

Lunch



Starters

Bruised Tomato Soup Garlic Crouton, Parmesan, Fried Herbs	9 VG
Cauliflower Potage Shoestring Potato, Candied Bacon	9 GF
Burrata Varietal Tomatoes, Aged Balsamic, Pesto	15 V
White Bean Hummus Fresh Veggies, Bread	11 VG
Oak Fired Salmon Spread Pickles, Crackers, Mustards, Breads	13
Crab Cake Citrus Sabayon, Roasted Corn Relish, Basil	18
Shrimp Cocktail Lime, Marie Rose, Cilantro, Michelada Ice	18

Salads

Caesar Salad Romaine, Anchovy, Parmesan, Crouton	12
Baby Greens Spiced Pecan, Roasted Apples, Blue Cheese Vinaigrette	12 VG/GF
Any Above as a Side Salad	4
Add Chicken	6
Add Shrimp or Salmon	8
Add Steak or Grouper	10

Sandwiches

Gluten Friendly Bread, Buns & Wraps Available Upon Request

Lobster Grilled Cheese Florida Lobster, Havarti, Scallion, Brioche Bread	18
Salmon Burger Smoked Bacon, Lettuce, Tomato, Meyer Lemon Sauce	15
Angus Burger Cheddar, Lettuce, Tomato, Onion, Brioche Bun	16
Prime Rib Muenster Cheese, Pickled Onion, Horseradish Crème, Arugula, Natural Jus	18
Black Grouper Grilled, Blackened or Fried, Key Lime Tartar, Brioche Bun	18

Entrées

Braised Brisket Whipped Russets, Garlic Jus, Roasted Carrots & Shallot	24 GF
Salmon Yukon Puree, Asparagus, Hollandaise	21 GF
Cavatelli Goat Cheese, Roasted Mushrooms, Fresh Herbs & Tomatoes	18 VG

Restaurant Chef – Ross Clingman

GF – Gluten Friendly

VG – Vegetarian

Consuming raw or undercooked meats, egg, seafood and shellfish may increase your risk for food borne illness, especially if you have certain medical conditions. If you have any concerns regarding food allergies, please alert your server before ordering.

Renaissance Vinoy | 501 5th Ave N | St Petersburg, FL 33701

Reservations 727.824.8072 | Fax 727-824-8038

Marchand's Specialty Cocktails

Tequila, Spice & Everything Nice 13
Volcan Tequila, Grand Marnier
St. George Spiced Pear Liqueur
Angry Orchard Hard Cider
Agave-Clove Syrup, Lemon Zest

Citrus Figster 13
Nolet's Gin, St. Germaine Elderflower
Fresh Lime Juice, Simple Syrup
Orange-Fig Jam, Club Soda

Holiday Sangria 13
Pama Liqueur
St. George Spiced Pear Liqueur
Draft Prosecco, Simple Syrup

It's Tiki Time 13
Malibu Coconut Rum
Old St. Pete Rum
Pineapple Juice, Fresh Lime Juice
Simple Syrup, Poly Kiss Bitters

Apple-Ginger Mule 12
Belvedere Rye
Angry Orchard Hard Cider
Domaine de Canton French Ginger
Liqueur, Ginger Beer

Maple Bourbon Old Fashioned 15
Horse Soldier Bourbon Whiskey
Blood Orange Bitters
Pure Maple Syrup, Club Soda
Fresh Ground Cinnamon

Chocolate Decadence 15
Van Gogh Vanilla Vodka
Godiva Dark Chocolate Liqueur
Godiva White Chocolate Liqueur
Crème de Cocoa

Espresso Yourself 14
Absolute Vanilla Vodka, Kahlua
Borghetti, Illy Espresso

Barrel Aged Cocktails 15

Marchand's is proud to be on the cutting edge of the spirit and cocktail culture. Please ask your server or bartender about our very own barrel aging program.

Black Manhattan
Rittenhouse Rye Whiskey, Averna

Tequila Old Fashioned
Casamigos Blanco Tequila
Xicaru Silver Mexcal
Agave Nectar Cinnamon Bitters

Horse Soldier Manhattan
Horse Soldier Bourbon, Carpano
Antique Vermouth, Angostura Bitters

Boulevardier
Aperol, Carpano Vermouth
Bulleit Rye Whiskey

Wine by the Glass

White

North by Northwest, Riesling
Washington 10

Paco & Lola, Albariño, Spain 14

Wairau River, Sauvignon Blanc
Marlborough, New Zealand 12

Pighin, Pinot Grigio, Friuli, Italy 12

Snoqualmie, Chardonnay
Columbia Valley, WA 11

King Estate, Pinot Gris, Oregon 13

Copain, Chardonnay 12

Cuvaison, Chardonnay, Carneros, CA 16

Rose

Chateau de Fleur, Rose, France 10

Red

Sledgehammer, Cabernet Sauvignon
North Coast, CA 10

Luna "Lunatic", Red Blend, CA 10

The Fog Theory, Pinot Noir
Santa Rita Hills, CA 13

Decoy, Merlot, CA 16

J Lohr, Seven Oaks, Cabernet Sauvignon 12

Cherry Pie, Pinot Noir, CA 16

The Four Graces, Pinot Noir
Willamette Valley, OR 15

Napa Valley Quilt, Cabernet Sauvignon 16

Trivento Reserve, Malbec, Argentina 12

Ferrari Carano, Cabernet Sauvignon
Alexander Valley, CA 20

A gratuity of 18% will be added
To parties of 8 or more.

