

TO BEGIN

- Tuna Sashimi 12**
Served with Wasabi and Soy Sauce on Bed of Greens
- Fried Shrimp Cocktail 12**
Skewered and Served with Boom-Boom Sauce
- Chicago-Style Spinach Soufflé 10**
With Asiago Crustinis
- Key West Conch Fritters 12**
Served with Cocktail Sauce
- Buffalo Shrimp 12**
Tossed in Buffalo Sauce with Blue Cheese Dressing
- Flatbread 10**
Goat Cheese, Kalamata Olives & Tomatoes
- Chicken Wings 12**
Served with Celery and Blue Cheese Dip

Signature Conch Chowder 7
Traditional Florida Style Chowder garnished with Conch Fritter


Crispy Calamari 10
Served with Cocktail Sauce and Lemon

BREADLINE

Served with French Fries, Side House or Ceasar Salad

- Grilled Portobello Sandwich 10**
Marinated & Grilled with Havarti Cheese and Roasted Red Pepper
- Marriott Burger 9**
Classic with American cheese and Crisp Bacon
- The Ybor Cuban 10**
Roast Mojo Pork, Ham, Salami, Swiss Cheese & Pickles
- Pressed Ruben 10**
Carved Corned Beef, Pastrami, Sauerkraut, Swiss Cheese and 1,000 Island Dressing
- Caesar Wrap 8**
House Made Dressing with Aged Asiago Cheese
With Shrimp 14
With Chicken 12
- Florida Grouper 14**
Served on Foccacia Roll with Tarter Sauce
- Grilled Chicken Club 10**
Marinated Chicken Breast Grilled, Topped with Swiss Cheese and Crisp Bacon
- Clearwater Shrimp Po-Boy 12**
Battered Fried Shrimp on a Sub Roll with Tarter Sauce, Lettuce and Tomato
- Roast Turkey BLT 9**
With Cranberry Mayo on Thick Multi Grain Bread and Crisp Bacon

Glatt Kosher Meals are Available. Please ask your server for today's selections.

 We will do our best to accommodate all diverse dietary needs. Please ask your server for additional information.

GREAT SALADS

- Classic Caesar Salad 9**
Heart of Romaine Lettuce, topped with Shredded Asiago Cheese and our House Caesar Dressing
With Grilled Chicken 14
With Shrimp 15
- Roast Chicken- Oriental Salad 10**
Oriental Lettuces tossed in an Orange Sesame Vinaigrette with Roast Chicken, Crushed Peanuts, Rice Noodles, Shredded Carrots and Daikon Radish Sprouts
With Shrimp 16

The Greek 12
Creamy Potato Salad topped with Iceberg Lettuce garnished with Tomatoes, Cucumbers, Kalamata Olives, Greek Pepperoncinis, Radishes, Scallions, Bell Pepper, Beets, Feta Cheese, Shrimp and Anchovy

Baby Spinach Salad 10
Dried Cranraisins, Candied Macadamia Nuts, Poached Pear, Goat Cheese and Champagne Vinaigrette

THE CHEF RECOMMENDS

- Roast Chicken Pot Pie 16**
Creamy Home style Pot Pie with Puff Pastry Lid
- Pan Roasted Herbed Chicken 18**
Free Range Chicken Breast Pan Seared and Oven Finished. With Croquette Potato filled with Crimini Mushroom and Roasted Red Pepper
- Roasted Vegetable Napoleon 14**
Layered with Croquette Potatoes filled with Caramelized Onions and Gorgonzola Cheese, Roasted Red Peppers, Zucchini, Yellow Squash and Portobello Mushroom
- Fettuccine Alfredo 15**
A Classic Alfredo, Heavy Cream, Freshly Shredded Parmesan and Imported Fettuccine Noodles
With Chicken 17
With Shrimp 19
- Center Cut Filet Mignon 32**
Simply Seasoned and served with a Fresh Béarnaise Sauce. Served with Croquette Potatoes filled with Caramelized Onions and Gorgonzola Cheese
- Certified Angus Sirloin Strip 31**
Sirloin Strip, Brushed with Extra Virgin Olive Oil and seasoned with Sea Salt and Cracked Pepper. Topped with a Sun Dried Tomato and Basil – Butter. Served with Croquette Potatoes filled with Caramelized Onions and Gorgonzola Cheese
- Oven Roasted Salmon 17**
Fresh Salmon roasted and served on a bed of Sautéed Spinach with Fresh Lemon and Garlic
- Gulf Shrimp Scampi 18**
Jumbo Shrimp sautéed in Garlic, White Wine and Extra Virgin Olive Oil, served over Sautéed Spinach

DESSERTS

- New York Cheesecake 7**
- Chocolate Lava Cake with Vanilla Bean Ice Cream 7**
- Florida Key Lime Pie 6**
- Coconut Cream Pie in Shortbread Crust 6**
- Tiramisu for Two -Our House Specialty 7**

Service Charge of 20% will be added to Groups of 7 or More.

* Consuming raw or undercooked meats and seafood may increase your risk of food-borne illness.