



SMALL PLATES

Tuna Trilogy

\$19.00

Sashimi Tuna, Tomato, Avocado, Wontons,
Served With A Wasabi Cream Sauce.

Sonoran Crab Cake

\$17.00

Dijonnaise With A Chipotle Mayo Sauce.

Shrimp Cocktail (GF)

\$18.00

Traditional Jumbo Shrimp, Served With A Lemon
& Cocktail Sauce.

Gazpacho

\$8.00

Chilled Refreshing Tomato & Cucumber Vegetable Soup.

Crispy Calamari

\$17.00

Crisp Calamari, Lemon, Red Onion, & Pepperoncini
Served With Pomodoro Sauce.

Lobster Roll

\$29.00

Fresh Chilled Maine Lobster Salad Served on A Roll, With A Side Of
Saratoga Chips.

Meatball Trio

\$14.00

Two Meatballs Made From Beef, Lamb & Veal Served with
Pomodoro Sauce.

Burrata & Pear Salad

\$16.00

Arugula Bed Topped with Sliced Pear, Tomato, & Burrata Cheese,
Served With Balsamic Reduction.

88 Keys Caesar Salad

\$12.00

Fresh Crisp Romaine, Anchovy, A Parmesan Crisp Tuile,
& Prosciutto Served With Caesar Dressing.

Salad Enhancements: \$8.00 Chicken, Shrimp Or Salmon

GF Gluten Free Options

V Vegetarian Options

VG Vegan Options

*** Consuming Raw or Undercooked Meats, Poultry, Seafood,
Shellfish, or Eggs May Increase Your Risk of Foodborne Illness.
INFORM SERVER OF ANY ALLERGIES.



MAIN PLATES

Lobster Gouda Mac

\$37.00

Rich Gouda Mac & Cheese Topped with Plump Sautéed Lobster.

Penne Alla Vodka

\$19.00

Penne Pasta Topped with A Creamy Tomato Sauce.

Enhancements: \$8.00 Chicken, Crab, Shrimp Or Salmon

The Following Entrees Come With Chef's Selection of Seasonal Vegetables
& Your Choice of Whipped or Fingerling Potatoes.

Grilled Salmon(GF)

\$35.00

Fresh Grilled Salmon With Lemon Burre Blanc.

Roast Chicken (GF)

\$29.00

Rosemary Roast Half Chicken In Natural Pan Jus.

Portobello Trilogy (V)(GF)

\$19.00

Grilled Portobello Topped with Eggplant, Roasted Red Pepper,
& Goat Cheese.

Filet(GF)

\$45.00

8 Oz. Grilled Beef Tenderloin with Thyme Demi-Glacé.

Sesame Pan Seared Tuna(GF)

\$36.00

Sesame Pan Seared Tuna With Wasabi Whipped Potatoes
& Teriyaki Glaze.

Kansas City NY Strip Steak

\$59.00

12 Oz. Kansas City NY Strip Steak.

Tomahawk Ribeye

\$119.00

Salt & Char Grilled Tomahawk Ribeye Dinner For Two
Served With Both Whipped & Fingerling Potatoes.

Steak Enhancements: Salmon Or Shrimp \$9.00
Truffle, Au Poivre, Blue Cheese Or Wild Mushrooms \$5.00

HOUSEMADE DESSERTS

Ask Your Server About Our Housemade Desserts

GF Gluten Free Options

V Vegetarian Options

VG Vegan Options

Private Dining Options Available For More Information Call 941.639.7700 Ext 7103

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