

# Lunch

## 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

### **CHILLED JUMBO SHRIMP COCKTAIL\***

*Chipotle Cocktail Sauce*

14.00

### **MINI CRAB & MUSHROOM CAKES**

*Brioche Bun, Lemon Sorrel Mayo*

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 Sandwiches are served with your choice of Z.T.F. French Fries, House Salad or Fresh Fruit

## OUR OWN HALF POUND BURGER\*

Brioche Bun, Choice of Cheese, Bacon & Mushrooms  
12.00

## TURKEY BURGER\*

Brioche Bun  
12.00

## ROASTED TURKEY CLUB ON SEVEN GRAIN BREAD\*

Applewood Smoked Bacon, Lettuce, Tomato, Mayo  
12.00

## GRILLED VEGETABLE PANINI

Fresh Mozzarella, Roasted Peppers, Asparagus, Portobello Mushrooms, Basil, Ciabatta Bread  
12.00

## ORGANIC OPEN FACED TOMATO-ARUGULA OMELET

Arugula Salad, Lemon Juice, Extra Virgin Olive Oil Vinaigrette  
12.00

## CHICKEN MILANESE SANDWICH

Fontina Cheese, Oven Dried Tomato  
12.00

## GRILLED MAHI SANDWICH

Kaiser Roll, Lemon Caper Remoulade  
14.00

## VEGAN PORTABELLO BOLOGNESE\*

Portobello Bolognese  
14.00

## GRILLED SUSTAINABLE SALMON FILET

New Potato Piquillo Pepper Hash, Rhubarb Compote  
17.00

## SHRIMP PAPPARDELLE PASTA

Sautéed Gulf Shrimp, Crushed Garlic, Extra Virgin Olive Oil, English Peas, Pinot Grigio Broth  
17.00

# 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

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.