**Appetizers**

- **Florida Seafood Ceviche** 12
  Sweetwater shrimp, and red grouper; “cooked” in Florida key lime juice, fresh local cilantro with jalapeño peppers, garlic and Atlantic squid, accompanied with toast points and roast garlic butter

- **Vegetable Samosa** 6
  Potatoes and fresh green peas, sautéed with garlic and red curry paste wrapped in a rice skin and deep fried, accompanied with homemade mango chutney

- **Mediterranean Flatbread** 8
  Focaccia bread with tomatoes, fresh mozzarella, Kalamata olives, cippiccolo, Prosciutto di Parma, and fresh basil toasted while presented with an irresistible garlic dipping butter

- **Chicken & Vegetable Soup**
  *Cup* 3  *Bowl* 5

- **Freshly Made Soup of the Day**
  *Cup* 3  *Bowl* 5

**Salads**

- **Golden Beet & Berry Salad** 11
  With local wild strawberries, sliced almonds, field greens, Lake Wales goat’s cheese, and roasted Florida beets in a mango and guava dressing flecked with acai berries

- **Papaya & Honey Roasted Carrot Salad** 11
  Florida papaya blended with carrots roasted with locally produced honey, watercress, acai berries, and pecans, dressed with blood orange vinaigrette

- **Avocado, Tomato, & Fresh Mozzarella** 8
  Sliced avocado and heirloom tomatoes, with fresh mozzarella, pine nuts, and basil, over bow tie pasta and Balsamic glaze

- **Classic Caesar Salad** 8
  Topped with grilled chicken breast, sautéed shrimp, or steak

**Entrees**

- **Pasta of the Day**  Market Price
  Freshly made pasta dish with garlic bread while accompanied by a side salad

- **Herb Rubbed Chicken Breast** 14
  Boneless breast of chicken rubbed with fresh herbs, lemon oil, and roasted with fresh Cipollini onions

- **Florida Hog Snapper Fillet** 14
  One of the jewels of Florida waters, blacked, grilled or jerk, seasoning, with steak fries, citrus slaw, and honey biscuit

- **Filet Mignon Bordelaise** 14
  6oz filet of beef tenderloin, wrapped in bacon, atop a garlic crostini, accompanied by truffle mashed potatoes, fresh locally grown vegetables, and sauce bordelaise

- **Magret of Duck** 14
  Tender breast of duck cooked pink, and presented with organic basmati rice, black cherry glaze, roasted Florida breadfruit, and asparagus

**Sandwiches**

- **Grass Fed Burger** 9
  100% USDA certified U.S. Angus grass fed beef grilled to perfection, on Brioche bun with locally grown Lettuce, tomatoes and dill pickles, with Steak fries and onion rings

- **Hand Breaded Shrimp Po’Boy** 10
  Six butterflied and hand breaded coconut shrimp, on a 6” hoagie, with lettuce, tomato, onion, mango chutney, papaya chili dipping sauce and steak fries

- **Sunshine State Triple Decker Club** 8
  Roast turkey, local tomatoes, lettuce and onion, Lake Wales’s cheddar cheese, crispy thick cut bacon, mayo, and Florida avocados accompanied by a small bowl of homemade tomato soup

- **Alternative Burger** 10
  Quinoa, flax seeds, sweet potatoes, black beans, cumin, garlic and kale, presented on a Kaiser roll, with chipotle soy mayo (or regular mayo if you wish) along with steak fries

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All menu ingredients sourced locally or within the State of Florida to help reduce our carbon footprint and support local farmers and fishermen.

- Vegan
- Vegetarian
- Avoiding Gluten