

MAXINE'S BISTRO & BAR

BREAKFAST FAVORITES

FRESH FRUIT SALAD \$12
Assortment of fresh fruit topped with yogurt, honey, and granola.

SANTA FE FRENCH TOAST \$13
Slices of challah bread, griddled golden in Santa Fe Railroad tradition, sprinkled with powdered sugar, and served with Vermont maple syrup.

HEARTY HOMEMADE GRANOLA BOWL \$12
Bowl of creamy vanilla yogurt, topped with granola and fresh strawberry.

BREAKFAST SANDWICH \$13
Croissant filled with three scrambled eggs, melted cheese, and your choice of applewood smoked bacon, thick-cut ham, or sausage links. Served with breakfast potatoes, fresh fruit, or avocado and tomato.

SPICY BAJA WRAP \$14
Flour tortilla with three scrambled eggs, jalapeno peppers, red onion, cheddar cheese, pico de gallo, cilantro, and zesty lime juice. Served with breakfast potatoes, fresh fruit, or avocado and tomato.

STEAK N EGGS CUBANO \$16
6 ounces of tender skirt steak, grilled to order, topped with three eggs served your way. Served with golden French fries.

BREAKFAST TACOS \$13
Corn tortillas, scrambled eggs, sausage, jalapeno peppers, black beans, red onion, cheddar cheese, pico de gallo, cilantro, and lime juice. Served with breakfast potatoes, fresh fruit, or avocado and tomato.

AVOCADO TOAST \$14
Mashed avocado spread over seven-grain toasted bread with tomatoes, herbs, sprinkled with imported salt.
Add: three eggs any style or bacon + \$3, or salmon +\$6.

HUEVOS RANCHEROS* \$13
Three eggs served your way over a lightly fried corn tortilla, ham, pico de gallo, black beans, avocado, jalapeño peppers, and cheddar cheese.

PROTEIN POWER PLATE \$16
Three eggs served your way with a choice of grilled chicken breast or salmon. Served with avocado and tomato.

CATALINA BREAKFAST \$15

Three eggs your way, a choice of bacon, ham, or sausage. Served with breakfast potatoes, fresh fruit, or avocado and tomato. Includes fresh-squeezed orange juice and a bottomless cup of coffee.

\$5 ORANGE JUICE

SQUEEZED FRESH WHEN ORDERED!

SCRAMBLES *

Three scrambled eggs served with your choice of breakfast potatoes, fresh fruit, or avocado and tomato.

ITALIAN \$14
Mozzarella, tomatoes, basil, and onions.

WESTERN \$14
Ham, bell peppers, onions, and cheddar cheese.

VEGGIE \$14
Tomatoes, spinach, onions, bell peppers, and cheddar cheese.

GREEK \$14
Kalamata olives, bell peppers, and feta cheese.

SPINACH AND BACON \$14
Spinach, applewood smoked bacon, tomatoes, and onions.

MEXICAN \$14
Ham, sharp cheddar cheese, pico de gallo, and cilantro.

SPICY \$14
Tomatoes, spicy chopped fresh jalapeño peppers, cheddar cheese.

YOUR WAY \$14
Three scrambled eggs with your choice of three toppings: tomatoes, onions, jalapeño pepper, mushrooms, spinach, peppers, ham, bacon, sausage, feta, cheddar, or mozzarella.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BACON BABE

Served with breakfast potatoes, fresh fruit, or avocado and tomato.

BACON BURRITO \$15
Scrambled egg, potatoes, crunchy bacon, creamy avocado, rice, beans, cheddar cheese, wrapped in a flour tortilla.

BACON BENEDICT \$15
Thick-cut applewood smoked bacon on English muffins topped with three poached eggs and Hollandaise sauce.

DOUBLE BACON EGG SANDWICH \$16
Bacon, tomato, avocado, and creamy cheddar cheese served on a croissant.

DOUBLE BACON CRISPY CHICKEN \$17
Double applewood smoked bacon, crispy chicken, eggs your way, and spicy mayo served on a croissant.

BACON WAFFLE \$14
Belgian-style waffles topped with layers of applewood smoked bacon, three scrambled eggs, and Maple syrup.

BENEDICT *

Served with breakfast potatoes, fresh fruit, or avocado and tomato.

