



## RESORT DINNER MENU

5pm-8.30pm

### Appetizers

#### **Tomato Bruschetta ♥ V**

Diced tomato, red onions, garlic basil, Kalamata olives, feta cheese, balsamic reduction \$8.50

#### **Signature Safety Harbor Crab Cakes**

Two lump crab cakes, Harbor Bay remoulade, ginger slaw \$15

#### **Mediterranean Tapas V**

Roasted garlic hummus, tzatziki sauce, dolmades, house marinated olives, feta cheese, spanakopita, roasted peppers, pita \$14

**Spanakopita V** Over baby mixed greens, with tzatziki sauce \$11

**Fried Calamari** Zesty remoulade, fresh lemon \$11

**Coconut Shrimp** Thai chili sauce \$12

### Salads

#### **Traditional Caesar Salad**

with anchovies and fresh herb croutons \$10

#### **Mozzarella Caprese ♥ V**

Tomato, mozzarella cheese, basil, topped with balsamic reduction \$8

#### **Fruit & Blackened Chicken ♥ GF**

Blackened chicken, fresh berries, baby greens, toasted sesame seeds, raspberry vinaigrette \$14

### Pasta

#### **Salmon Athena**

Salmon filet, sautéed spinach, tomato, red onion on a bed of Greek orzo pasta, garlic, lemon and feta cheese \$21

#### **Linguini Garden Pasta Primavera V+**

Linguini pasta, asparagus, spinach, tomato, onion, squash, zucchini, garlic, lemon, olive oil, white wine \$15

Add Chicken \$6 Add Salmon \$7.50 Add Shrimp \$7.50

### Sides \$5

Roasted Sweet Potato **GF V+** Basmati Rice **GF** Brown Rice ♥ **GF V+**

Broccolini, steamed and sautéed with garlic, over a sliced tomato ♥ **GF V+**

Sautéed Tomato, Onion & Green Bean Medley ♥ **GF V+** Sautéed Asparagus ♥ **GF V+**

Squash & Zucchini Medley with roasted peppers and onions ♥ **GF V+**



## Entrées

### **Vegetable Stir Fry**

Sauteéd fresh seasonal vegetables, served over steamed brown rice \$14 ♥GF V+  
Add Grilled Tofu or Grilled Chicken \$6 ...Add Grilled Shrimp or Salmon \$7.50

### **Signature Steak Burger**

Applewood smoked bacon, American cheese, lettuce, tomato, onion  
on brioche bun, French fries \$16

### **Grilled Jumbo Shrimp ♥**

Your choice of 2 sides \$24

### **Bronzed Grouper**

Pan seared, served with broccolini, linguini in lemon sauce \$29

### **Grouper Piccata \$29 or Chicken Piccata \$19**

Seared with white wine cream caper sauce, basmati rice, asparagus

### **Asian Sea Bass ♥ GF**

Pan seared, squash and zucchini medley, brown rice \$29

---

*Make any of the following entrées a Surf and Turf Dish: Add 5 Shrimp \$7.50*

### **Grilled Chicken Breast, ♥GF**

Your choice of 2 sides \$19

### **The Cheesy Chop**

Pan seared pork chop, mushroom Marsala, provolone,  
served with red smashed bacon and cheddar potato, green beans \$32

### **Ribeye Steak, 12 oz.**

Grilled, Merlot demi-glace, choice of two sides \$37

### **Beef Filet Mignon, 8 oz.**

Seared, Merlot demi-glace, choice of two sides \$39 ♥

♥ Heart Healthy   GF/WGF Gluten Free/Gluten Free Bread   V Vegetarian   V+ Vegan

Price does not include tax and gratuity. 21% gratuity will be added to all parties of six or more.

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.

We will provide for special dietary needs upon request. Not all ingredients are listed; inquire if you have food allergies.