

## STARTERS

- CRISPY CONFIT CHICKEN WINGS** \$17  
MAPLE BUFFALO, SESAME GINGER OR KPOP SAUCE  
SERVED WITH RANCH OR BLUE CHEESE
- MAINSTAY NACHOS** \$15  
TRI-BLEND CHEESE, AVOCADO AIOLI, PICKLED  
RED ONIONS, ROASTED TOMATO SALSA, LIME  
CREMA/JALEPENO CHEESE FONDUE
- ADD BRISKET OR CHICKEN \$2

- GERMAN STYLE PRETZEL** \$14  
MUSTARD FONDUE
- MEZZI DIP PLATTER** \$14  
HUMMUS, MUHAMMARA, TZATZIKI  
& GRILLED PITA
- SAND KEY CALAMARI** \$15  
PEPPADEWS, BANANA PEPPERS & GARLIC BUTTER
- SOUP DU JOUR** \$11  
ASK YOUR SERVER ABOUT OUR DAILY SELECTION

## GARDEN

- CAESAR** \$12  
HOMEMADE DRESSING, PARMESAN  
CHEESE, ASIAGO CROUTON
- BABY WEDGE** \$12  
PICKLED ONIONS, GRAPE TOMATOES,  
BACON LARDONS, CANDIED PECANS,  
GORGONZOLA DRESSING
- SALT ROASTED BABY BEETS & CARROTS** \$13  
WHIPPED FETA, HOT HONEY, ARUGULA,  
CANDIED WALNUT CRUMBLE, CARROT SILK
- MEDITERRANEAN CHOPPED SALAD** \$14  
CRISP GREENS, CUCUMBERS, MARINATED  
TOMATOES, CHICKPEAS, GRILLED ONIONS,  
OLIVES, FETA, ROASTED RED PEPPERS,  
LEMON ROSEMARY VINAIGRETTE

- SOUTHWEST COBB** \$22  
ROMAINE AVOCADO, ROASTED CORN,  
GRILLED ONIONS, TORTILLA STRIPS,  
SHREDDED CHEDDAR, EGG, GRILLED  
CHICKEN, CHIPOTLE LIME DRESSING
- BURRATA CAPRESE** \$14  
FERMENTED TOMATO VINAIGRETTE, BASIL

### GARDEN ENHANCEMENTS

- POACHED ROCK SHRIMP \$9
- GRILLED SALMON
- GRILLED CHICKEN
- GRILLED STEAK SKEWER

## HANDHELDS

SERVED WITH SEASONED FRIES, CHIPS OR COLESLAW

- GROUPE SANDWICH** \$22  
BLACKENED GROUPE, HEIRLOOM  
TOMATOES, ARUGULA, CITRUS  
TARTAR, PICKLED RED ONIONS,  
SERVED ON SOURDOUGH BREAD
- RK BURGER** \$18  
CHEDDAR CHEESE, TOMATO, ONION,  
LETTUCE, TOASTED BRIOCHE BUN
- SAND KEY SMASH** \$18  
SINGLE PATTY, HOUSEMADE HURRICANE  
SAUCE, GARLIC PICKLES, BUTTER LETTUCE,  
AMERICAN CHEESE
- MAKE IT A DOUBLE** \$4
- CLASSIC PASTRAMI** \$20  
MARBLE RYE, SAUERKRAUT, RUSSIAN  
DRESSING, GRUYERE
- FISH & CHIPS** \$22  
BEER BATTERED COD, CITRUS TARTAR,  
FLORIDA SLAW, GRILLED LEMON
- THE PIER 60 WRAP** \$16  
HUMMUS, SPROUTS, AVOCADO, MARINATED  
CARROTS, CUCUMBER RELISH, AGED  
CHEDDAR SERVED IN A SPINACH WRAP
- TURKEY CLUB** \$18  
HOUSE ROASTED, GRILLED ONIONS, BIBB  
LETTUCE, WHITE CHEDDAR, APPLEWOOD  
SMOKED BACON, AVOCADO AIOLI,  
MULTI-GRAIN BREAD
- NASHVILLE HOT CHICKEN** \$19  
COLESLAW, BUTTER PICKLES, DUKE'S MAYO

# MAINSTAY TAVERN

## FRESH BOWLS

### AHI TUNA POKE

\$19

SERVED WITH WAKAME SALAD, EDAMAME, COCONUT RICE, AVOCADO & PICKLED RED ONIONS WITH YOUR CHOICE OF SWEET SOY, SRIRACHA AIOLI OR KPOP SAUCE

### TERIYAKI- GINGER SALMON BOWL

\$17

SERVED WITH WAKAME SALAD, EDAMAME, COCONUT RICE, AVOCADO & PICKLED RED ONIONS

### CITRUS POACHED ROCK SHRIMP

\$18

SERVED WITH WAKAME SALAD, EDAMAME, COCONUT RICE, AVOCADO & PICKLED RED ONIONS WITH YOUR CHOICE OF SWEET SOY, SRIRACHA AIOLI OR KPOP SAUCE

## ENTREES

### ROSEMARY NEW YORK STRIP STEAK \$44

TOBACCO ONIONS, MASHED POTATOES, BOURBON BUTTER, GRILLED ASPARAGUS

### RED WINE BRAISED SHORT RIB \$38

POMME PUREE, WILD MUSHROOM FRICASSEE

### MARYLAND STYLE CRAB CAKE \$44

JUMBO LUMP CRAB, JALAPENO COLESLAW, FRENCH FRIES, HOUSE MADE TARTAR SAUCE

### MEDITERRANEAN SALMON \$30

PEARL PASTA, CHICKPEA RAGOUT, YOGURT SAUCE



# SHERATON

Sand Key Resort

## SIDES

SEASONED FRIES \$5

FLORIDA COLESLAW \$5

MASHED POTATOES \$6

COCONUT RICE \$5

FRUIT CUP \$6

PITA \$6

## SWEETS

### PINEAPPLE UPSIDE DOWN CAKE \$10

VANILLA ICE CREAM, MARASCHINO CHERRIES

### S'MORES BREAD PUDDING \$10

TOASTED MARSHMALLOW CUSTARD, VANILLA ICE CREAM

### KEY LIME CHEESECAKE \$10

WHIPPED MASCARPONE

### STICKY TOFFEE PUDDING \$10

SALTED CARAMEL ICE CREAM

\*CONSUMING RAW, OR UNDERCOOKED MEAT, SEAFOOD AND EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS. IF YOU HAVE ANY DIETARY CONCERNS PLEASE ALERT YOUR SERVER

Sheraton Sand Key Resort  
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