

The Café
Presents.....
**EXTREME
GOURMET
BURGER NIGHT**
5:00 pm - 8:30 pm



**The Second Sunday
of each month**

“For the well traveled Member Who Will Settle For Nothing Less
Than a Haute Burger.”

Menu Offerings on Reverse Side

Choice of: The Greek,, The Chipotle, Chef Jamey’s Extreme,
Gourmandize, The Floridian, The Mediterranean, Lorraine, Humboldt Fog,
Salmon, Turkey or Black Bean all on a Brioche Bun

Includes Salad Bar, Choice of Baked Potato or Sweet Potato and
Ghirardelli Chocolate Fudge Brownie topped with Vanilla Ice Cream

\$21.00++, Children’s Menu Available

Take out order \$16++per burger, does not include dessert or salad bar

For Reservations Please Call 305-937-7840



EXTREME GOURMET BURGER NIGHT

Dinner Menu — The Café

The Greek

Special Blended Burger with Crumbled Montchevre Goat Cheese, and Greek Olives, Char Grilled Topped with Baby Arugula, Julianne Tomatoes, Julianne Red Onions, Julianne Hot House Cucumbers
Tossed in Feta Vinaigrette

The Chipotle Burger

Special Blended Burger, infused with Chipotle peppers, Char grilled, Melted Munster Cheese, Chunky Guacamole, Served with a Side of Salsa

Chef Jamey's Extreme Burger

Special Blended Burger secret spiced, Char grilled, melted 2 year old Gouda VSOP Cheese, Crisp Peppered Apple Wood Smoked Bacon, Sliced Heirloom Kumato Tomatoes, Micro Merlot Greens, drizzled with Avocado Oil, Sprinkled with Black Truffle Salt

The Gourmandize Burger

Special Blended Burger, Fresh Ground Black Peppercorn, Pink Himalayan Sea Salt, Char Grilled. Topped with Melted Sweet Grass Green Hill Cow Cheese, Hudson Valley Foi Gras, Rainbow Micro Greens Tossed in Black Truffle Oil

The Floridian

Special Blended Burger, Char Grilled with Melted Stilton Mango & Ginger Cheese, Sliced Florida Heirloom Tomatoes & Mescaline Lettuce Tossed in Avocado Oil

The Mediterranean

Special Blended Burger Char Grilled with Melted Cypress Hill Truffle Tremor Cheese, Julianne Roasted Peppers, Black Olive & Garlic Tapenade,

Lorraine Burger

Special Blended Burger, Cognac Cheddar Cheese, Jackman Ranch Crisp Bacon, Sliced Vine Ripe Tomato and Fluffy Scrambled Eggs

Humboldt Fog Burger

Special Blended Burger Humboldt Fog Blue Cheese, Sauté Oyster Mushrooms, & Fresh Baby Spinach laced with Walnut Oil, brushed with Pale Ale Mustard

Salmon Burger

Fresh Filet of Grilled Salmon with Sliced tomato, Red onion and Green Leaf Lettuce

Turkey Burger

White turkey mixed with onions, bell peppers, topped with melted provolone cheese and sautéed mushrooms.

Black Bean Burger

Black Bean Burger with melted Brazilian Queijo Minas cheese and topped with crunchy Chimichurri coleslaw.

All Special Blend Burgers are 100% Beef.
Burgers Served on a Brioche Bun.

Includes Salad Bar, Choice of Baked Potato or Sweet Potato and for dessert.....
Ghirardelli Chocolate Fudge Brownie topped with Vanilla Ice Cream