

# ISLEWORTH

LUNCH MENU

## BEGINNINGS

Chef’s Soup Creation   Cup 6 | Bowl 8

Chili   Cup 6 | Bowl 8

Guacamole & Chips   8   **DF V**

Chicken Wings   11   **DF**  
Ten Classic Buffalo or Chipotle-Mustard BBQ  
Choice of Ranch or Blue Cheese Dips & Crudité

## GREENS & BOWLS

Stuffed Hass Avocado Salad   16   **GF**  
Shrimp Salad Mary Rosa, Arugula, Hearts of Palm,  
Tomatoes, Florida Orange Dressing

Isleworth Chop Salad   17  
Tomato, Onions, Shrimp, Bacon, Gorgonzola,  
Snap Peas, Corn, Apple Cider Vinaigrette

Springtime Quinoa Bowl   14   **DF**  
Warm Braised Quinoa, Sautéed Asparagus Tips, Green Peas,  
Roasted Baby Carrots, Red Radish, Heirloom Tomatoes,  
Fresh Basil, Olive Oil & Lemon

Local Strawberry Salad   14   **GF N**  
Spring Mix, Candied Walnuts, Feta Cheese,  
Basil-Honey Vinaigrette

Zucchini Noodles & Heirloom Tomato Salad   12   **GF N**  
Cashew-Mint Pesto Vinaigrette

Joe Lewis Salad   13   **GF DF V**  
Iceberg Lettuce, Chopped Cabbage, Egg, Grape Tomato,  
Carrots, Cucumber, Celery, Apples, Avocado,  
Sherry Vinaigrette

Mr. Brown Salad   13   **GF**  
Romaine, Iceberg, Bacon, Tomato, Egg, Avocado,  
Blue Cheese, Mr. Brown Dressing

Burrito Bowl   13   **GF**  
Brown Rice, Shredded Romaine, Black Beans,  
Pico de Gallo, Avocado, Cheddar Cheese, Cilantro

\*Poke Bowl   18   **DF**  
Faroe Island Salmon & Ahi Poke, Avocado, Edamame, Shishito  
Peppers, Kimchee Cucumber, Seaweed, Scallions, Brown Rice,  
Spicy-Soy Dressing

Salad Enhancements:  
8 oz. All-Natural Grilled or Blackened Chicken Breast 6  
8 oz. \*Black Angus Beef Short Rib & Brisket Ground Patty 7  
6 oz. Grouper Filet   14 | \*6 oz. Faroe Island Salmon   10  
\*6 oz. Ahi Tuna   11 | 6 oz. Grilled Shrimp 8

## HANDHELDS

*Gluten-free rolls are available upon request.*

Blackened Shrimp B.L.T. Wrap   16  
Arugula, Tomato, Bacon, Avocado, Chipotle Mayo  
in an Herb Tortilla

Philly Cheesesteak   17  
Shaved Slow Roasted Beef Prime Rib, Mushrooms, Provolone,  
Caramelized Onions & Peppers

Baja Chicken Tacos   14  
8 oz. Grilled or Blackened Chicken Breast, Chipotle Aioli,  
Chef’s Baja-Style Cabbage Chili-Lime Slaw, Pico de Gallo,  
Flour Tortilla, Brown Rice and Beans

Blackened Grouper Sandwich   19  
6 oz. Grouper Filet, Lettuce, Vine-Ripe Tomato,  
Pickled Red Onions, Spicy Remoulade, Brioche Roll

O’Meara Wrap   14  
Blackened Chicken, House Mix Greens, Black Olives,  
Cheddar Cheese, Herb Wrap, Herb Vinaigrette

The Burger Bar   14  
Lettuce, Tomato, Red Onion, Dill Pickle and  
Brioche Bun  
*Lettuce bun available upon request*

**Protein Selection**  
\*Black Angus Beef Short Rib & Brisket Ground Patty,  
Grilled All-Natural Chicken Breast, Beyond Meat  
Vegetarian Patty **V**

**Cheese**  
Provolone, Cheddar, American, Swiss, Mozzarella

## SIDES

French Fries  
Coleslaw  
Sweet Potato Fries  
Fresh Fruit  
Cajun Fries  
Tater Tots

**GF** Gluten-free   **DF** Dairy-free  
**N** Contains Nuts   **V** Vegetarian

*\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish, eggs or unpasteurized milk  
may increase your risk of foodborne illness.*

Culinary Talent  
Chef Jason Hall  
Dean, Abdi, Obed, Edmond & Gamalier

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Tomatoes, Florida Orange Dressing

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