



Appetizers

ESCARGOT \$11.00
Baked in a garlic demi. Served with tomato, basil and crème fraîche. Topped with puffed pastry

CARPACCIO \$13.00
Thinly sliced filet of beef. Served with whole grain mustard aioli & capers drizzled with truffle oil.

BOCA CHICA MUSHROOM..... \$9.00
Crispy tempura fried portabella mushroom. Served with tomato, watercress and aged balsamic vinaigrette

SPINACH AND ARTICHOKE DIP \$9.00
Served with crostini

FLORIDA ROCK SHRIMP..... \$11.00
With Roma tomatoes, shiitake mushrooms and pesto. Served with an herb risotto

CARIBBEAN CRAB CAKE
WITH MANGO \$12.00
Served with a watermelon sauce and mango salsa, Garnished with fresh herbs

SAN MARCO SHRIMP COCKTAIL... \$12.00
Served with Uncle Mike's remoulade and guava barbecue sauce

LET YOUR TASTE
RUN WILD per person \$16.00
Our trio sampler of the boca chica mushroom, Florida rock shrimp and Caribbean crab cakes

Soups

FRENCH ONION SOUP.....\$7.00
With three cheeses

ALLIGATOR BAY CHOWDER\$8.00
House specialty

LOBSTER BISQUE.....\$9.00
Served with truffles, lobster meat and fresh whipped cream

Salads

EVERGLADES GARDEN GREENS.....\$7.50
With wild flowers, sunflowers seeds, jicama. Served with a pistachio vinaigrette

INDIAN RIVER SALAD.....\$8.00
Fresh greens and wild berries. Served with a blood orange vinaigrette

CAESAR SALAD.....\$8.00
Classically prepared. Topped with parmesan cheese

CAPE SABLE SALAD\$8.50
Iceberg wedge, heirloom tomatoes, gorgonzola cheese, cinnamon roasted pecans. Complemented with a warm truffle vinaigrette

GEORGE BARLEY SALAD 9.50
~Tossed at table~
Mixed greens with cashews & grilled pineapple. Tossed with Asian dressing

Side Orders

MASHED POTATOES.....\$6.00
With truffle butter

BAKED POTATO.....\$6.00
Choice of green onions, cheese & sour cream

SAUTÉED WILD MUSHROOMS.....\$6.50
With a pinot noir demi-glace

FRESH ASPARAGUS SPEARS.....\$7.50
With sun-dried tomatoes, roasted garlic and a béarnaise sauce

Broiled to Order

GRILLED ANGUS FILET \$39.00
10 oz. Angus filet served with roasted fingerling potatoes and baby vegetables. Complemented with a pinot noir demi

DOUBLE RIB LAMB CHOPS \$37.00
Served with truffle mashed potatoes and baby vegetables. Complemented with a minted onion marmalade

AGED NEW YORK STRIP \$37.00
Prime cut, served with roasted fingerling potatoes and baby vegetables. Complemented with a wild mushroom sauce.

EVERGLADES FREE RANGE
CHICKEN \$30.00
Served with foie gras and caramelized pears. Complemented with a rosemary sauce

GRILLED BLACK ANGUS RIB EYE... \$36.00
Glazed with anise barbecue sauce. Served with truffle mashed potatoes and baby vegetables

VEAL CHOP \$42.00
Served with truffle mashed potatoes, baby vegetables, and topped with a wild mushroom sauce

PORTERHOUSE..... \$38.00
18oz. cut served with truffle mashed potatoes, baby vegetables and garlic butter

Everglades Specialties

FILET KEY LARGO..... 5oz \$35.00
..... 10oz \$45.00
Filet topped with jumbo lump crabmeat. Complemented with a pinot noir demi-glace and béarnaise sauce

TENDERLOIN OF BUFFALO..... \$37.00
Pan seared with a ragout of wild mushrooms and Zinfandel

VENISON STEAK WRAPPED IN BACON
..... \$29.00
In a port wine demi-glace. Served with fresh spinach, whipped truffle potatoes and tourne vegetables

PARPADELLA PASTA \$25.00
Served with vegetables & wild mushrooms. Complemented with a tomato saffron sauce

VEGETABLE STRUDEL..... \$24.00
Served with fire roasted vegetables wrapped in filo dough. Complemented with a yellow tomato coulis

Fresh Seafood

SPANISH HARBOR SWORDFISH..... \$32.00
Barbecue swordfish served with fried green tomatoes, southern succotash with linguica and a sweet onion marmalade

BLACKENED RED SNAPPER \$33.00
Roasted corn, crawfish and andouille hash. Highlighted with a yellow tomato coulis

BROILED FLORIDA GROUPER \$34.00
Served with root vegetables, a key lime cilantro beurre blanc and fresh mango salsa

CHILEAN SEA BASS..... \$35.00
Served with jasmine rice and baby bok choy. Complemented with a fermented black bean sauce

WINWARD ISLE HALIBUT..... \$34.00
Served with rock shrimp, herb risotto and a citrus mojo

THAI STYLE RED CURRY
SEAFOOD STEW \$39.00
Clams, shrimp, scallops, lobster simmered in a coconut curry broth. Served with lo mein egg noodles and garnished with curly carrots and cilantro.

