

the CABANA

SOUP & STARTERS

CHICKEN TORTILLA SOUP **GF** 5 / 8

Chicken & Vegetables in a Southwest Flavored Broth
Topped with Fried Tortilla Strips

CHEF'S SIGNATURE CHILI **GF** 6 / 10

Ground Beef, Kidney Beans & Corn Tortilla Chips
Topped with Scallions, Cheddar Cheese & Sour Cream

PRETZEL STICKS **V** 8

Cheese Sauce & Grain Honey Mustard

COCONUT SHRIMP 15

Pineapple Sweet Chili Sauce

CHICKEN QUESADILLA 15

Monterey Jack & Cheddar Cheese, Sweet Peppers & Onions
Served with Salsa, Guacamole & Sour Cream

Sub Shrimp | + 5

CHEESEBURGER SLIDERS 14

Topped with Swiss Cheese & Chef's Grilling Sauce

JUMBO CHICKEN WINGS **GF** 15

8 Wings - Mild, Hot, BBQ or Teriyaki Celery & Carrot Sticks
Bleu Cheese Dipping Sauce

LOADED NACHOS **GF** 12

Corn Tortilla Chips, Chili, Pickled Jalapeño, Diced Tomato & Scallions
Add Chicken | +5

SMOKED GOUDA MAC & CHEESE BITES 14

Smoky Mac & Cheese with Bacon Bits, Served with Chipotle Ranch

PIZZAS & FLATBREADS

ITALIAN FLATBREAD 14

Garlic Parmesan Sauce Topped with Oven Roasted Plum Tomatoes
Shredded Mozzarella, Italian Sausage, & Pepperoni

GOAT CHEESE & FIG FLATBREAD **V** 13

Naan Flatbread Topped with Roasted Tomatoes, Arugula, Goat &
Mozzarella Cheese, Dried Figs & Caramelized Shallots
Drizzled with Balsamic Glaze

CABANA 12" CHEESE PIZZA 13

Pepperoni, Sausage, Bacon or Veggie | + 1 ea.

Cauliflower Gluten Free Crust | +2

VEGAN CHEESE PIZZA **VG** 14

Roasted Vegetables with Vegan Cheese On Thin Vegan Crust

SALADS

CLASSIC CAESAR 8 / 12

Romaine Hearts & Shaved Parmesan Cheese
Garlic Herb Croutons with Caesar Dressing

CABANA GARDEN SALAD **V** 8 / 12

Mixed Garden Greens, Tomatoes, Cucumbers, Onion
Carrots, Radish, Cheddar Cheese & Garlic Herb Croutons
Your Choice of Dressing

PAR 3 SALAD **GF** 15

Scoop of Tuna, Egg & Chicken Salad, Mixed Greens
Cucumbers, Tomatoes, Olives & Onion
Your Choice of Dressing

ASIAN LETTUCE WRAPS **GF** 17

(3) Filled with Grilled Chicken, Water Chestnuts, Carrots
Oriental Peanut Sauce & Sesame Seeds

MACADAMIA CHICKEN SALAD 12 / 18

Macadamia Encrusted Chicken, Mixed Greens
Fresh Berries, Mandarin Oranges & Goat Cheese
Served with Citrus Vinaigrette

ORIENTAL CHICKEN SALAD 16

Crispy Chicken Tossed in Sweet Chili Sauce over Romaine
Carrot, Red Cabbage, Shaved Almonds, Water Chestnuts
Mandarin Oranges, Crispy Chow Mein Noodles
Served with Honey Ginger Dressing

SALAD ENHANCEMENTS: **GF**

Grilled or Blackened Chicken Breast | 6

Grilled or Blackened Shrimp | 8

Grilled or Blackened Salmon or Grouper | 12

Scoop of Chicken, Tuna or Egg Salad | 4

DRESSING OPTIONS:

Buttermilk Ranch, Bleu Cheese, 1000 Island

Honey Mustard, Citrus Vinaigrette

Balsamic Vinaigrette, Raspberry Vinaigrette

SPECIALTY ITEMS

Served with Your Choice of Side

GRILLED CHICKEN CORDON BLEU SANDWICH 16

Topped with Smoked Ham, Swiss Cheese & Dijonaise on a Brioche Bun
Lettuce, Tomato, Onion & Dill Pickle

POT ROAST GRILLED CHEESE 18

Tender Pot Roast with White American Cheese & Sriracha Aioli

GROUPEL SANDWICH 20

Grilled, Blackened, or Fried on a Brioche Bun, Lettuce, Tomato, Onion
Dill Pickle & Tartar Sauce

HERITAGE BLEND BURGER* 16

8oz Blend of Chuck & Brisket, Cheese, Lettuce, Onion, Tomato
Dill Pickle & Served on a Brioche Bun

GF Bun & Beyond Burger® Available Upon Request | +2

TUNA POKE RICE BOWL* 16

Tamari Marinated Ahi Tuna with Pickled Ginger Over Jasmine Rice,
Finished with Sesame Seeds, Sriracha Mayo, Avocado & Scallions

No Choice of Side

CABANA CLUB SANDWICH 15

Sliced Oven Roasted Turkey, Applewood Smoked Bacon, Swiss Cheese
Lettuce, Vine Ripe Tomato, Dijonaise & Dill Pickle
Your Choice of Toast

DELI BOARD 8 / 12

Choice of Bread: White, Wheat or Rye, Ham, Turkey, or BLT
Tuna, Chicken or Egg Salad

ALL BEEF HOT DOG 8

Quarter Pound All Beef Hot Dog on Soft Griddled Brioche Roll

Add Chili & Cheese | +2

SIDES

French Fries, Cajun Fries, Chips, Onion Rings, Fruit

Sweet Potato Wedges, or Tropical Coleslaw | 4

Dinner Only: Whipped Potato, Rice or Seasonal Vegetables | 4

Upgrade to a Side Salad | +2



Gluten Free



Vegetarian



Vegan



Items with this icon are less than 600 calories and are Blue Zone Certified

*Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gluten is present in our breads, rolls, salad dressings, crackers, and several condiments unless specified.

DINNER ENTREES

Items Served from 5PM to 8PM

GENERAL TSO'S CHICKEN 24

Sautéed in Sweet & Tangy General Tso's Sauce
with Broccoli & Served over Jasmine Rice

CHICKEN MARSALA 24

Sautéed Chicken Breast Over Wild Mushroom Ravioli
Marsala Wine Sauce & Served with Veg Du Jour

PARMESAN ENCRUSTED SALMON 26

Creamy Parmesan Topped Salmon
Served with Rice & Veg Du Jour

VEGETABLE PRIMAVERA 24

Tossed with Marinara Sauce over Spaghetti Noodles
Topped with Vegan Parmesan

Add Grilled Chicken | +6

Add Grilled Shrimp | +8

Add Grilled Salmon or Grouper | +12

DESSERTS

OREO COOKIE BAR 8

STRAWBERRY LAYER CAKE 8

BROWNIE SUNDAE 8

Served with Vanilla Ice Cream & Drizzled with
Chocolate Sauce

MILKSHAKE OR SMOOTHIE 8

Banana, Vanilla, Chocolate or Strawberry