

THE  
*Florida Room*  
ON PERFECT DRIVE

SOUPS & SALADS

GARDEN OR CAESAR SALAD M-6 | G-8  
 *freshest ingredients available*

TOMATO-BASIL SOUP M-8 | G-10  
 *basil oil, cornbread crouton*

LOBSTER BISQUE M-18 | G-21.50  
 *petite maine lobster crostini, sherry cream, basil oil*

THE WEDGE M-12 | G-15  
 *chopped bacon, diced tomatoes, red onion, crumbled gorgonzola, ranch dressing*

TUNA NIÇOISE SALAD\* M - 19.50 | G - 24.50  
 *sesame crusted ahi tuna over mixed greens with chilled green beans, fingerling potatoes, kalamata olives cucumber, cherry tomatoes topped with a sliced egg and sherry dijon vinaigrette*

add to any salad

chicken +7 | shrimp +10 | salmon\* +15 | churrasco steak\* +18

STARTERS

BEET-CURED SALMON M-18 | G-23  
 *beet-cured salmon with fennel, orange supreme, and poppy seed salad with three citrus vinaigrette*

KOREAN STICKY RIBS M-12 | G-15  
 *(3) pork ribs, korean bbq, asian slaw*

HERB-GRILLED LAMB CHOPS  
M-26 | G-33  
 *grilled lamb chops (3), rosemary and garlic, roasted vegetables, couscous, mint jelly-pomegranate reduction*

AHI TUNA NACHO\* M-18 | G-22  
 *crispy gyoza, seared ahi tuna, avocado, wakame, kimchi aioli, citrus ponzu*

HOMESTYLE

BEEF TIPS & PORCINI RIGATONI  
M-29 | G-36  
 *beef tips, house-made rigatoni, porcini mushroom cream, sautéed wild mushrooms, roasted shallots, baby spinach, parmigiano-reggiano*

SHRIMP SCAMPI RISOTTO  
M-25 | G 32  
 *key west pink shrimp, roasted garlic, herbed parmesan risotto, charred lemon, crostini*

CHICKEN SALTIMBOCCA M-28 | G-35  
 *pan fried cutlet, fresh sage, prosciutto, fontina, whipped yukon gold potatoes, sauteed spinach mushroom marsala reduction*

CLASSIC MEATLOAF M-21 | G-26  
 *8 oz house blend beef, brown sugar, tomato & mushroom glaze, garlic whipped potatoes, grilled broccolini*

PORK RIBEYE\* M-28 | G-35  
 *12 oz seared cheshire pork ribeye, cornbread-chorizo stuffing, sweet potato puree, grilled asparagus, poached cherries*

CHICKEN FLORENTINE M-24 | G-30  
 *pan fried cutlet, sundried tomatoes, savoy spinach, whipped goat cheese chive potatoes, maitake mushroom cream sauce*

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS  
PRICING IS LISTED AS M-MEMBER | G-GUEST

## PRIX-FIXE

CAESAR SALAD , GARDEN SALAD OR TOMATO-BASIL SOUP  
*fresh ingredients / house-made dressings*

PERSONALLY SELECT ANY HOMESTYLE ENTREE  
*artfully crafted*

DESSERT SELECTION  
*your choice of our featured desserts*

M-35 | G-43

## CHEF'S FEATURES

BEEF TENDERLOIN FILET\* M-49 | G-62  
*10 oz / wilted baby greens / roasted garlic whipped potatoes / bone marrow bordelaise*

RIBEYE OSCAR\* M-52 | G-66  
*14 oz / roasted fingerling potatoes / grilled asparagus / blue crab / tarragon bernaise*

AMERICAN RED SNAPPER\* M-34 | G-43  
*cauliflower puree / glazed baby vegetables / pea tendrils / champagne caviar butter sauce*

PESTO SHRIMP FETTUCCINE M-32 | G-40  
*(4) key west pink shrimp / garden herb pesto / sundried tomato  
house-made fettuccine pasta / pine nuts / chili shrimp oil*

THE "BURGER"\* M-21 | G-26  
*10 oz wagyu beef / bibb lettuce, tomato / frizzled onions / cheddar cheese  
brioche bun / smoked truffle mayo / seasoned fries*