CLASSIC \$15
Canadian bacon, three poached eggs, Hollandaise sauce.

SPINACH EGGS BENEDICT \$14
Spinach, caramelized onions, three poached eggs, and Hollandaise sauce.

AVOCADO BENEDICT \$15
Avocado slices and tomatoes, three poached eggs, and Hollandaise sauce.

GRILLED SALMON BENEDICT \$16
Grilled salmon, three poached eggs, and Hollandaise sauce.

WAFFLES

WAFFLE \$12
Thick, Belgian-style waffles made with our homemade malt batter.

CHOCOLATE \$13
Waffle bathed in a velvety, chocolate sauce.

WAFFLE AND BREAKFAST SAUSAGE \$14
Waffle with breakfast sausage.

CHOCOLATE-BANANA \$14
Waffle dressed with warm chocolate sauce and sliced bananas.

NUTELLA \$14
Waffle smothered in a gooey hazelnut chocolate spread.

FRESH FRUIT \$13
Waffle topped with an assortment of fresh-cut seasonal fruit.

BACON \$14
Waffle topped with crispy applewood smoked bacon strips.

CRISPY CHICKEN STRIPS \$14
Waffle topped with lightly breaded chicken strips.

WAFFLES, EGGS & BACON \$14
Waffle served with three eggs your way and applewood smoked bacon.

PANCAKES

PANCAKES \$12
Stack of fluffy housemade buttermilk pancakes.

CHOCOLATE CHIP PANCAKES \$13
Pancakes topped with chocolate sauce.

WEDDING CAKE \$14
A pile of pancakes layered with applewood smoked bacon and topped with scrambled eggs and maple syrup.

SAUSAGE, EGGS, AND PANCAKES \$14
Pancakes, breakfast sausage, and three scrambled eggs.

Add: Chocolate sauce, strawberries, bananas, or Nutella for \$2 each.

DRINKS

ESPRESSO	\$3	HOT CHOCOLATE	\$4
DOUBLE ESPRESSO	\$4	TEA	\$3
LATTE	\$5	MINT TEA	\$3
AMERICAN COFFEE	\$3	MILK	\$3
CAPPUCINO	\$5	JUICES	\$4

MAXINE'S BISTRO & BAR

SMALL PLATES \$12

ASSORTED CHEESE BOARD AND FRESH CUT FRUIT

Imported and domestic cheeses and fresh-cut seasonal fruit.

CRISPY CALAMARI

Lightly breaded crispy calamari served with spicy marinara sauce.

CHICKEN FINGERS

Crispy chicken fingers with homemade honey mustard dipping sauce.

COCONUT SHRIMP

Coconut-coated shrimp served homemade honey mustard sauce.

HUMMUS

Creamy chickpea hummus served with celery and carrots.

BRUSCHETTA

Prosciutto, fresh mozzarella, basil, balsamic glaze on top of grilled Italian baguette.

EMPANADAS

Empanadas, baked fresh. Selection of chicken, spinach and cheese, and vegetables.

MUSSELS IN MARINARA SAUCE

Mussels simmered in a tangy marinara sauce.

DISCO FRIES

French fries topped with cheddar cheese, bacon bits, and spicy marinara sauce.

SALADS \$14

ADD:

Grilled salmon, chicken, shrimp, or steak.

\$6

CAESAR SALAD

Crisp hearts of romaine lettuce chopped and tossed with classic creamy caesar dressing, parmesan cheese, and homemade seasoned croutons.

COBB SALAD

Crisp hearts of romaine lettuce, crumbled cheese, applewood smoked bacon bits, avocado, hard-boiled egg, and house vinaigrette.

QUINOA SALAD

Quinoa, grape tomatoes, avocados, cucumber, red onion, fresh herbs in a light lemon vinaigrette.

TOMATO AND AVOCADO

Avocado, tomatoes, olive oil, fresh herbs, sprinkled with sea salt.

SPINACH SALAD

Spinach, applewood smoked bacon, chopped hard-boiled egg, sliced tomatoes and strawberries. Served with a balsamic dressing.

ARUGULA SALAD

Arugula, feta cheese, grape tomatoes, cucumber, red onion, bell peppers, and lemon vinaigrette.

BURGERS

Signature housemade Angus beef burgers are ground daily. Served with French fries, coleslaw, our secret sauce, and homemade pickles.

