



## Menu

### APPETIZERS

◇ **Escargot**  
Baked in a garlic demi. Served with tomato, basil and crème fraiche. Topped with puffed pastry

◇ **Spinach and Artichoke Dip**  
Served with crostini

◇ **Florida Rock Shrimp**  
With Roma tomatoes, shitake mushrooms and pesto. Served with a herbed risotto.

◇ **Carpaccio**  
Thinly sliced filet of beef served with whole grain mustard aoli drizzled with truffle oil.

◇ **Boca Chica Mushroom**  
Crispy tempura fried portabella mushroom. Served with tomato, watercress and aged balsamic vinaigrette

◇ **Caribbean Crab Cake with Mango**  
Served with a watermelon sauce & mango salsa. Garnished with fresh herbs

◇ **San Marco Shrimp Cocktail**  
Served with Uncle Mike's remoulade and guava barbecue sauce

◇ **Let Your Taste Run Wild**  
*(upgrade menu item, \$16.00++ per person to make available on your menu)*

Our trio sampler of the Boca chica mushroom, Florida rock shrimp & Caribbean crab cake

### SOUPS

◇ **French Onion Soup**  
With three cheeses

◇ **Alligator Bay Chowder**  
House specialty

◇ **Lobster Bisque**  
Served with truffles, lobster meat and fresh whipped cream

### SALADS

◇ **Everglades Garden Greens**  
With wild flowers, sunflower seeds, jicama. Served with a pistachio vinaigrette

◇ **Caesar Salad**  
Classically prepared. Topped with parmesan cheese

◇ **Indian River Salad**  
Fresh greens & wild berries. Served with blood orange vinaigrette

◇ **Cape Sable Salad**  
Iceberg wedge, heirloom tomatoes, gorgonzola cheese, cinnamon roasted pecans, with a warm truffle vinaigrette

◇ **George Barley Salad**  
~Tossed table side~

*(upgrade to include table side tossing, add \$5.00++ per person to make available on your menu)*

Mixed Greens with Cashews & Grilled Pineapple.  
Tossed with Asian Dressing



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**SIDE ORDERS**

*(upgrade side items, add \$7.00++ per person to make these side items available on your menu)*

◇ **Mashed Potatoes**  
With truffle butter

◇ **Sautéed Wild Mushrooms**  
With a pinot noir demi-glaze

◇ **Fresh Asparagus Spears**  
With sun-dried tomatoes, roasted  
garlic & a béarnaise sauce

◇ **Baked Potato**  
Choice of green onions, cheese  
& sour cream

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**BROILED TO ORDER**

◇ **Grilled Angus Filet**  
5 oz. Angus filet served with roasted  
fingerling potatoes & baby vegetables.  
Complimented with a pinot noir demi.

◇ **Double Rib Lamb Chops**  
*(upgrade menu item, add \$5.00++ per  
person to make available on your menu)*  
Served with truffle mashed potatoes & baby  
vegetables. Complimented with a minted onion  
marmalade.

◇ **Aged New York Strip**  
*(upgrade menu item, add \$5.00++ per  
person to make available on your menu)*  
Prime cut, served with roasted fingerling  
potatoes & baby vegetables. Complimented  
with a wild mushroom sauce.

◇ **Everglades Free Range Chicken**  
Served with foie gras & caramelized  
pears. Complimented with a  
rosemary sauce

◇ **Grilled Black Angus Rib Eye**  
Glazed with anise barbecue sauce. Served  
with truffle mashed potatoes and baby vegetables

◇ **Porterhouse**  
*(upgrade menu item, add \$5.00++ per  
person to make available on your menu)*  
18 oz cut served with truffle mashed  
potatoes, baby vegetables & garlic butter

◇ **Grilled Angus Filet**  
*(upgrade menu item, add \$5.00++ per person to make available on your menu)*  
10 oz. Angus filet served with roasted  
fingerling potatoes & baby vegetables.  
Complimented with a pinot noir demi.

