

Allegro

FORT LAUDERDALE

The Tide's

Breakfast

Chef's Choice Omelet

Two egg or egg white omelet with choice of Swiss, Cheddar, onions, peppers, mushrooms, ham, tomato, or bacon.

Maple Bourbon French Toast

Thick cut Challah bread with a cinnamon egg batter and bourbon infused maple syrup

Smashed Avocado Toast

Whole grain toast with smashed avocado, lemon, sea salt, and black pepper. Served with two eggs any style.

Fresh Salads & Sandwiches

Served with house made chips or cole slaw

Mandarin Shrimp Salad

Mixed greens with grilled shrimp, red peppers, mandarin oranges, and a rice wine vinaigrette

Turkey Apple Swiss Melt

Roast turkey slices on whole grain bread with granny smith apple, Swiss cheese, and Dijon mustard.

Grilled Chicken Strawberry Salad

Mixed greens with grilled chicken, strawberries, red onion, almonds, and a red wine vinaigrette.

Angus Hamburger

Premium Angus beef or veggie burger, grilled to order, on a toasted bun with L.T.O.

Pastas and Flatbreads

Served with choice of soup or garden salad

Pesto Chicken Flatbread Pizza

Flatbread pizza with grilled chicken, pesto sauce, sauteed onions, and Italian cheeses.

Linguine Pomodoro

Linguine pasta with a light sauce of fresh tomatoes, onions, basil, and garlic.

Margherita Flatbread Pizza

Flatbread pizza with fresh tomatoes, basil, Mozzarella, and Parmesan cheeses.

Chicken Penne Primavera

Grilled chicken breast with penne pasta, fresh seasonal vegetables, and a white wine sauce.

Allegro

FORT LAUDERDALE

The Water's

Soups

New England Clam Chowder \$3.75

Hearty blend of fresh clams, potatoes, celery, and onions with a touch of fresh cream.

Matzo Ball Soup \$3.25

Homemade chicken broth with fresh vegetables and tender home made Matzo balls.

Soup Du Jour \$3

Rotating daily selection of fresh made soups.

Lunch Salads & Sandwiches

Served with house made chips or cole slaw

Mango Mandarin Shrimp Salad \$13

Mixed greens with fresh mango, mandarin oranges, grilled shrimp, red pepper, red onion, and a rice wine vinaigrette.

Bacon and Blue Burger \$12

Premium Angus beef, grilled to order, with bacon, bleu cheese, and L.T.O.

Lobster Roll \$19

Fresh lobster meat tossed with celery, onion, lemon, and mayonnaise on a toasted buttery roll.

Roasted Portabella Sandwich \$12

Grilled portabella with fresh mozzarella, tomatoes, and caramelized onions. Served on toasted Ciabatta bread with pesto mayo.

Dinner Entrees

Served with soup du jour or salad, two sides, & dessert.

Honey Soy Glazed Salmon \$18

Grilled Atlantic salmon with a sweet & savory honey soy glaze.

Paella \$18

Classic Spanish paella with chorizo sausage, mussels, clams, and saffron rice.

Maryland Crab Cakes \$22

Jumbo lump crab cakes with cracker crumbs and a remoulade sauce.

Catch of the Day \$22

Freshly caught seafood, prepared either grilled, poached, blackened, fried, or baked.

Filet Mignon \$25

6 oz. Filet Mignon, cooked to your preference, and served with Bearnaise Sauce.

Accompaniments

Garden Salad | Baked Potato | Baked Sweet Potato | Broccoli | French Fries