



# Appetizers



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

## Soup / Salad

- \* **Tableside Classic Caesar for one 9 or two 16 \***  
*hearts of romaine, parmesan, lemon, boquerones and crispy prosciutto*
- 9 **Chopped Romaine Salad**  
*tomatoes, cucumber, avocado, onion and egg*
- 8 **House Salad**  
*fresh greens, cucumber, red onion and carrot*
- 9 **French Onion - Crock**  
*brie, swiss & crouton*
- 13 **Lobster Chowder - Bowl**  
*fresh lobster, fresh fish and sherry*
- 24 **Seafood Cobb Salad**  
*romaine, spring mix, avocado, corn, prosciutto, tomato, egg. Includes: 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, Bleu Cheese

## The Grill

Proudly Serving



Arcadia FL Since 1949

- 43 **Bone-In Ribeye, 18 oz.**
- 33 **Filet Mignon, 6 oz.**
- 44 **Filet Mignon, 12 oz.**
- 24 **Roasted Rosemary Thyme, 1/2 Chicken**
- 35 **Prime NY Strip, 16 oz.**
- 25 **Pork Chop, 14 oz.**
- 49 **Surf & Turf**  
*6oz Filet, 8 oz. Lobster Tail*

Choice of Baked, Sweet or Mashed Potato/ Roasted Vegetable/ Dinner Rolls

## Fresh From The Sea

- 29 **Diver Scallops & Prosciutto**  
*served with corn risotto*
- 25 **Crispy Jumbo Shrimp & Pork Belly**  
*served with sweet soy, wakame salad*
- 27 **Simply Grilled Swordfish**  
*lemon basil, smoked tomatoes, crunchy asparagus*
- 27 **Jumbo Shrimp & Capellini**  
*served with scampi sauce*
- 27 **Miso Glazed Salmon**  
*served with shiitake mushrooms & swiss chard*
- 34 **8 oz. Lobster Tail**  
*choice of baked, sweet or mashed potato/roasted vegetable*

## The Garden

- 24 **Shiitake Mushrooms and Vine Ripened Tomatoes**  
*served on a bed of Soba noodles, topped with Mirin-Roasted Garlic Sauce*

## Sides

- 7 **Creamed Spinach**
- 8 **Au Gratin Potatoes**
- 9 **Crunchy Onion Rings**  
*served with chipotle Aioli*
- 7 **Roasted Mushrooms**
- 9 **Jumbo Asparagus**
- 8 **Carmelized Brussel Sprouts**  
*served with bacon vinaigrette*

## Signature Sauces

- 4 **Bearnaise**
- 4 **Scampi**
- 4 **Add Shrimp, Lobster or Crab**
- 4 **Fresh Truffle Fondue**
- 4 **Mushroom & Red Wine Demi**

## Dessert

Locally Made By ZOETS SWEETS of Punta Gorda. Changes Regularly

Enjoy A Great Sunset On Our Rooftop Perch 360

\*\*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness Inform Server of Any Allergies