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## EVERGLADES SPECIALTIES

### ◇ Filet Key Largo

*(upgrade menu item for choice of 10 oz Filet, add \$5.00++ per person to make available on your menu)*

5oz. Filet topped with jumbo lump crabmeat  
Complimented with a pinot noir  
demi-glaze and béarnaise sauce

### ◇ Venison Pepper Steak

*Wrapped in Bacon*

In a port wine demi-glaze. Served with  
fresh spinach, whipped truffle potatoes  
and tourne vegetables

### ◇ Tenderloin of Buffalo

Pan seared with a ragout  
of wild mushrooms and Zinfandel

### ◇ Vegetable Strudel

Served with fire roasted vegetables  
wrapped in filo dough. Complimented  
with a yellow tomato coulis

### ◇ Parpadella Pasta

Served with vegetables & wild mushrooms.  
Complimented with a tomato saffron sauce

## FRESH SEAFOOD

### ◇ Spanish Harbor Swordfish

Barbecue swordfish served with fried  
green tomatoes, southern succotash  
and sweet onion marmalade

### ◇ Broiled Florida Grouper

Served with root vegetables, a key lime  
cilantro beurre blanc and fresh  
mango salsa

### ◇ Winward Isle Halibut

Served with rock shrimp, herb risotto  
and citrus mojo

### ◇ Blackened Red Snapper

Roasted corn, crawfish and andouille  
hash. Highlighted with a yellow  
tomato coulis

### ◇ Chilean Sea Bass

Served with jasmine rice and baby  
bok choy. Complimented with a  
fermented black bean sauce

### ◇ Thai Style Red Curry Seafood Stew

*(upgrade menu item, add \$5.00++ per person to make available on your menu)*

Clams, shrimp, scallops, and lobster  
simmered in a coconut curry broth. Served with  
lo mein egg noodles, curly carrots and cilantro

## DESSERTS

(add \$5.00++ per person, per dessert to add additional dessert choices to your menu)

Everglades Strawberry Cheesecake  
Key Lime Pie  
Chocolate Marquise  
Pecan Tuile  
Tiramisu



## Creating a Limited Menu

To create your limited menu, please follow these guidelines:

Below I have a table that outlines the selections in three and four course menus. These are just basic starting menus and guidelines, and can always be modified to add more courses or upgraded menu items.

### When choosing a Three (3) Course menu...

<b>3 Course Menu</b>	<b>Starter</b> <i>Choice of 2 items from selected categories</i>	<b>Entrée</b> <i>Choice of 3 entrees (Additional entrees can be added to your custom menu at an additional cost per person)</i>	<b>Dessert</b> <i>*Groups under 20ppl: Choice of 2 desserts * Groups over 20ppl: Choice of 1 dessert (additional desserts can be added to your custom menu at an additional cost per person)</i>
Course 1	<b>2 Appetizers, 2 Soups, OR 2 Salads</b>	X	X
Course 2	X	<b>3 Entrees</b>	X
Course 3	X	X	<b>1-2 Desserts*</b>

### When choosing a Four (4) Course menu...

<b>4 Course Menu</b>	<b>Appetizer</b> <i>Choice of 2 Appetizers</i>	<b>Soup/Salad</b> <i>Choice of 2 items from selected categories</i>	<b>Entrée</b> <i>Choice of 3 entrees (Additional entrees can be added to your custom menu at an additional cost per person)</i>	<b>Dessert</b> <i>*Groups under 20ppl: Choice of 2 desserts * Groups over 20ppl: Choice of 1 dessert (additional desserts can be added to your custom menu at an additional cost per person)</i>
Course 1	<b>2 Appetizers</b>	X	X	X
Course 2	X	<b>2 Soups OR 2 Salads</b>	X	X
Course 3	X	X	<b>3 Entrees</b>	X
Course 4	X	X	X	<b>1-2 Desserts*</b>

Menu prices starts at \$65++ per person for a three (3) course menu and starting at \$75++ for a four (4) course menu.