

Think Tank

The Think Tank Bar replicates the early experience surgeons had working with Reinhold to conceptualize new products and techniques together during their evening dining experience.

In the early 80's, a local restaurant in Munich provided white paper tablecloths which were used to sketch product and technique concepts with torn away tablecloth strips taken at the end of the evening as first conceptual drawings that eventually became Arthrex products.

The Think Tank bar replicates this experience with an idea depositor box in the Think Tank Bar for idea submissions as the beginning of Arthrex products of the future.

BEER

Paulaner Original Munich Lager	8
<i>Munich 4.9%</i>	
Paulaner Munich Hefe-Weizen	8
<i>Munich 5.5%</i>	
Paulaner Munich Lager "Schnitt"	5
<i>Munich 4.9%</i>	
Warsteiner Pilsner	8
<i>Munich 4.8%</i>	
Stella Artois Pilsner	8
<i>Belgium 4.8%</i>	
Hoegaarden Original White	8
<i>Belgium 4.9%</i>	
Hazify IPA	8
<i>Fort Myers 6.5%</i>	
Guinness	7
<i>Dublin 4.2%</i>	
Cigar City Jai Alai IPA	8
<i>Tampa 7.9%</i>	

BOTTLE

Stella Artois Cidre	6
<i>Cider Belgium 4.5%</i>	
Chimay Grand Reserve	14
<i>Trappist Belgium 9%</i>	
Clausthaler	7
<i>Non-Alcoholic Germany 0.05%</i>	

COCKTAILS

KNOTLESS MULE 12

Wheatley Vodka, Owen's Ginger Beer, Lime

CORKSCREW FIZZ 12

Absolut Citron Vodka, Orgeat, Meyer Lemon, Mint

BOURBON BRAMBLE 15

Woodford Reserve, Giffard Crème de Mûre, Lemon Juice, Simple Syrup

SUTURE THYME 12

Hendrick's Gin, Simple Syrup, Meyer Lemon, Cucumber, Soda Water

ESPRESSO MARTINI 14

Kahlua Coffee Liqueur, Teremana Blanco Tequila, Giffard Liqueur Vanille de Madagascar, Candied Espresso Beans

SMOKED OLD FASHIONED 15

Templeton Rye, Luxardo Cherry, Bitters, Orange

ANKLE BREAKERS MARGARITA 14

Milagro Blanco, Ancho Reyes, Jalapeño, Lime, Agave

WINE

Moet & Chandon Imperial Brut Split <i>Champagne, France</i>	16
Nicolas Feuillatte Reserve Split <i>Champagne, France</i>	13
Louis Perdrier Brut <i>Champagne, France</i>	10 / 38
Pinot Grigio, Bollini <i>Dolomite Mountains, Italy</i>	9 / 36
Pinot Blanc, Pierre Sparr <i>Alsace, France</i>	9 / 36
Sauvignon Blanc, Round Pond <i>Napa Valley, California</i>	10 / 38
Sauvignon Blanc, Squealing Pig <i>Marlborough, New Zealand</i>	11 / 41
Riesling, Thomas Schnitt <i>Mosel, Germany</i>	9 / 36
Chardonnay, Benziger <i>Sonoma County, California</i>	12 / 36
Chardonnay, ZD <i>Napa Valley, California</i>	15 / 51
Rosé, Cloud Chaser <i>Côtes de Provence, France</i>	14 / 42
Chablis, Joseph Drouhin <i>Burgundy, France</i>	17 / 64
Pinot Noir, 10 Span <i>Central Coast, California</i>	9 / 36
Pinot Noir, Chemistry <i>Willamette Valley, Oregon</i>	12 / 42
Cabernet Sauvignon, J. Lohr Hilltop <i>Paso Robles, California</i>	17 / 54
Cabernet Sauvignon, Austin Hope <i>Paso Robles, California</i>	69
Cabernet Sauvignon, Bonanza by Caymus <i>Caymus Vineyards, California</i>	10 / 36
Red Blend, Blackboard by Matthews <i>Columbia Valley, Washington State</i>	13 / 49
Bordeaux, Château Saint-Andre Corbin <i>Saint-Georges-Saint-Emilion, France</i>	15 / 51

— APPETIZERS —

- LUMP CRAB FONDUE** 13
garlic and herbs, old bay cracker crust
- CHARCUTERIE & CHEESE** 16
*curated selection of european cheeses & meats
served with seasonal accompaniments*
- CHICKEN AREPA** 12
shredded cabbage, avocado crema
- BIKINI PANINI** 13
*serrano ham, manchego, fontina, truffles,
portobello mushrooms*
- LOLLIPOP WINGS** 13
*choice of island jerk spice, dry house made bbq spice, or classic
buffalo, house blue cheese dressing*
- JUMBO SHRIMP COCKTAIL** 12
mignonette, cocktail sauce, crackers
- SEASONAL OYSTERS** 18
based on availability