Consumption of undercooked meat/seafood may be a health hazard

Exceptional Desserts

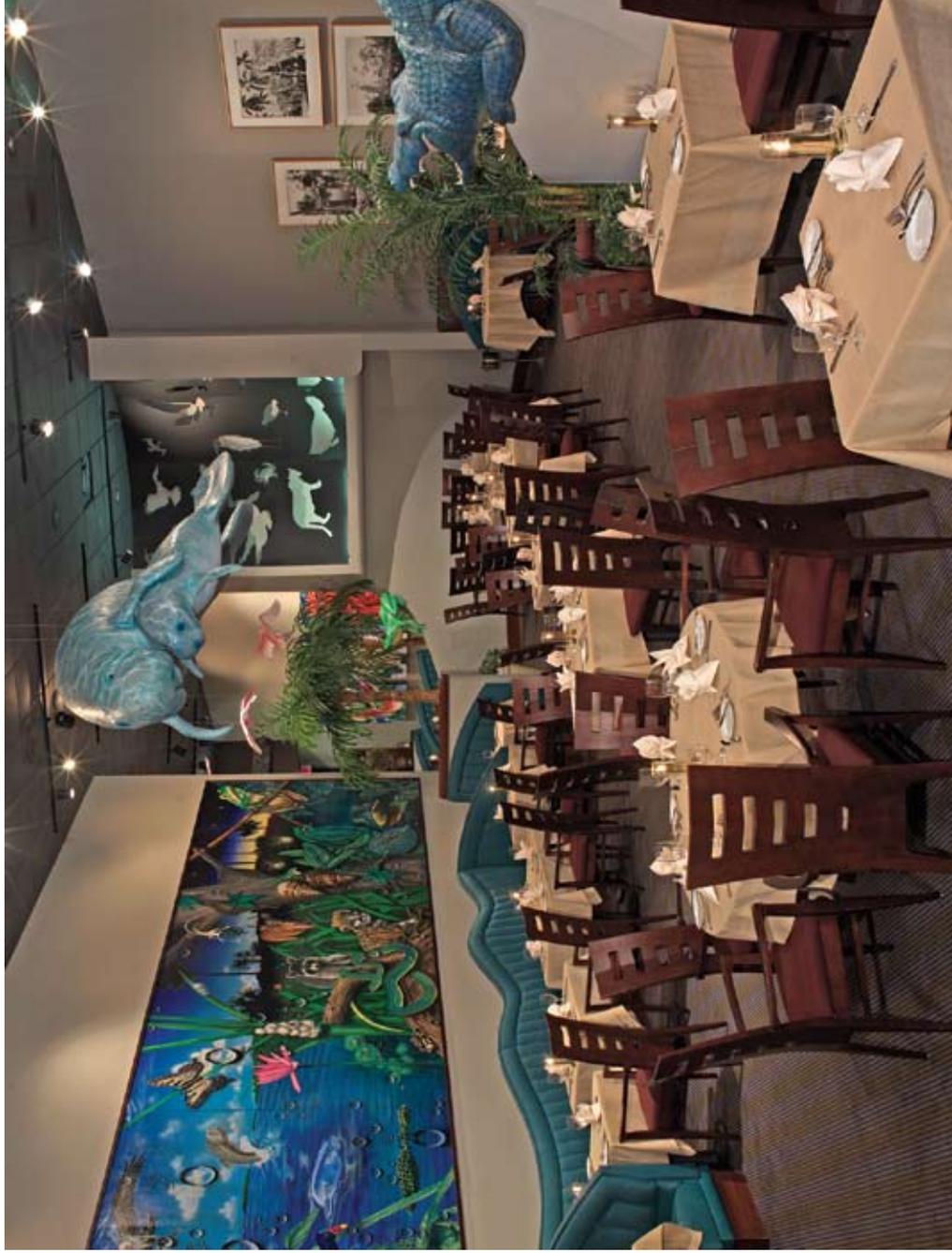
Everglades Strawberry Cheesecake.....\$7.50

Key Lime Pie.....\$7.50

Chocolate Marquise.....\$7.50

Pecan Tuile.....\$7.50

Tiramisu.....\$7.50



Let your good taste run wild with thick prime steaks, fresh Florida seafood, and the incredible flavors of gator chowder, venison pepper steak, and other unique regional specialties, served in an enchanting setting dedicated to the Florida Everglades.

Open for Dinner Nightly at 5:30 p.m.

407-996-2385

*Located in the Rosen Centre Hotel
9840 International Drive, Adjacent to the Convention Center*