

**DINNER**

## Appetizers

- Lettuce Wraps** Sautéed Lamb and Bay Scallops  
with Soy-Rice Wine Vinegar Sauce 11.99
- Lump Crab Cake** Pan-seared with crispy Papaya Slaw  
and Balsamic Glaze 11.49
- Seasonal Soup** with Chef's Accompaniment 7.99
- Seasonal Mixed Greens** with Spaghetti Squash, Edamame,  
Flax Seed, Baby Mozzarella, and Red Wine Vinaigrette 7.99
- Avocado and Citrus Salad** with Local Greens and Orange Vinaigrette 7.99
- Navy Bean Soup** with Smoked Ham Hock and Crackling 6.49

## Entrées

- Braised Lamb Shank** with Bulgur Wheat-Lentil Stew and Red Wine Sauce 25.99  
↔ *Pikes Shiraz, Clare Valley* 13.50 ↔
- Grilled Beef Tenderloin** with Oven-dried Tomatoes, Roasted Fingerling Potatoes, Cabernet Sauce, and  
Local Greens 28.99  
↔ *Jim Barry The Cover Drive Cabernet Sauvignon, South Australia* 10.00 ↔
- Linguini** with Florida Littleneck Clams and Rock Shrimp with chunky Tomato Broth 21.99  
↔ *Allan Scott Sauvignon Blanc, Marlborough* 9.00 ↔
- Grilled Pork Tenderloin** with Pineapple Rice, Wilted Greens, and Black Bean Sauce 21.99  
↔ *Spy Valley Pinot Noir, Marlborough* 13.50 ↔
- Grilled Marinated Flank Steak** with seasonal Vegetables, Chimichurri, and Guacamole 20.99  
↔ *Marquis Philips Sarah's Blend, SE Australia* 9.50 ↔
- Braised Chicken Pot Pie** with Peas, Mushrooms, and Carrots, topped with Thyme Pastry 19.99  
↔ *Turkey Flat Grenache Rosé, Barossa* 10.50 ↔
- Seasonal Vegetable Stew** with Multigrain Rice 17.99  
↔ *Veramonte Chardonnay, Casablanca* 8.00 ↔
- Today's Sustainable Fish** with Corn and Edamame Stew served with Cilantro Chutney 20.99  
↔ *Wolf Blass Gold Label Chardonnay, Adelaide Hills* 13.50 ↔

## Sides

- Roasted Baby Carrots** 3.99
- Wilted Greens** 3.99
- Stewed Mushrooms** 3.99
- Roasted Fingerling Potatoes** 3.99

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

An 18% service charge is added for parties of 6 or more.

## Non-Alcoholic Specialties

### Pirate's Punch

Minute Maid Light Raspberry Lemonade served in a souvenir Pirate Cup with a glowing Tinker Bell or Captain Hook Clip-on Light 6.49

### Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt blended with Odwalla Berries GoOmega, an excellent source of Omega-3 4.29

### Supercharged Tropical Smoothie

A blend of Tropical Fruit Juices, Nonfat Yogurt, and Odwalla Super Protein Original 4.29

### Milk Shakes

Choose from Chocolate, Strawberry, or Vanilla 4.29

## Specialty Cocktails

### "Tropi-glow" Cocktail

X-Fusion Organic Mango and Passion Fruit Liqueur, Malibu Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 9.75

### Pure-tini

Purus Organic Vodka, X-Fusion Organic Mango and Passion Fruit Liqueur, and Cranberry Juice 9.25

### Antioxidant Cocktail

Finlandia Wild Berries Vodka, Chambord Black Raspberry Liqueur, Bossa Nova Açai Juice with Agave, Aloe Juice, Lychee, and Freshly Squeezed Lemon Juice 9.25

### Agave Nectar Margarita

Partida Blanco Tequila, Organic Agave Nectar, and Freshly Squeezed Lime Juice 10.25

### Strawberry Lychee Margarita

Herradura Reposado Tequila, Strawberry Purée, Lychee, Pear Nectar, and Freshly Squeezed Lime Juice 10.25

### Elderflower Splash

Skyy Citrus Vodka, St. Germain Elderflower Liqueur, Aloe Juice, and fresh Raspberries topped with Soda Water 9.25

### Fusion Lemonade

Skyy Citrus Vodka, X-Fusion Organic Mango and Passion Fruit Liqueur, and Minute Maid Light Lemonade 8.25

### Passion Fruit Mojito

Bacardi Rum, X-Fusion Organic Mango and Passion Fruit Liqueur, Lime, and fresh Mint topped with Soda Water 8.25

## Organic Draft Beers

### Orlando Brewing Certified Organic Ales

*Brewed in accordance with the German Purity Law, these handcrafted award-winning ales use only American-grown certified organic barley malt. Low carbonation highlights distinctive taste from start to finish*

#### Blonde Ale

This local favorite is a light-bodied blonde ale with subtle malt sweetness and a crisp, dry finish 6.75

#### Pale Ale

An all-American amber gold pale ale that blends caramel malt flavor and zesty citrus-toned Cascade hops for the perfect balance 6.75

#### Blackwater Dry Porter

Medium-bodied, full-flavored with savory chocolate and roasted coffee notes deliver this dry porter's creamy unique flavor 6.75

## Organic Beer Flight

Three Samplings 7-oz each 8.75

## Beverages

### Organic Colombian Coffee 2.19

"Mesa de los Santos" is produced in the eastern part of Colombia in the town of Los Santos.

### Organic Specialties

Espresso 3.19 Cappuccino or Latte 3.69 Café Mocha 4.19

### Whole Leaf Silk Sachet Hot Tea 2.19

Organic Breakfast	Chamomile Blossoms*
Long Life Green	Vanilla Rooibos*
Lavender Earl Grey	Energy Tea*
Monsoon Chai	Relax Tea* * No Caffeine

## Bottled Waters

Evian 750 mL 6.50 Serves Two Perrier 750 mL 6.50 Serves Two

## DINNER

## 16-oz Draft

Bud Light 5.00

Samuel Adams Seasonal or Yuengling Traditional Lager 5.50

Stella Artois 6.75

## Bottled Beers

### Stone Mill Organic Pale Ale

100% certified organic barley malt for a classic taste that is the perfect balance of maltiness and hop bouquet 5.25

### Widmer Hefeweizen

Crisp and refreshing unfiltered American wheat beer with citrus notes 5.25

### Blue Moon Belgian White Ale

Belgian-style wheat ale spiced with coriander and orange peel 5.25

### Grolsch 16-oz Swing Top

A classic, well-balanced Dutch lager that blends two types of hops with a dry malt finish 7.25

### Redbridge (Gluten-free)

Rich, full-bodied lager brewed from sorghum for a well-balanced, moderately hopped taste 5.25

Miller Lite 4.25

### Budweiser (16-oz) or

Budweiser Select (16-oz) 5.50

Samuel Adams, Heineken, Heineken Premium Light, Corona Extra, or Corona Light 5.25

Michelob Ultra (16-oz) 6.00

Newcastle Brown Ale 6.25