APPETIZERS

ADENA BEEF SLIDERS Crispy Onions | Swiss Cheese | Chipotle Aioli
Pineapple | Jalapeño Slaw / 15

SMOKED BRISKET SLIDERS Cheddar Cheese | Crispy Pancetta
Cilantro | Caramelized Onion | BBQ Aioli / 16

SHRIMP COCKTAIL Florida Gulf Shrimp | Homemade Cocktail Sauce / 20

BRAISED & GRILLED OCTOPUS Avocado | Mango Vinaigrette
Crispy Garbanzo | Paprika Remoulade | Mixed Greens / 21

CHICKEN WINGS Jumbo Wings | Choice of Sauce: Buffalo-Style
Lemon Pepper | Thai Chili Sauce | BBQ Sauce or Jerk Sauce / 13

BUFFALO CAULIFLOWER Crispy Cauliflower | Buffalo Sauce
Ranch Dressing / 10

CHICKEN NACHOS Pico De Gallo | Corn Tortilla | Cheddar Cheese Sauce
Scallion | Black Bean | Sour Cream / 14

AHI TUNA POKE Avocado | Wakame Salad | Ponzu | Scallion
Bibb Lettuce | Crispy Wonton / 17

SHARED

ROASTED RED PEPPER HUMMUS | CALABAZA HUMMUS & PITA v
Cucumbers | Jicama | Carrots | Celery | Roasted Red Pepper Harissa
Warm Pita Bread / 14. Additional Pita / 4

TROPICAL FRUIT PLATTER v Fruit | Berries | Greek Yogurt Dipping Sauce / 14

CHARCUTERIE & CHEESE v Prosciutto | Salami | Burrata | Smoked Gouda
Sharp Cheddar | Roasted Red Peppers | Dried Fruit | Nuts / 22

QUESO FUNDIDO CON CHORIZO Mexican Chorizo | Jalapeño | Oaxaca Cheese
Pico De Gallo | Queso Fresco | Corn Tortilla Chips / 13

SOUP & SALADS

SOUP OF THE DAY / 8

NEW ENGLAND CLAM CHOWDER Bread Bowl | Chopped Parsley
A Gulfstream Favorite / 9

TEN PALMS SALAD v v Garden Greens | Cucumbers | Cherry Tomatoes
Hearts of Palms | Red Onions | Carrot Strips | Choice of Dressing / 11

TOMATO & AVOCADO SALAD v v Avocado | Tasti-Lee Tomatoes
Basil | Balsamic Reduction | Himalayan Pink Salt / 13

CLASSIC CAESAR SALAD Romaine Hearts | Garlic Herb Croutons
Parmigiano-Reggiano Cheese | Caesar Dressing / 12

WALDORF SPINACH SALAD v Green Apple | Red Onion | Candied Walnuts
Grapes | Blue Cheese | Golden Raisins | Waldorf Dressing / 13

ADDITIONS: Chicken Breast / 7  Shrimp / 9  Steak / 12

DRESSINGS:
Balsamic | Italian | Ranch | Blue Cheese | Honey Mustard | Thousand Island

PIZZA

MARGHERITA Garlic Olive Oil | Mozzarella | Parmesan Cheese
Tasti-Lee Tomatoes | Basil / 12

MEAT LOVER’S Tomato Basil Sauce | Mozzarella | Pepperoni | Sausage
Bacon | Ham / 14

CHICKEN & SPINACH Grilled Chicken Breast | Béchamel Sauce
Roasted Garlic Mozzarella | Parmesan Cheese / 15
ALL-DAY BREAKFAST

OMELET  Breakfast Potato | Toast | Applewood Smoked Bacon / 16

Toppings:  Spinach | Peppers | Tomato | Onions | Mushrooms | Swiss Provolone | Cheddar | Diced Ham | Sausage Crumble | Bacon Bits

SMOKED SALMON BENEDICT  Pumpernickel Toast | Sautéed Spinach Poached Egg | Hollandaise | Dill / 18

BANANAS FOSTER FRENCH TOAST  Marble Bread | Caramelized Bananas Whipped Cream | Foster Sauce | Blueberry Jam / 11

SANDWICHES & BURGERS

- BACON CHEESEBURGER  Cheddar Cheese | Lettuce | Tomato Red Onion | Bacon / 16

- MUSHROOM SWISS BURGER  Swiss Cheese | Sliced Mushrooms Garlic Aioli | Onion Ring | Lettuce | Tomato / 16

- GRILLED CHICKEN SANDWICH  Avocado | Tomato | Red Onion Smoked Tomato Aioli | Blackened or Grilled / 16

- FISH SANDWICH  Lettuce | Tomato | Onion | Tartar Sauce / Blackened or Grilled / MP


- GRILLED PORTOBELLO SANDWICH  Lettuce | Tomato | Onion Verbena Lemon Oil | Jicama Slaw | Balsamic Vinaigrette | Ciabatta Bread / 14

ENTRÉES

- RIBEYE STEAK  GF  14oz. Boneless Ribeye | Roasted Garlic Mashed Potatoes Wild Mushroom | Garlic Chives | Haricots Verts | Natural Beef Jus / 34

- FILET MIGNON  GF  8oz. Filet Mignon | Creamy Polenta | Heirloom Carrots Mushroom Demi-Glace / 36

- DOUBLE-CUT PORK CHOP  16oz. | Roesti Potato | Broccolini Brown Butter Vidalia Onion Glaze / 28

- DAILY CATCH  GF  Cilantro White Rice | Asparagus | Herb Veloute Sauce Crispy Leeks / MP

- SEAFOOD PAELLA  Lobster Tail | Calamari | Shrimp | White Clam Green Mussels | Chorizo | Saffron Rice | Scallions | Onion | Bell Pepper / 40

- PORTOBELLO & CRIMINI MUSHROOM RAVIOLI  Creamy Baby Bello Sauce | Roasted Almonds | Parmesan Cheese Micro Arugula / 24

- SHRIMP LINGUINI  Sautéed Shrimp | Garlic | Vidalia Onion | Asparagus Wine | Alfredo Sauce / 26

- BLUE CRAB PAPPARDELLE  Pumpkin Papardelle Pasta | Spinach Black Garlic | Thai Basil | Fontina Cream / 20

SIDES

- BROCCOLINI GF V / 5
- BABY CARROTS GF V / 6
- FRIES GF V / 5
- ROESTI POTATO GF V / 6
- POLENTA FRIES GF V / 6
- GARLIC MASHED POTATO / 6
- ASPARAGUS GF V / 6
- TRUFFLE FRIES GF V / 7

GF = Gluten-Free  V = Vegetarian

Adena Farms supplies our restaurants from our state of the art meat processing facility where the animals are raised with no stress, the natural way, free of hormones and antibiotics. Our cattle are only grass-fed and roam thousands of acres. Our steaks are hand-selected and aged producing Adena Signature Cuts.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Applicable sales taxes and 20% service charge will be added to all checks.