



GRAND PLAZA HOTEL  
ST. PETE BEACH RESORT

5250 Gulf Boulevard · St. Pete Beach, FL 33706  
(727) 360-1811 · [www.grandplazaflorida.com](http://www.grandplazaflorida.com)  
Open Daily 3pm—1am · Food Served Until 11pm

# S O C I A L P L A T E S

Available until 11pm

.....

## **FIG & FILET FLATBREAD 14**

Seared filet mignon, blue cheese peppercorn béchamel, prosciutto, fresh figs, roasted red peppers and arugula, laced with a pomegranate reduction

## **ESCARGOT DOUZE 13**

One dozen escargot—6 in garlic herb butter and 6 in gorgonzola peppercorn béchamel with French baguette

## **SMOKED SALMON TARTINE 13**

Oak smoked salmon, crème fraîche, capers, shallots and fresh dill atop French baguettes, served with marinated olives and cucumbers

## **CHARCUTERIE & CHEESE BOARD 19**

Prosciutto, Sopressata salami, Spanish chorizo, cranberry stilton, aged sharp cheddar, our chef's selected cheese of the week, marinated olives, fresh seasonal fruit, Dijon mustard, red currant rosemary jam, French baguette and water crackers

## **DUCK QUESADILLA 19**

Cajun seared duck, bell peppers, onions, cheddar and jack cheeses, raspberry chipotle BBQ sauce, pico de gallo, guacamole, cilantro cream fraîche & scallions

## **CAICOS CALAMARI 12**

Lightly fried calamari sprinkled with romano cheese and parsley, served with a balsamic marinara

## **THAI CHICKEN WINGS 12**

Crispy chicken wings tossed in a Thai ginger peanut sauce topped with scallions and cilantro, served with toasted sesame slaw

## **VEGGIE AGLIO FLATBREAD 12**

Grilled asparagus, zucchini, yellow squash, red onion, green pepper, artichoke hearts, roasted red peppers & grape tomatoes with pesto sauce, balsamic glaze and micro greens

# LIGHT FARE

Available until 11pm

.....

## **SURF & TURF SLIDERS 15**

Ground short rib beef with lump crab meat, caramelized onions, amber ale cheese sauce, roasted garlic & black pepper truffle aioli, on Hawaiian rolls

## **WEST INDIES FILET SKEWER 15**

Jamaican jerk rubbed tenderloin skewer fire grilled and served over micro greens with herbed goat cheese, strawberries, mandarin oranges & mangos, drizzled with passion fruit vinaigrette

## **SEARED SEA SCALLOPS 15**

Seared in infused olive oil over a creamy wild mushroom risotto, finished with a light pesto sauce

## **CRAB STUFFED SHRIMP 15**

Succulent shrimp filled with lump crab stuffing, melted provolone cheese, finished in a lemon dill beurre blanc and blood orange reduction

## **GLAZED PORK OSSO BUCO 14**

Exotic spiced petite pork shanks fire grilled and finished with Korean BBQ sauce and served with a apple vinaigrette kale salad

## **DUCK BACON POTSTICKERS 12**

Crispy wontons filled with duck bacon, grilled sweet corn & cream cheese with an orange-ginger sauce & scallions

## **FRIED GOAT CHEESE 12**

Fresh herb infused goat cheese served with roasted red peppers, micro greens, pickled beets and a sweet balsamic glaze

## **SKY SLIDERS 13**

Pulled pork roasted in chipotle, raspberries & roasted garlic with BBQ sauce, applewood bacon and white cheddar mac 'n cheese on Hawaiian rolls

## **ISLAND STYLE MINI TACOS 12**

Blackened local white fish, key-lime slaw, guacamole, Monterey jack cheese, red bell pepper and cilantro crème fraîche in wonton tortillas

# COOL & CRISP

Available until 11pm

.....

## **THE BIG DIPPER 14**

Tarragon Crab dip, salmon dill dip, local fish dip and port wine cheese dip, served with French baguette & water crackers

## **SHRIMP COCKTAIL 13**

Poached jumbo shrimp served chilled with key lime cocktail sauce and lemon

## **AHI TUNA STACK 14**

Ahi tuna, avocado brunoise, guacamole, wonton, cilantro, crème fresh & scallions, in a lemon ponzu sauce

## **INSALATA CAPRESE 13**

Vine ripe roma tomatoes with buffalo mozzarella cheese, drizzled in olive oil and infused blood orange reduction, served with French baguette

## **HEALTHY HUMMUS 12**

Lemon garlic hummus, pesto hummus, Thai chili and roasted beet hummus and Sriracha lime hummus served with chef's crudités & pita bread

# SWEETS

Available until 11pm

.....

