

STARTERS

Bloody Mary Shrimp Cocktail	12
Jumbo Shrimp, Spicy Tomato Sauce	
Jumbo Lump Crab Cake	13
Avocado Salad, Citrus Butter Sauce	
Calamari	9
Key Lime Garlic Sauce, Cherry Jalapeño Chutney	
Fish Tacos	11
Blackened Fish Of The Day, Grilled Vegetable Slaw	
P.E.I. Mussels	13
Chardonnay Garlic Lemon Sauce	
Butternut Squash Bisque	7
Soup of the Day	6

SALADS

5th Avenue "Grande" Salad	9
Romaine Hearts, Fried Goat Cheese	
Chopped Salad	11
Iceberg, Dried Cherries & Mustard Dressing	
Naples Waldorf Salad	11
Our Version Of This Iconic Salad From Our Sister Hotel In New York	
Florida Farmed Salad with Grapefruit & Orange	8
Organic Baby Lettuce, Shallot Vinaigrette	

Salad Enhancements

Herb Marinated Chicken	4
Sautéed NY Strip Steak	5
Fish Of The Day	6

SANDWICHES AND BURGERS

Big John Burger	14
10 oz Sirloin With Your Choice Of Cheese	
Hot Pressed Cuban Sandwich	13
Pulled Pork & Cured Ham, Plantain Chips	
Grilled Cheese Sandwich & Soup	12
White Vermont Cheddar	
Fish Sandwich	14
Fish Of The Day, Toasted Brioche Bun, Vegetarian Slaw	

All Sandwiches Served With Your Choice Of Fries, Side Salad, Chips Or Fresh Fruit

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Flatbreads 12

Holy Smokes

Pulled Pork, Fiery BBQ Sauce
White Cheddar, Fried Onions

Margherita

Tomato, Fresh Mozzarella
Basil, Aged Balsamic

Winter

Grilled Pear, Toasted Almonds
Wildflower Honey, Brie



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ALL DAY SELECTIONS

Organic Egg Frittata - Chorizo, Wild Mushroom & Baby Spinach	16
Seared Scallops - Braised Brussel Sprouts, Bacon, Fennel Sauce Wine Recommendation: Murphy-Goode Sauvignon Blanc \$11	24
Pan Roasted Chicken - Sweet Potato Gratin, Mustard Sauce Wine Recommendation: 14 Hands Merlot \$11	21
New York Strip - Garlic Asparagus, Grit Cake, Blood Orange Demi Wine Recommendation: Graffigna Malbec \$13	30
Pan Seared Salmon - Chorizo, Parsnip, Herb Salad, Cherry Chutney Wine Recommendation: William Hill Chardonnay \$11	22
Grilled Pork Tenderloin - Garlic Asparagus & Fingerling Potato Wine Recommendation: Firesteed Pinot Noir \$15	28
Vegan Linguini - Seasonal Vegetables, Butter Nut Squash Broth Wine Recommendation: Stellina Di Notte Pinot Grigio \$10	19
Sautéed Yellow Tail Snapper - Green Lentils, Apple Cider Reduction Wine Recommendation: Loredona Pinot Grigio \$12	26
Mixed Seafood Skillet - Garlic & Saffron Sauce, Grilled Bread Wine Recommendation: Newton Chardonnay \$16	24
Stone Crab Claws - By The Piece, Corn Hushpuppy Champagne Recommendation: Veuve Clicquot \$22	MP

SIDES

Garlic Asparagus	4	Winter Vegetables	4
White Cheddar Grit Cake	4	Bacon & Brussels Sprouts	5
Parmesan Fries	4	Mushroom Fingerling Potato	5

**We Pride Ourselves In Using Organic, Sustainably Grown
Florida & Coastal Area Ingredients**

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have a certain medical condition"