— SMALL PLATES —

- PAPPARDELLE AND GULF SHRIMP** 16
gulf shrimp, wilted spinach, tomato broth
- PAN SEARED SEA BASS** 18
smashed fingerling potato, Mediterranean relish
- MEDITERRANEAN PITA** 16
*Black Angus NY Strip, marinated feta, tomato, pickled onion,
cucumber yogurt sauce*
- PETITE FILET MIGNON** 18
5oz, pomme frits, wild mushroom, heirloom ragout
- SPAGHETTI AGLIO E OLIO** 12
roasted garlic, extra virgin olive oil, basil
- CHEF'S GOURMET MEATBALL** 10
5oz, slow-braised lamb, veal, and pork served with tomato confit

— ENTRÉE PLATES —

- GRILLED FAROE ISLAND SALMON** 27
gnocchi, blistered tomato, citrus compound butter
- BLACK ANGUS NEW YORK STRIP** 30
*12oz, grilled asparagus, potato croquettes, green peppercorn
demi-glace*
- MACARONI & CHEESE** 10
*cavatappi, five cheese blend
add gulf shrimp **8**, grilled chicken **10**, or lobster **MP***

SALADS

PICKLED BEET & GOAT CHEESE	12
<i>baby kale, spinach, pork belly, shaved fennel, charred orange vinaigrette</i>	
HOUSE SALAD	13
<i>farm greens, heirloom tomato, cucumber, carrots, breakfast radish, cabernet vinaigrette</i>	
CAESAR SALAD	13
<i>romaine hearts, anchovy, croutons, shaved parmesan, classic caesar dressing</i>	
ITALIAN BURRATA SALAD	14
<i>microgreens, hazelnut basil pesto, sherry vinaigrette</i>	
GINGER SALAD	10
<i>romaine, cucumber, carrots, avocado, fresh ginger dressing</i>	
CHOPPED SALAD	14
<i>baby greens, arugula, asparagus, broccolini, scallions, gorgonzola, creamy herb vinaigrette</i>	
SALAD ENHANCEMENTS	
<i>chicken breast</i>	6
<i>gulf shrimp</i>	8
<i>gulf grouper</i>	10
<i>sea bass</i>	16
<i>salmon</i>	10

HANDHELDS

CHICKEN SORRENTO	16
<i>crispy chicken, prosciutto, fontina cheese, balsamic onion, kaiser roll</i>	
FILET MIGNON SANDWICH	18
<i>pressed, caramelized onions, gruyere cheese</i>	
BBQ PULLED PORK	16
<i>house-cured pickles, coleslaw, kaiser roll</i>	
GROUPE TACOS	18
<i>flour tortillas, guacamole, pico de gallo, shredded cabbage, lemon aioli</i>	
INNOVATION BURGER	16
<i>signature blend, aged cheddar, tomato jam, brioche bun add applewood smoked bacon 3</i>	

PIZZA

NY-STYLE, HAND-TOSSED

substitute gluten-free crust 2 substitute vegan cheese 3

WILD MUSHROOM	17
<i>San Marzano tomato, rosemary, mozzarella cheese</i>	
SAUSAGE AND PEPPERONCINI	18
<i>caramelized onions, heirloom tomato, mozzarella</i>	
PEPPERONI	17
<i>San Marzano tomato, fresh mozzarella</i>	
MARGHERITA	16
<i>san marzano tomato, fresh mozzarella, basil, garlic, olive oil</i>	
FOUR CHEESE	16
<i>white pie with mozzarella, fontina, romano, garlic, extra virgin olive oil</i>	

Consuming raw or undercooked meats, eggs, seafood, and shellfish may increase your risk for foodborne illness.

SUSHI BAR

AVAILABLE 4PM MONDAY-FRIDAY

SASHIMI(3) OR NIGIRI (2)

SALMON 6

TUNA 7

HAMACHI 6

EEL 6

SHRIMP 6

MACKEREL 6

APPETIZERS

- TUNA SNACKS** 17
tamago, avocado, miso mayo, eel sauce, scallions
- TUNA USUZUKURI** 17
sliced tuna, jalapeno salsa
- HAMACHI USUZUKURI** 17
sliced yellow tail, jalapeno salsa

MAKI ROLLS

- SPICY TUNA ROLL** 16
cucumber, pickled radish scallions, tempura flakes
- SALMON ROLL** 16
tamago, pickled beets, seaweed paper
- SHRIMP TEMPURA ROLL** 15
tempura shrimp, cream cheese, asparagus, eel sauce, spicy aioli, avocado, masago, scallions
- CALIFORNIA ROLL** 16
real crab, avocado, cucumber, sesame, yuzu, masago
- RAINBOW ROLL** 18
tuna, salmon, hamachi, avocado, crab, cucumber, sesame, yuzu, masago
- TUNA MAKI ROLL** 13
tuna, scallions
- SPICY YELLOWTAIL ROLL** 17
avocado, jalapeno, scallions, furikaki

SIGNATURE ROLLS

- GREEN DRAGON** 17
eel, cucumber, avocado, eel sauce
- BIG ROLL** 20
salmon, cheese, asparagus, seaweed paper, fried
- RED DRAGON** 20
tempura shrimp, avocado, cream cheese, topped with spicy tuna
- SUMMER ROLL** 20
salmon, tuna, avocado, soy bean paper, truffle oil, wasabi and red tobiko
- SALMON TRUFFLE HAND ROLL** 14
avocado, tamago, truffle oil, soybean paper

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