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## APPETIZERS 8

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### Florida Rock Shrimp

roma tomatoes, shiitake mushrooms & pesto. served with herb risotto

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### Spinach & Artichoke Dip

served with crostini

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### Boca Chica Mushroom

crispy tempura fried portabella mushroom. served with tomato, watercress & aged balsamic vinaigrette

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### Caribbean Crab Cake

watermelon sauce & mango salsa. garnished with fresh herbs

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### San Marco Shrimp Cocktail

uncle mike's remoulade & guava barbecue sauce

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### Oak Smoked Scallops

smoked scallops, beluga lentils & banzu salad. with champagne citrus drizzle

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### Let Your Taste Run Wild

our trio sampler of the boca chica mushroom, florida rock shrimp & caribbean crab cake

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### Hummus With Grilled Whole Grain Croutons

skouras almyra chardonnay, greece

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## SOUPS 3

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### French Onion Soup

with three cheeses

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### Alligator Bay Chowder

house specialty

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### Lobster Bisque

served with truffles, lobster meat & fresh whipped cream

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## SALADS 4

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### Watermelon & Pistachio-crusted Goat Cheese

shaved red onions & drizzled with chocolate balsamic vinaigrette

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## Caesar

classically prepared, topped with parmesan cheese

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## George Barley

rock shrimp tempura croutons, mixed greens, cashews, grilled pineapple & sesame ginger dressing

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## Everglades Garden Greens With Berries

fresh berries & pistachio vinaigrette

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## BROILED TO ORDER 4

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### Grilled Angus Filet

8 oz. angus filet served with roasted fingerling potatoes & baby vegetables. complemented with pinot noir demi sauce

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### Aged New York Strip

prime cut, served with roasted fingerling potatoes & baby vegetables. complemented with wild mushroom sauce

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### Grilled Chicken Breast

with sweet grape glaze broccolini

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### Grilled Black Angus Rib Eye

glazed with anise barbecue sauce. served with whipped truffle mashed potatoes & baby vegetables

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## FRESH SEAFOOD 5

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### Broiled Florida Grouper

served with smoked tomato grits & asparagus. complemented with saffron & pickled bermuda onions

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### Sea Bass

with chimichurri sauce accompanied by tomato kamut pilaf

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### Thai Style Red Curry Seafood Stew

clams, scallops, shrimp, & lobster simmered in coconut curry broth. served with lo mein egg noodles & garnished with curly carrots & cilantro.

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### Grilled Swordfish

served with rosemary aioli, arugula in lemon & extra virgin olive oil, & fingerling potatoes

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### Pan Seared Snapper

roasted tomato nage with beluga lentils & herb risotto

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## SPECIALTIES 5

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### Filet Key Largo

filet topped with jumbo lump crabmeat, pinot noir demi-glace & bearnaise sauce with whipped truffle mashed potatoes

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### Venison Steak

wrapped in bacon with port wine demi-glace. served with fresh spinach, whipped truffle mashed potatoes & tourne vegetables

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### Potato Gnocchi

tomato sage sauce, asparagus, wild mushrooms & cashew cream. add chicken or rock shrimp

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## Tea Smoked Salmon

green tea & shiitake mushroom broth, baby bok choy & enoki mushrooms

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## Filet Of Buffalo

blueberry balsamic sauce, topped with blueberry onion jam with baked sweet potato

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## ACCOMPANIMENTS 3

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### Baked Sweet Potato

with fresh butter

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### Fresh Asparagus Spears

with sun-dried tomatoes, roasted garlic & bearnaise sauce

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### Sauteed Wild Mushrooms

with a pinot noir demi-glace

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## DESSERTS - MINIATURE DESSERT SELECTIONS 5

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### Strawberry Shortcake

fresh strawberries, whipped cream, yellow cake, & strawberry glaze

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### Guava Flan

creme brulee with a hint of guava

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### German Chocolate

layered chocolate cake with caramel & white coconut

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### Mocha Cappuccino

mascarpone mousse with a touch of coffee flavor

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### Key Lime Pie

fresh lime & honey-baked mousse, graham cracker crust, topped with key lime & kiwi

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## DESSERTS - TRADITIONAL DESSERT SELECTIONS 3

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### Key Lime Pie

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### Pecan Tuile

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### Chocolate Marquise

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