## **DESSERT FLIGHT 8**

Vanilla bean crème brûlée,  
Kahlua espresso crème brûlée &  
Chocolate key lime mousse

## **RASPBERRY WHITE CHOCOLATE CHEESECAKE 8**

## **CHOCOLATE CAKE 8**

## **KEY LIME PIE 8**

## **SNICKERS PIE 8**

# CRAFT COCKTAILS

---

## **ROSEMARY LAVENDER LEMONADE 9**

Tito's vodka, St. Germain elderflower liqueur,  
lavender water, fresh lemon juice, rosemary sprig

## **BLOOD ORANGE MARGARITA 9**

Milagro tequila, blood orange liqueur, organic  
agave nectar, fresh lime juice, blood orange juice

## **STRAWBERRY FIELDS 9**

New Amsterdam citrus vodka, Aperol aperitif, rose water,  
fresh muddled strawberries, soda water, lemon lime soda

## **PARADISE PUNCH 9**

Sailor Jerry spiced rum, blood orange juice,  
ginger beer, fresh lemon juice

## **RUM FIZZ 9**

RumHaven Caribbean coconut rum  
infused with real coconut water, pineapple juice,  
organic agave nectar, ginger beer

# SPARKLING SPECIALTIES

---

## **VODKA SPRITZER 12**

New Amsterdam orange vodka,  
St. Germain elderflower liqueur, Prosecco,  
ruby red grapefruit juice, lemon lime soda

## **GRAND MIMOSA 11**

Grand Marnier, orange juice, Prosecco

## **THE STRAWBERRY BLONDE 11**

Prosecco, strawberry vodka,  
pineapple juice, strawberry puree

## **BLOOD ORANGE MIMOSA 10**

Blood orange juice, Prosecco

## **THE BLUSHING BRIDE 10**

Peach schnapps, cherry liqueur, Prosecco

## **PROSECCO BELLINI 9**

Raspberry, passion fruit, mango, lime,  
blueberry, strawberry or peach

# FROZEN FAVORITES

---

## **KAHLUA COLADA 10**

Kahlua coffee liqueur, light rum,  
coconut syrup, pineapple juice

## **THE COOL CUCUMBER 10**

New Amsterdam orange vodka, Irish cream, fresh lime  
juice, ice cream, fresh cucumber, mandarin oranges

## **CHOCOLATE MONKEY 10**

Smirnoff vanilla vodka, Godiva dark chocolate liqueur,  
banana liqueur, ice cream, whipped cream

## **MANGO PASSION FRUIT COOLIE 10**

RumHaven Caribbean coconut rum  
infused with real coconut water,  
fresh lime juice, mango, passion fruit puree

## **SPICED MANGO MARGARITA 10**

Milagro tequila, organic agave nectar,  
sweet & sour, mango, ginger puree

# MARTINIS

---

## **CHAMBORD KISS MARTINI 10**

Chambord raspberry liqueur, Baileys Irish cream

## **BLUEBERRY PASSION MARTINI 10**

Smirnoff blueberry vodka, organic agave nectar,  
passion fruit infused syrup

## **KEY LIME PIE MARTINI 10**

Vanilla Vodka, coconut infused syrup, fresh lime  
juice, organic agave nectar, and cream with a  
graham cracker rim

## **CLASSIC ESPRESSO MARTINI 10**

Smirnoff vanilla vodka, Kahlua coffee liqueur, espresso

## **RASPBERRY SOUFFLÉ MARTINI 10**

Smirnoff vanilla vodka, raspberry liqueur,  
Bailey's Irish cream, Godiva dark chocolate liqueur

## **MULETINI 10**

Tito's vodka, ginger infused syrup, fresh lime juice, mint

# WHITE WINE

.....