MAXINE'S BURGER \$14

Two 4-ounce smashed patties layered with applewood smoked bacon, melted cheddar, caramelized onions, and Maxine's sauce.

CLASSIC \$12

Two 4-ounce smashed patties, freshly chopped onions, tomato, cheddar cheese, homemade pickles, and our secret sauce.

JUICY LUCY \$13

8-ounce burger stuffed with cheddar cheese, pickles, and Maxine's sauce.

HANGOVER BURGER \$15

Two smashed 4-ounce patties, two fried eggs, cheddar, and bacon.

CHEDDAR AND ONION BURGER \$13

Two 4-ounce patties, cheddar, and caramelized onions.

HOUSE-MADE VEGGIE BURGER \$14

Fresh veggie burger, made in-house from an assortment of beans, carrots, onions, herbs and bathed in cheddar cheese.

MONSTER DOUBLE HAMBURGER \$20

Four smashed patties, 1 pound, chopped onions, cheddar cheese, pickles, and our sauce.

SANDWICHES AND WRAPS

Served with French fries and coleslaw.

GRILLED CHICKEN \$14

Grilled chicken breast topped with cheddar, bacon, tomato, avocado, and aioli sauce.

NASHVILLE HOT CRISPY CHICKEN SANDWICH \$14

Nashville-style crispy chicken bathed in hot sauce.

MAHI MAHI \$16

Blackened Mahi Mahi, tomatoes, avocado, arugula, and aioli sauce.

CLASSIC GRILLED CHEESE \$13

Seven-grain bread, cheddar, bacon, and tomato.

BACON SANDWICH \$14

Packed with applewood smoked bacon, lettuce, tomato, and cheddar cheese.

STEAK SANDWICH \$17

Sliced ribeye steak, caramelized onions, cheddar.

CHICKEN CESAR WRAP \$14

Romaine lettuce, grilled chicken breast, Parmesan, tomatoes, avocado, housemade Caesar dressing.

SALMON WRAP \$16

Fresh salmon, avocado, tomatoes, quinoa, and charissa sauce.

VEGGIE WRAP \$14

Quinoa, hummus, avocado, cucumber, tomatoes, and charissa sauce.

GRILLED SHRIMP WRAP \$16

Quinoa, arugula, avocado, tomato, charissa sauce.

PASTA

CHICKEN CARBONARA \$22

Al dente spaghetti in creamy Parmesan carbonara sauce, crunchy bacon, and grilled chicken breast.

RIGATONI BOLOGNESE \$20

Meat sauce with tomatoes, onions, carrots, basil, and parsley with penne.

RIGATONI ALLA VODKA \$22

Spicy marinara sauce, parmesan cheese, a touch of creme, vodka, chicken, and bacon.

PENNE TOMATO AND MOZZARELLA \$20

Penne pasta with fresh tomatoes and mozzarella.

CHICKEN ALFREDO WITH BACON \$22

Served over a bed spaghetti with applewood bacon.

CRISPY CALAMARI \$21

Crispy calamari on top of spaghetti with spicy marinara sauce.

SALMON ALFREDO \$22

Creamy parmesan sauce over linguini.

FRUTTI DI MARE \$26

A seafood medley of mussels, shrimp, calamari, salmon over linguini with marinara sauce.

PRINCE EDWARD MUSSELS \$22

Over linguini in marinara or white wine garlic sauce.

CRISPY CHILI CALAMARI \$20

Over spaghetti with a zesty tomato sauce.

JUMBO SHRIMP SCAMPI OVER LINGUINI \$24

Sautéed in garlic lemon butter sauce with fresh herbs and tomatoes.

PASTA PRIMAVERA \$19

Seasonal vegetables in a tomato and white wine sauce served over penne.

MAC AND CHEESE \$16

Penne pasta baked with a mixture of cheddar and Parmesan cheese. Add: bacon \$3, chicken \$6.

Gluten-free options are available.

BIG PLATES

GRILLED MAHI MAHI \$22

Herb crusted, with lime and garlic sauce. Served with whipped potatoes and seasonal vegetables.

ROASTED SALMON \$24

Balsamic glaze, whipped potatoes and vegetables.

PRINCE EDWARD MUSSELS \$22

Marinara or white wine garlic served with french fries.

