



## Main Plates

- 35 **Saffron Salmon**  
*pan-roasted fresh salmon, saffron aioli, pistachios, sweet drop peppers*
- 38 **Pork Osso Bucco**  
*slow-braised pork shank, madeira infused veal stock reduction*
- 39 **Panang Curry Shrimp and Diver Scallops**  
*pan-seared sea scallops, gulf shrimp, edamame, toasted corn,  
Panang curried coconut milk*
- 37 **6 oz. Angus Beef Tenderloin**  
*sous vide and seared angus tenderloin, thyme demi-glace*
- 46 **10 oz. Angus Beef Tenderloin**  
*sous vide and seared angus tenderloin, thyme demi-glace*
- 49 **Bouillabaisse**  
*scallops, lobster, red shrimp, mussels, saffron fennel broth,  
lobster ravioli, saffron aioli*
- 29 **Roast Chicken**  
*rosemary roast half chicken, natural pan jus*

All Entrees are served with Chef Selection of potatoes and seasonal vegetables

*All Entrees are Gluten-Free, with the exception of the Osso Bucco  
(Angus Beef Tenderloin without thyme demi-glace)*

## Dessert

10 Chefs handmade featured desserts, rotating daily

## Private Dining Rooms Available

Wyvern Hotel (941)-639-7700 Extension 3

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



## Small Plates

- 18 **Tuna Poke GF**  
*sashimi tuna, ginger, tomato, avocado, sriracha, crisp wontons*
- 18 **Shrimp Cocktail GF**  
*jumbo pink shrimp, cilantro cocktail sauce, lime zest*
- 18 **Fish Tacos**  
*blackened fish of the day, cilantro cabbage slaw, fresh pico d'gallo, toasted flour tortillas, semi-spicy aioli*
- 17 **Beef Tip En Croute**  
*sauteed beef tenderloin, roasted tomatoes, applewood bacon, house made demi-glace, puff pastry*
- 15 **Lobster Bisque GF**  
*classic lobster bisque, sherry infusion, seasoned creme fraiche*
- 17 **Caramelized Goat Cheese GF**  
*roasted red & gold beets, red grapefruit, avocado, euro cucumber with a balsamic reduction*
- 12 **88 Keys Caesar Salad**  
*crispy romaine, parmesan tuile, anchovy, crispy prosciutto, Caesar dressing*
- 14 **Strawberry Fields Salad GF**  
*fresh arugula blend, blue cheese, candied pecans, heirloom tomatoes strawberries with a raspberry vinaigrette*
- 17 **Crispy Calamari**  
*Cherry Pepper aioli, sweet chili, lime & green onion*
- 14 **Tomato Stack GF**  
*vine ripened tomatoes, fresh mozzarella, arugula pesto, with a balsamic reduction*

*GF indicate Gluten-Free Small Plates Options Available*

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