



Appetizers



- 15 **Seared Ahi Tuna**
pink peppercorn
- 14 **Crunchy Jumbo Shrimp Cocktail**
sweet chili cocktail & wasabi aioli
- 14 **BBQ Shrimp**
horseradish mustard
- 14 **Classic Jumbo Shrimp Cocktail**
- 13 **Stuffed Portobello & Crab**
- 15 **Vine Roasted Tomatoes & Grilled Rustic French Batard**
housemade burrata cheese & basil
- 13 **Steak Ground Meatballs**
brandy sauce
- 16 **Mediterranean Plate**
hummus, grape leaves, olives, grilled pita, feta
- 13 **Tenderloin Tacos**
housemade steak sauce slaw & caramelized onions
- 9 **Roasted Beets & Goat Cheese**

Soup / Salad

*** Tableside Classic Caesar 1 person or 2 9 / 16**

hearts of romaine, parmesan, lemon, boquerones, crispy prosciutto

- 9 **Chop Romaine Salad**
tomatoes, cucumber, avocado, onion, egg
- 8 **House Salad**
fresh greens, cucumber, red onion, carrot

- 9 **French Onion - Crock**
brie, swiss & crouton
- 13 **Lobster Chowder - Bowl**
fresh lobster, fresh fish, sherry
- 24 **Seafood Cobb Salad**
romaine, spring mix, avocado, corn, prosciutto, tomato, egg, scallops, grilled shrimp, lump crab

Add 5 Grilled Shrimp 7/ Grilled Fresh Fish 7/ Grilled Chicken Thigh 6

Salad Dressings: Ranch, Balsamic Vinaigrette, Caesar, Tomato Basil, Blue Cheese

The Grill

Proudly Serving



Arcadia FL Since 1949

- 43 **18 oz Bone-In Ribeye**
- 29 **6 oz Filet Mignon**
- 39 **16 oz T-Bone**
- 29 **13 oz Prime Rib**
- 24 **Roasted Rosemary Thyme ½ Chicken**
- 35 **18 oz Prime Rib**
- 35 **16 oz Prime NY Strip**
- 44 **12 oz Filet Mignon**
- 25 **14 oz Pork Chop**
- 49 **6 oz Filet & 1¼ Maine Lobster**

Includes Baked, Sweet, Mashed Potato/ Roasted Vegetable/ Dinner Rolls

Fresh From The Sea

- 29 **Diver Scallops & Prosciutto**
corn risotto
- 25 **Crispy Jumbo Shrimp & Pork Belly**
sweet soy, wakame salad
- 27 **Simply Grilled Swordfish**
lemon basil, smoked tomatoes, crunchy asparagus
- 27 **Jumbo Shrimp & Capellini**
scampi sauce
- 27 **Miso Glazed Salmon**
shiitake mushrooms & swiss chard
- 39 **1 ¼ lb Maine Lobster**
Baked / Sweet / Mashed Potato, Roasted Vegetable

The Garden

- 24 **Shiitake Mushrooms & Vine Ripe Roasted Tomatoes, Mirin Roasted Garlic Sauce, Soba Noodles**

Sides

- 7 **Creamed Spinach**
- 11 **Leek & Porkbelly AuGratin**
- 7 **Roasted Mushrooms**
- 9 **Charred Shishito Peppers**
evoo, lemon, sea salt
- 9 **Crunchy Onion Rings**
chipotle Aioli
- 9 **Jumbo Asparagus**
lemon & seasalt
- 8 **Brussel Sprouts**
bacon vinaigrette

Signature Sauces

- 9 **Lobster Bearnaise**
- 8 **Crab & Prosciutto Bearnaise**
- 10 **Jumbo Shrimp Scampi**
- 9 **Fresh Seafood Fondue**
- 8 **Duxelle & Red Wine Demi**

Dessert

Locally Made By ZOETS SWEETS of Punta Gorda. Changes Regularly

*** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness