



MAIN PLATES

SAFFRON SALMON (GF)	\$38.00
Pistachio Crusted Salmon, Saffron Butter Sauce with Basmati Rice and Asparagus	
PORK OSSO BUCCO	\$38.00
Charred Brussel Sprouts, and Mashed Potatoes	
PANANG CURRY SHRIMP & DIVER SCALLOPS (GF)	\$40.00
Pan Seared Sea Scallops, Gulf Shrimp, Basmati Rice, and Shaved Brussel Sprouts, Panang Curried Coconut Milk	
FILET 6 OZ./10 OZ.	\$42/\$48
Sous Vide and Seared Tenderloin, Thyme Demi-Glace, Asparagus, and Mashed Potatoes	
RIBEYE	\$38.00
14 oz. Ribeye, Mashed Potatoes, Roasted Carrots, and Bordelaise Sauce	
BOUILLABAISSE	\$49.00
Scallops, Lobster, Red Shrimp, Mussels, Saffron Fennel Broth, Lobster Ravioli, Lemon Wedge, and Parsley with Toasted Baguette	
ROAST CHICKEN (GF)	\$29.00
Rosemary Roast Half Chicken, Natural Pan Jus, Roasted Carrots, and Mashed Potatoes	
CHAMPAGNE SHRIMP	\$32.00
Creamy Pesto Linguini with Gulf Shrimp, and Lemon Zest	
VEGETARIAN STEAK (GF) (V) (VG)	\$28.00
Seared Cauliflower Steak, Quinoa Cake, Apple & Parsnip Puree, with Soy Mustard Vinaigrette	

THURSDAY NIGHT PRIME RIB \$34

DESSERTS

POT DE CREME (GF)	CHEESECAKE OF THE DAY	CREME BRULEE	\$12.00
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PRIVATE DINING OPTIONS AVAILABLE

For More Information Call 941-639-7700 Ext. 7103

V Indicates Vegetarian Option **VG** Indicates Vegan Option **GF** Indicates Gluten Free Option

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. **INFORM SERVER OF ANY ALLERGIES**



SMALL PLATES

TUNA POKE

\$18.00

Sashimi Tuna, Ginger, Avocado, Seaweed, and Serracha with Wontons

SHRIMP COCKTAIL (GF)

\$18.00

Jumbo Pink Shrimp, Cilantro, Cocktail Sauce, Lime Zest

FISH TACOS

\$18.00

Blackened Grouper, Cilantro Cabbage Slaw, Fresh Pico D' Gallo, Toasted Flour Tortillas, Semi-Spicy Aioli

BEEF TIP EN CROUTE

\$17.00

Sauteed Beef Tenderloin, Roasted Tomatoes, Applewood Bacon, HouseMade Demi-Glace, Leeks, and Shaved Garlic in a Puff Pastry

CRISPY CALAMARI

\$17.00

Fried Red Onion and Cherry Peppers Topped with Shaved Parmesan Cheese Served with Lemon Aioli

CARAMALIZED GOAT CHEESE (V)

\$17.00

Roasted Red & Gold Beets, Red Grapefruit, Avocado, Euro Cucumber with Balsamic Reduction, Sweet Peppers, and Crostini

88 KEYS CAESAR SALAD

\$12.00

Crispy Romaine, Parmesan Tuile, Anchovy, Crispy Prosciutto, and Caesar Dressing

CHEFS SPECIALTY SALADS

\$14.00

ASK ABOUT OUR FEATURED SALAD OF THE DAY

SOUP OF THE DAY

\$15.00

ASK ABOUT OUR FEATURED SOUP OF THE DAY

ADD ON TO ANY SALAD: Chicken \$6 Shrimp \$7 Fish \$7

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