



## LUNCH MENU

### STARTERS

<b>HOME-MADE BREADED CHICKEN FINGERS</b> BBQ Sauce, French Fries.....	12
<b>CHICKEN WINGS</b> Mixed with Buffalo Sauce, Blue Cheese Dip, French Fries.....	14
<b>SEASONAL FRUIT PLATE</b> .....	14
<b>NACHOS</b> Guacamole, Salsa, Sour Cream.....	10

### FRESH SALADS

<b>THE NATIONAL CEASAR</b> Romain Hearts, Parmesan, Home-made Croutons.....	12
<b>MIAMI SEAFOOD SALAD</b> Crab Meat, Shrimp, Tuna, over Mixed Greens, Cherry Tomato, Avocado, Onions served with Dijon Dressing.....	18
<b>GREEK SALAD</b> Onions, Olives, Feta Cheese, Cucumbers, Tomatoes, Tzatziki, Pita.....	13
Add-on Grilled Chicken.....	6
Add-on Grilled Shrimp or Catch.....	8

### CASUAL FARE

<b>CLASSIC BURGER</b> Angus Prime Beef, Lettuce, Tomato, Onion, French Fries.....	15
<b>CRAB BURGER</b> Crab Meat Lump Seasoned & Pan Fried, Rémoulade, French Fries.....	19
<b>BLACKENED GROUPER SANDWICH</b> Grouper Filet, Rémoulade Sauce, LTO, French Fries.....	17
<b>CHICKEN TERIYAKI SANDWICH</b> Grilled Chicken Breast, Swiss Cheese, Pineapple, French Fries.....	15
<b>QUESADILLA</b> Guacamole, Salsa, Sour Cream.....	12
Add-on Grilled Chicken.....	6
Add-on Grilled Shrimp or Catch.....	8

### DESSERT

<b>HÄAGEN-DAZS ICE CREAM CUP</b> .....	5
<b>CHEESECAKE WITH RED BERRIES</b> .....	6
<b>KEY LIME PIE</b> .....	6

**NATIONAL HOTEL**  
M I A M I  B E A C H

9% APPLICABLE TAX + 18% SERVICE CHARGE

Consuming raw food or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.