

Dinner

THINGS WE SHARE

SPINACH & GORGONZOLA DIP

Parmesan, Thyme, Black Pepper Flatbread

7.00

CHILLED SEAFOOD & YUKON GOLD CHIPS

Bay Scallops, Calamari, Key West Yellow Tail Snapper, Orange Juice, Extra Virgin Olive Oil

12.00

THIN CRUST PIZZA*

Marinara Sauce, Mozzarella

13.00

FLAT IRON STEAK & AGED PROVOLONE FLATBREAD

Spring Baby Leek, Caramelized Onion, Parsley Oil

14.00

APPETIZERS

OLD FASHIONED CHICKEN NOODLE SOUP*

6.00

ORGANIC GREEN TOMATO WATERCRESS GAZPACHO

Piquillo Pepper, Crabmeat Relish

7.00

COLORADO FARMED LAMB SLIDERS

Light Curry & Mint Lamb Patty, Artichoke Aioli, Shaved Fennel, Parmesan

13.00

CHILLED JUMBO SHRIMP COCKTAIL*

Chipotle Cocktail Sauce

14.00

MINI CRAB & MUSHROOM CAKES

Brioche Bun

14.00

FROM THE GARDEN

AVOCADO CITRUS SALAD

Organic Baby Lettuce, Red Hill Groves Oranges, Homestead Florida Avocado, Cilantro Vinaigrette

11.00

CLASSIC CHICKEN COBB SALAD*

Avocado, Vine Ripened Tomato, Bacon, Egg, Blue Cheese, Ranch Dressing

14.00

TRATTORIA CHOP SALAD

Crisp Iceberg Lettuce, Snow Peas, Scallions, Grilled Artichoke, Smoked Almonds, Key Lime Watermelon Vinaigrette

14.00

CHOPPED CAESAR SALAD*

Focaccia Croutons

11.00

Grilled Chicken 13.00

Citrus Grilled Shrimp 15.00

Flat Iron Steak 15.00

THE MAIN COURSE

All Main Course Entrees are served with a Family Style Salad

OUR OWN HALF POUND BURGER*

Brioche Bun, Choice of Cheese, Bacon & Mushrooms
Z.T.F. French Fries or Fresh Fruit
15.00

VEGAN PORTABELLO BOLOGNESE*

Portobello Bolognese
17.00

SPAGHETTI & MEATBALLS

Melted Ricotta & Mozzarella Cheese, Garlic Bread
17.00

ROASTED CHICKEN PENNE PASTA

Roasted Chicken, Torres Farm Organic Ruskin Florida Tomato, Vidalia Onions, Mushrooms, Sweet Italian Sausage
19.00

SHRIMP PAPPARDELLE PASTA

Sautéed Gulf Shrimp, Crushed Garlic, Extra Virgin Olive Oil, English Peas, Pinot Grigio Broth
20.00

GRILLED SUSTAINABLE SALMON FILET

New Potato Piquillo Pepper Hash, Rhubarb Compote
20.00

OVEN SEARED ROASTED NATURAL HALF CHICKEN*

Creamy Potatoes, Roasted Tomato
21.00

KEY WEST LINE CAUGHT YELLOW TAIL SNAPPER

Toasted Buckwheat, Grilled Vegetables
23.00

MIXED GRILL

Spring Lamb, Chicken Breast, Beef Spiedini, Roasted Artichoke Risotto, Green Peppercorn Demi
27.00

GRILLED DRY AGED NEW YORK STEAK

Creamy Potatoes
28.00

GRILLED BEEF TENDERLOIN FILET*

Twice Baked Potato
30.00

SIDES

ARTICHOKE RISOTTO

PAPPARDELLE PASTA PINOT GRIGIO

6.00

NEW POTATO PIQUILLO PEPPER HASH

GRILLED VEGETABLES

DESSERT

RASPBERRY PROSECCO FLOAT

TIRAMISU

CHOCOLATE DECANDENCE

ARTISANAL CHEESE PLATE

ASSORTED GELATOS

SEASONAL FRUIT PLATE

TRIO OF CRÈME BRULEE

MIXED BERRY SHORTCAKE

Plant City Strawberry, Blueberry & Blackberry

8.00

* A LOEWS AMERICAN CLASSIC ITEM, OTHER LOEWS AMERICAN CLASSICS AVAILABLE UPON REQUEST

Please inform us of any health or diet restrictions so we may do our best to accommodate your needs. Prices exclusive of Florida State sales tax and gratuity. 18% gratuity will be added to parties of 6 or more. To ensure you are supremely comfortable while dining with us the following items are available upon request while dining with us: Reading glasses, purse hooks, pen lights, shawls and baby bibs. Consuming raw or uncooked poultry, seafood, shellfish and eggs may increase your risk of food borne illness especially if you have certain medical conditions.