

Early Bird

Early Bird Menu featured from 4-6pm

All entrees are served with vegetables and choice of herbed roasted potatoes or rice pilaf. (Excluding pastas and Caesar salad)

Penne Alfredo \$14

Grilled chicken breast tossed with penne pasta & creamy Alfredo sauce

Penne Calabrese \$14

Sautéed penne pasta with Italian sausage, mushrooms, onions, and marinara sauce

Grilled Chicken Breast \$14

Served with mushroom sauce

Grilled Shrimp \$14

Marinated in Teriyaki sauce

Stuffed Flounder with Spinach and Feta Cheese
\$15

Served with Hollandaise sauce

Baked Filet of Salmon \$16

Served with raspberry sauce

Herbed Roasted Pork Loin \$16

Served with Robert sauce

Surf & Turf \$24

Sirloin steak and three grilled shrimp

Seafood Combo \$20


Baked salmon served with raspberry sauce and 3 grilled shrimp

Baked Cheese Ravioli \$14

Served in tomato sauce and topped with fresh mozzarella cheese

All entrees prepared to order. Present coupons before ordering. Kids menu applies to children under 12 years of age. 18% Gratuity will be added to all parties of 5 and more. Top of Daytona is not responsible for undercooked meats.

Cold Appetizers

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- Shrimp Cocktail* \$10
6 poached shrimp in herbed white wine served with zesty cocktail sauce
- Grove Lox* \$14
Served with capers, cucumber salad and dill infused oil
- Tuna Tataki* \$15
Seared raw tuna served with mixed greens, tomato, and ginger-cusabi sauce
- Lobster Tower* \$18
Lobster, avocado, tomato and spicy mayonnaise

Hot Appetizers

- Soup de Jour* \$5
Treat yourself to our daily creation
- Mushroom dip* \$10
Sautéed mushrooms and onions baked with a creamy sauce topped with mozzarella cheese
- Escargot a la Bourguignone* \$10
Sautéed tender jumbo snails with garlic and parsley sauce
- Russian Dumplings* \$11
Steamed meat dumplings with mushrooms and caramelized onions
- Portuguese Sausage Flambé* \$12
- Oysters Rockefeller* \$15
Served with side of Mignonette sauce
- Zuppa di Pesce* \$15
Poached mussels, clams and shrimp in mild tomato broth served with toasted garlic bread

Salads

- Salad Caprese* \$10
Homemade fresh mozzarella cheese served with tomato and reduction of aged balsamic vinegar

Caesar salad \$9

Add Shrimp \$6

Add Chicken \$5

Add Salmon \$7

Grilled shrimp salad \$15

Served with mix salad, tomato, goat cheese, caned walnuts tossed with pomegranate vinaigrette

Meat & Poultry

All entrees are served with vegetables and choice of herbed roasted potatoes or rice pilaf. (Excluding pastas and Caesar salad)

Chicken Chasseur \$24

Sautéed chicken breast with mushrooms, tomato, garlic, pearl onions and white wine – demi glace sauce

Chicken Breast with Orange-Tarragon Sauce \$25

Chicken Casserole \$28

Chorizo sausage, mushrooms, onion, garlic, and creamy cheese

New York Strip \$29

12oz. Steak grilled to your perfection and served with herbed butter

Beef Short Ribs \$26

Slowly braised in Merlot wine and vegetables served with Demi-Glace sauce

Filet Mignon \$39

8 oz. Beef Tenderloin served with shitake mushroom and pinot noir sauce

Add lobster tail \$16

Add grilled shrimp \$10

Hanger Steak \$29

10 oz. Hanger steak served with green pepper corn sauce

Canard a la Momerency \$24

Crisp half young duckling served with sour cherry sauce

Lamb Chops \$30

Cooked to your perfection and served with figs and Rosemary-port sauce

Chateaubriand for Two \$65

16 oz. Beef Tenderloin served with demi-glace sauce

Add lobster tail \$16

Add grilled shrimp \$10

Pasta

Mushroom Profusion \$18

Sautéed wild mushrooms, onion, garlic, sun dried tomato, and creamy Madeira sauce tossed with linguini

Linguini Vangole \$18

Clams, mussels, and shrimp tossed with garlic white wine sauce

Penne Arrabiatta \$16

Prosciutto, garlic, and spicy tomato sauce

Wild Mushroom Ravioli \$18

Served with asparagus and tomato vodka cream sauce

Penne Alfredo \$16

Sautéed chicken breast tossed with penne pasta and creamy Alfredo sauce

Fish & Seafood

All entrees are served with vegetables and choice of herbed roasted potatoes or rice pilaf. (Excluding pastas and Caesar salad)

Shrimp Skewers \$26

Grape tomatoes and reduction of cabernet sauvignon

Blackened Filet of Salmon \$26

Served with blueberry citrus compote

Salmon & Scallops Kulebyaka \$28

Filet of salmon with scallops, spinach moose and wrapped in a puff pastry

Red Snapper \$26

Seared filet of red snapper with onion and corn relish

Bouillabaisse \$42

Chef's choice of fish, clams, shrimp, mussels, and scallops pouched in saffron stock

Scallops Top of Daytona \$26

Pan seared Sea Scallops served with lemon- butter sauce over Peruvian mashed potatoes

Caribbean Lobster tail \$34

6 oz. broiled lobster tail served with drawn butter

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Kids Menu

Beverages

One refill for sodas. NO

refills for Juices.

Fried Chicken Strips	\$9
Fried Shrimp	\$9
Penne Marinara with Meatballs	\$9
Penne Alfredo	\$9

100% Columbian Coffee	\$1.75
Soda	\$1.75
Tea	\$1.75
Gourmet Tea	\$2.00
Decaffeinated Coffee	\$2.00
Milk or Juice	\$2.00
Espresso	\$3.00
Cappuccino	\$5.00

Desserts

Ice Cream Sundae	\$6
Key lime pie	\$7
Banana Foster	\$8
Apple strudel a la Mode	\$10

Chocolate Cake a la Mode \$11

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