

# GAUDIN

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## SPECIAL MENU

### **French Scramble**

*Three soft scrambled eggs, served with toast, and a side of fruit  
(Only available from 7am-11am)*

\$11.99

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### **Quiche Lorraine**

*One piece of flaky crust quiche served with dressed greens*

\$11.99

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### **Ybor City Deviled Crab**

*Deviled Crab croquettes served with house-made tartar sauce*

\$10.99

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### **Chicken Salad Melt**

*House-made chicken salad on flaky croissant, lettuce, tomato, and Grand Cru served with dressed greens*

\$11.99

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### **Short Rib Beef Goulash**

*Traditional Hungarian goulash, slow cooked tender short rib, potatoes, red bell peppers served with crusty sourdough baguette*

\$19.19

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### **Honey Garlic Salmon and Polenta**

*Honey Garlic glazed Salmon, on a bed of polenta served with grilled asparagus*

\$19.19

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### **NY Cheesecake**

*Decadent Cheesecake served with house-made strawberry syrup*

\$7.99

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## SPECIAL MENU



*As a warm welcome to  
our special guests from  
American Legions  
across the Country,  
please enjoy %15 off at  
our restaurant Gaudin,  
including some food  
and drink specials for  
the occasion.*

*We look forward to  
serving you.*

Gaudin Kitchen and Bar, Located in  
Lobby

# GAUDIN

## DRINK MENU

### ★ Featured Cocktail

#### **American Old Fashioned - \$16**

*Bourbon | Angostura Bitters | Demerara Syrup | Orange Zest*

*A timeless American classic, smooth bourbon balanced with rich demerara, accented by bitters and a fresh orange twist. Served over a single large ice cube.*

### 🍹 Signature Cocktails

#### **Red, White & Blue Spritz - \$14**

*Vodka | Blue Curaçao | Cranberry | Lemon Soda | Layered Garnish*

*Refreshing, colorful, and Instagram-worthy.*

#### **Bourbon Peach Smash - \$15**

*Bourbon | Peach Purée | Mint | Lemon | Splash of Soda*

*A nod to Southern roots – approachable yet elevated*

#### **Stars & Stripes Margarita - \$14**

*Tequila | Triple Sec | Fresh Lime | Strawberry Purée | Salt Rim*

*Classic margarita with an American summer twist.*

### 🍺 Beer Selection

#### **Domestic Bucket - \$30 - 6 each**

*Bud Light, Miller Lite, Coors Light*

#### **Craft Bucket - \$40 - 7 each**

*Local IPAs & Seasonal Selections*

#### **Draft Beer- \$5 each**

## DRINK MENU