

PLANCHA

Lunch

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X GUACAMOLE 10

Roasted Corn Relish | Naan Chips

WINGS 12

Choice of Caribbean Jerk, Guava BBQ or Buffalo

X HUMMUS 9

Naan | Vegetable Crudite

* TUNA TARTARE 15

Avocado | Jalapeño | Tostones
Ginger Coconut Vinaigrette

FRIED CALAMARI 13

Sweet Peppers | Cumin Aioli

CUBANITOS 14

Pork Belly | Black Forest Ham | Swiss
Sofrito Mustard

* SLIDERS 14

Chorizo & Beef Patty | Arugula
Pickled Onion | Tomato Aioli
Add Cheese 2

Salads & SOUPS

X SOUP 7

X CAESAR SALAD 12

Manchego | Croutons | Caesar Dressing

CHEF SALAD 16

Ham | Turkey | Tomato | Cucumber | Hard Boiled Egg
Monterey Jack | Shallot Sherry Dressing

X FLORIDA SALAD 14

Baby Tomato | Toasted Sunflower Seed | Goat Cheese
Croutons | Key Lime Basil Vinaigrette

ADDITIONS *from the grill*

CHICKEN 8

SHRIMP 12

* SALMON 10

* SKIRT STEAK 14

SANDWICHES

Choice of fries, tostones, fruit or mixed greens

X ALL BEEF HOT DOG 14

Chicago Style or Zesty Slaw

* PLANCHA BURGER 20

Chorizo & Beef Patty | White Cheddar | Tomato
Lettuce | Cumin Aioli

CUBAN SANDWICH 18

Roasted Pork | Black Forest Ham | Swiss
Sofrito Mustard | Mayo | House Pickles

X TRANQUILO CLUB 18

Turkey | Bacon | Avocado | Tomato | Lettuce
Shallot Aioli

* BLACKENED FISH SANDWICH 20

Zesty Slaw | Pickled Red Onion | Citrus Remoulade

X CHICKEN SALAD OR TUNA SALAD 14

Butter Lettuce | Sliced Tomato | Sliced Cucumber

ENTRÉES

GRILLED CHICKEN 22

Roasted Potato | Charred Corn & Haricot Vert Salad
Tomato Salsa | Lemon Butter

* RUM GLAZED SALMON 24

Cilantro Lime Rice | Seasonal Vegetables

* CHURRASCO 26

Skirt Steak | Chimichurri | Mixed Greens | Tostones

IN A HURRY?

Choose one of our Quick Service Menu Items



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

SIPS & CIGARS

HAPPY HOUR @ PLANCHA

Monday - Friday
3:00pm - 6:00pm

\$5 DRAFT BEERS
\$5 OFF WINES BY THE GLASS
HALF PRICE SIGNATURE COCKTAILS
HALF PRICE CIGARS

Wine

SPARKLING

ZARDETTO PROSECCO 12/55

Veneto, Italy

LOUIS ROEDERER BRUT PREMIER 25/120

Reims, France

VEUVE CLICQUOT BRUT 'YELLOW LABEL' 150

Reims, France

WHITE

MASI MASI ANCO PINOT GRIGIO 12/55

Veneto, Italy

VILLA MARIA "CELLAR SELECTION" SAUVIGNON BLANC 14/65

Marlborough, New Zealand

LOUIS LATOUR MACON LUGNY "LES GENIEVRES" 16/75

Burgundy, France

ICONOCLAST CHARDONNAY 15/70

Russian River, California

BELLERUCHE M. CHAPOUTIER ROSÉ 13/60

Rhône Valley, France

RED

LYRIC BY ETUDE PINOT NOIR 15/70

Santa Barbara, California

BENZIGER MERLOT 14/65

Sonoma, California

ICONOCLAST CABERNET SAUVIGNON 17/90

Stags Leap, California

NEWTON CLARET, RED BLEND 17/90

Sonoma, California

TAPIZ MALBEC 14/65

Mendoza, Argentina

Cocktails

CUBAN OLD FASHIONED 15

Bulleit Bourbon | Plantain Syrup

GUAVA FIZZ 16

Nolet's Silver Gin | St. Germain | Guava Nectar

JALAPEÑO MARGARITA 15

Jose Cuervo Reposado | Jalapeño Agave Syrup | Lime

CITRUS MULE 14

Ketel One | Grapefruit | Lime | Ginger Beer

MOJITOS

PLANCHA MOJITO 14

Bacardi | Prosecco | Lime | Mint

CUCUMBER MOJITO 14

Bacardi | St. Germain | Cucumber | Lime | Mint

JAI ALAI JITO 16

Bacardi | Lime | Mint | Cigar City Jai Alai IPA

LOCO COCO MOJITO 15

Rum Haven Coconut | Papas Pilar Blonde
Mint | Lime

Beer

DRAFTS

Yuengling, Pottsville, PA 8

Kanaha Blonde Ale, Kona, HI 8

Jai Alai IPA, Tampa Bay, FL 8

Crooked Can Seasonal, Winter Garden, FL 9

BOTTLES

Budweiser | Bud Light | Coors Light | Miller Lite 6

Blue Moon | Corona | Samuel Adams 8

Stella Artois | Heineken 8

Clausthaler Non-Alcoholic 6



FOUR SEASONS
GOLF AND SPORTS CLUB
ORLANDO

DeGuer