



Appetizers



- | | |
|--|--|
| <p>15 Seared Ahi Tuna
<i>pink peppercorn coating</i></p> <p>14 Crunchy Jumbo Shrimp Cocktail
<i>served with sweet chili cocktail & wasabi aioli</i></p> <p>14 BBQ Shrimp
<i>served with 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 Bread
<i>served with housemade burrata cheese & basil</i></p> <p>16 Mediterranean Plate
<i>hummus, grape leaves, olives and feta served with grilled pita</i></p> <p>13 Tenderloin Tacos
<i>served with housemade steak sauce slaw & caramelized onions</i></p> <p>9 Roasted Beets & Goat Cheese</p> |
|--|--|

Soup / Salad

- | | |
|---|---|
| <p>* Tablesides Classic Caesar for one 9 or two 16 *
<i>hearts of romaine, parmesan, lemon, boquerones and crispy prosciutto</i></p> <p>9 Chopped Romaine Salad
<i>tomatoes, cucumber, avocado, onion and egg</i></p> <p>8 House Salad
<i>fresh greens, cucumber, red onion and carrot</i></p> | <p>9 French Onion - Crock
<i>provolone, swiss & crouton</i></p> <p>24 Seafood Cobb Salad
<i>romaine, spring mix, avocado, corn, prosciutto, tomato, egg. Includes: scallops, grilled shrimp, lump crab</i></p> <p>10 <i>Soup of the day</i></p> |
|---|---|

Add 5 Grilled Shrimp 7/ Grilled Fresh Fish 7/ Grilled Chicken Thigh 6
Salad Dressings: Ranch, Balsamic Vinaigrette, Caesar, Bleu Cheese

The Grill

Proudly Serving



Arcadia FL Since 1949

- | | |
|--|--|
| <p>43 Bone-In Ribeye, 18 oz.</p> <p>44 Filet Mignon, 12 oz.</p> <p>24 Roasted Rosemary Thyme, ½ Chicken</p> | <p>35 Prime NY Strip, 16 oz.</p> <p>33 Filet Mignon, 6 oz.</p> <p>49 Surf & Turf
<i>6oz Filet, 8 oz. Lobster Tail</i></p> |
|--|--|

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

Fresh From The Sea

- | | |
|--|--|
| <p>29 Diver Scallops & Prosciutto
<i>served with corn risotto</i></p> <p>25 Crispy Jumbo Shrimp & Pork Belly
<i>served with 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>served with scampi sauce</i></p> <p>27 Miso Glazed Salmon
<i>served with shiitake mushrooms & swiss chard</i></p> <p>34 8 oz. Lobster Tail
<i>choice of baked, sweet or mashed potato/roasted vegetable</i></p> |
|--|--|

Sides

- | | |
|---|---|
| <p>7 Creamed Spinach</p> <p>9 Crunchy Onion Rings
<i>served with chipotle Aioli</i></p> | <p>7 Roasted Mushrooms</p> <p>9 Jumbo Asparagus</p> <p>8 Carmelized Brussel Sprouts
<i>served with bacon vinaigrette</i></p> |
|---|---|

Signature Sauces

- 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