**STARTERS**

Seared Sesame Ahi Tuna  
Ginger Bok Choy Slaw, Crispy Wonton Chips, Spicy Wasabi Root

White Bean and Chorizo Dip  
Baked White Beans, Chorizo, Chopped Spinach, Charred Pita

Orzo Mac & Cheese  
Smoked Gouda Baked Orzo Mac & Cheese Croquette, Truffle Caprice, Albahaca Pesto

Tempura Cauliflower  
Crispy Cauliflower, Trio Sauce for Dipping: Spicy Ponzu, Sriracha Mayo, Zesty Ranch

**SOUPS  6**

Chicken Vegetable Soup

Soup du Jour
Please ask your server for today’s feature

**SALADS**

Add Chicken 4, Steak 8, Salmon 8, or Blackend Shrimp 6

Asian Salad  
Baby Mixed Greens, Napa Cabbage, Soba Noodles, Baby Corn, Carrots, Red Peppers, House Made Honey Sesame Dressing

Traditional Caesar Salad  
Romaine, House Made Croutons, Parmesan, House Caesar Dressing

Fennel Avocado Salad  
Baby Kale, Avocado, Carrots, Cherry Tomato, Cucumbers, Gorgonzola, House Made White Balsamic Vinaigrette

Moroccan Couscous Salad  
Couscous, Crispy Chickpeas, Arugula, Dried Apricot, Dried Cherry, Toasted Sunflower Kernels, Fresh Mint, House Made Lemon Vinaigrette

*Vegetarian*  
Contains no solid meat, but may contain eggs or dairy

*Vegan*  
Free from all animal-based ingredients and by-products

*AG Avoiding Gluten*  
Made without gluten containing ingredients

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please direct any concerns to your server, who will be more than happy to assist you.*
SANDWICHES

Local Wagyu Beef Hamburger*  12
“Florida Meat Farm” Wagyu Beef, Crispy Leaf Lettuce, Heirloom Tomato, Shaved Onions, Classic Brioche Bun, Steak Fries

Turkey Burger  10
Cranberry, Ama Bleu Cheese Relish, Avocado, Baby Arugula, Brioche Bun

Grilled Cheese of the Day & Steak Fries  11
Please ask your server for today’s feature

ENTREE

Healthy Bowl  12
Wheat Berry, Hominy Corn, Herbed Garbanzo Beans, Beets, Sweet Potato, Sliced Avocado, Charred Broccolini, Fried Egg
Add Chicken 4, Steak 8, Salmon 8, or Blackend Shrimp 6

Pasta of the Day  12
Please ask your server for today’s feature

ENTREES BELOW COME WITH CHOICE OF 2 SIDES

Pan Seared Chicken Breast Confit  14
Smoked Sea Salt, White Truffle, Black Fig, Chervil Pistou

Pan Seared Salmon  14
Sea Salt, Baby Onions, White Truffle Oil

Surf and Turf  17
Pan Seared Filet of Beef Tenderloin, Grilled Shrimp, Béarnaise Sauce

SIDES  6

Garlic & Herb Potato Au Gratin
Steamed Quinoa AG
Garlic Crispy Brussel Sprouts & Grapes AG
Garden Salad AG

House Steak Fries
Roasted Vegetable Medley AG
Sauteed Garden Vegetable AG

Shark Dining commits to making our menus from scratch, purchasing our produce from local farmers, and only offering sustainably sourced seafood
Wine List

GLASS | BOTTLE

La marca, Prosecco  8 | 35
2015 Canyon Road, Chardonnay, CA  6 | 30
2016 Canyon Road Sauignon Blanc, CA  6 | 30
2017 Whitehaven, Sauignon Blanc, New Zealand  12 | 48
2017 Santa Marina, Pinot Grigio, Italy  6 | 30
2017 Juliette, Rose, France  8 | 35
2017 Canyon Road, Canernet Sauvignon, CA  6 | 30
2016 Dynamite, Red Blend, CA  8 | 32
2014 Canyon Road, Pinot Noir, CA  GLASS  6 | 30

Desserts 7

Key Lime Tart
Berry Chantilly Cake
Cheesecake Pops (3)

Flavors: Pistachio, Sea Salted Caramel, Chocolate Topped with Coconut Flakes, and Pomegrante
Beverages

Pepsi Beverages  2
Pepsi, Diet Pepsi, Sierra Mist, Canada Dry Ginger Ale, Lemonade, and Juice.

Saratoga Sparkling  3.25
Saratoga Flat  3.25
Unsweetend Tea  2
Glass of Milk  3

Drip Coffee  3
Espresso  2.50
Latte  4

Please ask your server for today’s beer selection