SHRIMP PIL-PIL \$24

Shrimp in garlic sauce with red pepper flakes with whipped potatoes and vegetables.

JUMBO COCONUT SHRIMP \$20

Coconut-coated shrimp with french fries and coleslaw.

SALMON PICATTA \$24

White wine butter and lemon sauce, whipped potatoes, and vegetables.

GRILLED BRANZINO \$28

Branzino in lemon butter and herbs sauce with capers, whipped potatoes, and vegetables.

CRISPY CALAMARI \$20

Spicy marinara sauce with french fries and coleslaw.

WHOLE FLORIDA SNAPPER \$29

Roasted, served with whipped potatoes and seasonal vegetables.

CHICKEN A LA PLANCHA \$21

Grilled chicken breast and quinoa salad.

CHICKEN PARMESAN \$22

Served with penne marinara.

CRISPY CHICKEN SCHNITZEL \$20

Served with whipped potatoes and seasonal vegetables.

CHICKEN PICCATA \$22

White wine lemon sauce with capers. Served with whipped potatoes and seasonable vegetables.

STEAK FRITES \$24

12-ounce grilled churrasco, chimichurri sauce, and french fries.

1 LB RIBEYE STEAK \$30

Served with whipped potatoes and a medley of seasonal vegetables.

DESSERTS \$8

TRIPLE CHOCOLATE MOUSSE CAKE

CLASSIC KEY LIME PIE

CREME BRULEE

RED VELVET LAYER CAKE

TIRAMISU

BEVERAGES

Espresso	\$3	Hot Chocolate	\$4
Double Espresso	\$4	Tea	\$3
Latte	\$5	Mint Tea	\$3
American Coffee	\$3	Milk	\$3
Cappucino	\$5	Juices	\$4

*It doesn't matter if the glass
is half empty or half full.
There's clearly room for
more wine.*



Farm-to-table fresh produce, natural and locally sourced ingredients. Gluten-free options are always available.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For your convenience, a 14% auto-gratuity and 6% service charge have been added to your check.

PIZZA

by Stella

New York style pizza. Artisan pizza dough prepared daily with imported flour.
Tomato sauce from San Marzano tomatoes. Locally sourced vegetables.

	12" Serves 1 person	16" Serves 2-3 people
CLASSIC Mozzarella cheese, tomato sauce, fresh basil.	\$14	\$20
MARGHERITA Mozzarella, fresh tomatoes, basil.	\$16	\$22
ARUGULA AND PROSCIUTTO Arugula, prosciutto, mozzarella, tomato sauce, basil, black olives, spicy vegetable.	\$18	\$26
WHITE PIZZA Fresh garlic, mozzarella cheese.	\$16	\$24
PEPPERONI Pepperoni, mozzarella, tomato sauce.	\$18	\$24
GARDEN VEGGIE Tomato sauce, red onions, mushrooms, bell peppers, spinach, mozzarella.	\$16	\$24
BBO CHICKEN PIZZA Pulled chicken, tangy barbeque sauce, mozzarella.	\$18	\$26
BACON BABE Thick-sliced applewood smoked bacon, mozzarella cheese, tomato sauce.	\$18	\$26
SAUSAGE PIZZA Italian sausage, mozzarella, tomato sauce.	\$17	\$25
MEAT LOVERS Pepperoni, Italian sausage, applewood smoked bacon, mozzarella, ham, tomato sauce.	\$20	\$28
HAWAIIAN Ham, pineapple, mozzarella cheese, tomato sauce.	\$18	\$26
SPICY VEGGIE Spicy tomato sauce, sliced red chilis, fiery flakes, bell peppers, onions, mushrooms, spinach.	\$18	\$25
SPICY DOUBLE PEPPERONI Spicy tomato sauce, mozzarella cheese, sliced red chilis, fiery flakes, and double pepperoni.	\$22	\$30
SHRIMP PIZZA Shrimp, sliced tomatoes, mozzarella, spicy tomato sauce, fresh basil.	\$18	\$26
Bell peppers, mushrooms, tomatoes, onions, spinach, arugula, olives, garlic, spinach.	\$2 PER ITEM	
Prosciutto, pepperoni, ham, chicken, shrimp, extra cheese.	\$4 PER ITEM	

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