



Appetizers



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

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

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

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

Fresh From The Sea

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

The Garden

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

Sides

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

Signature Sauces

- | | |
|--|--|
| <p>9 Lobster Bearnaise</p> <p>8 Crab & Prosciutto Bearnaise</p> <p>10 Jumbo Shrimp Scampi</p> | <p>9 Fresh Seafood Fondue</p> <p>8 Duxelle & Red Wine Demi</p> |
|--|--|

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