

The Bistro

SOUPS/ STARTERS

CHILLED SHRIMP

chilled adobo shrimp, marinated fennel, arugula, lemon vinaigrette, cocktail sauce 14

WHITE BEAN SOUP

oven roasted tomato, basil pesto 8

WARM SMOKED SALMON DIP

toasted pita, capers, shallots, extra virgin olive oil 12

GRILLED OCTOPUS

shaved red onion, parsley, tomato, lemon oregano vinaigrette 14

BEVERAGES

coffee 4

espresso 4

latte, cappuccino 5

hot chocolate 4

hot tea 4

fresh squeezed Florida orange juice 5.5

Assorted juices 5

chocolate milk 4

milk 3

assorted Coca-Cola products 3.5

WINES BY THE GLASS

Mionetto "Presto" Prosecco 11

Morning Fog Chardonnay 13

Alta Luna Pinot Grigio 12

Pacific Rim Riesling 12

Casa Lapostolle Cabernet 12

Parker Station Pinot Noir 12

Terrazas Alto Malbec 14

BOTTLED BEER

Budweiser 6

Bud light 6

Miller light 6

Coors light 6

Amstel light 7

Sam adams 7

Corona extra 7

Blue moon 7

Stella 7

SALADS

STEAK SALAD

petit filet, field greens, heirloom tomato, crispy mushrooms, herbed vinaigrette 19

CHICKEN AND KALE SALAD

wilted kale, maple lemon vinaigrette, preserved lemon, crispy quinoa 16

ROASTED TURKEY COBB

spice roasted turkey breast, romaine, avocado, black beans, corn, tomato, crispy roasted pork, cilantro lime vinaigrette 16

SEAFOOD COBB

atlantic blue crab, gulf shrimp, bacon, diced tomato, swiss, gorgonzola, hard boiled eggs, chopped romaine, avocado lime dressing 18

50/50 CAESAR

kale, romaine, reggiano, torn foccacia croutons 11

to enhance your salad please add

chicken 6

chilled shrimp 7

steak 10

SANDWICHES

[all sandwiches served with a choice of kettle chips, seasonal fruit, fries, or local greens]

STEAKHOUSE BURGER

certified angus ® butchers blend, lettuce, tomato, pickles, choice of cheese, add bacon or mushrooms, served on toasted brioche 17

TUNA SALAD PITA

tuna, mayo, celery, onion, lettuce, tomato, pita 14

OPEN FACED BRISKET SANDWICH

slow roasted wagyu brisket, citrus barbeque sauce, cole slaw, crispy onions, thick cut brioche 18

CARRIBEAN CHICKEN SANDWICH

jerked chicken breast, orange jicama marmalade, shredded lettuce, diced tomato, naan bread 15

FISH PO BOY

beer battered florida catch, sweet chili aioli, house made slaw, cuban bread 15

TUSCAN VEGETABLE SANDWICH

grilled vegetables, mozzarella, arugula, tomato, pesto mayo, multigrain bread 15

MAIN PLATES

PETIT FILET

cheddar mashed potato, sautéed broccolini, tomato relish, herb butter 25

PAN SEARED SALMON

warm faro salad, arugula, kalamata olives, tomato, citrus vinaigrette 17

ROASTED HALF CHICKEN

coconut rice, baby bok choy, pineapple poultry jus 18

THIN CRUST PIZZA

tomato, fresh mozzarella, torn basil 15

**Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.*

(18% Gratuity on parties of 6 or more)

Chef Ron Camillo