	GLASS	BOTTLE
<b>CHARDONNAY</b>		
COASTAL VINES   CALIFORNIA	8	
BIANCHI   CALIFORNIA	10	41
KENDALL JACKSON   CALIFORNIA	11	45
LOUIS JADOT   FRANCE	12	49
<b>PINOT GRIGIO</b>		
COASTAL VINES   CALIFORNIA	8	
ECCO DOMANI   ITALY	10	41
MASO CANALI   ITALY	12	49
KINGS ESTATE SIGNATURE   OREGON	13	54
<b>SAUVIGNON BLANC</b>		
CLIFFORD BAY   NEW ZEALAND	10	41
HONIG   CALIFORNIA	13	54
Craggy Range   NEW ZEALAND		66
<b>RIESLING</b>		
CHATEAU STE MICHELLE   WASHINGTON	10	41
<b>BORDEAUX ROSE</b>		
D'ORSAY   FRANCE	10	41
<b>WHITE ZINFANDEL</b>		
COASTAL VINES   CALIFORNIA	8	
BERINGER   CALIFORNIA	9	36
<b>CHENIN BLANC VIOGNIER</b>		
PINE RIDGE   NAPA VALLEY, CALIFORNIA	11	45
<b>INTERESTING WHITE</b>		
CONUNDRUM WHITE BLEND   CALIFORNIA	12	49
<b>MOSCATO</b>		
MIRASSOU   CALIFORNIA	10	41

# CHAMPAGNE

.....

	GLASS	BOTTLE
DOM PERIGNON, CUVEE   FRANCE		275
MOET IMPERIAL BRUT   FRANCE		92
KORBEL BRUT   CALIFORNIA		41
MARTINI & ROSSI ASTI SPUMANTE   ITALY		39
BOLLA PROSECCO   ITALY	9	38
HOUSE CHAMPAGNE   CALIFORNIA		31

# RED WINE

.....

	GLASS	BOTTLE
<b>CABERNET SAUVIGNON</b>		
COASTAL VINES   CALIFORNIA	8	
J LOHR   CALIFORNIA	10	41
UPPERCUT   NAPA VALLEY, CALIFORNIA	11	45
CONCHA Y TORO   CHILE	12	49
OBERON   NAPA VALLEY, CALIFORNIA		64
HESS ALLOMI   NAPA VALLEY, CALIFORNIA		67
<b>PINOT NOIR</b>		
UNDERWOOD CELLARS   OREGON	9	36
CARTLIDGE BROWNE   CALIFORNIA	9	36
GREG NORMAN   AUSTRALIA	10	41
MEIOMI BELLE GLOS   CALIFORNIA	14	58
<b>MERLOT</b>		
COASTAL VINES   CALIFORNIA	8	
BOGLE   CALIFORNIA	9	36
CARTLIDGE BROWNE /CALIFORNIA	11	45
<b>INTERESTING RED</b>		
RUFFINO CHIANTI   ITALY	9	36
MALBEC TRIVENTO   ARGENTINA	9	36
MICHAEL DAVID PETITE SIRAH   CALIFORNIA	11	45

## WEEKLY WINE SELECTION

Each week we highlight a particular wine.  
Simply ask your server for more information  
about our selected wine of the week.

# PORT

.....

	GLASS	BOTTLE
DOW'S 10 YEAR OLD TAWNY PORT   PORTUGAL	14	



CRAFT BEER

---

- LAGUNITAS IPA 6
- 3 DAUGHTERS BEACH BLONDE ALE 6
- SAM ADAMS SEASONAL 6
- BIG STORM WAVEMAKER AMBER ALE 7
- ST. PETE ORANGE WHEAT 7
- DUKE'S BROWN ALE 7
- COPPERTAIL FREE DIVE IPA 7
- STELLA ARTOIS CIDRE 7

BEER

---

- BUD LIGHT 4.50
- COORS LIGHT 4.50
- MICHELOB ULTRA 4.50
- MILLER LIGHT 4.50
- CORONA 6
- O'DOUL'S 5

COFFEE

---

**FRENCH COFFEE 9**  
Hennessy cognac, dark crème de cacao

**ITALIAN COFFEE 9**  
Brandy, Tia Maria

**SPANISH COFFEE 9**  
Tia Maria, coffee liqueur, rum

**IRISH COFFEE 9**  
Irish whiskey, green crème de menthe

**NUTTY IRISHMAN COFFEE 9**  
Frangelico, Baileys Irish cream

**KEOKEE COFFEE 9**  
Brandy, Kahlua, dark crème de cacao

**CAPPUCCINO, LATTE OR ESPRESSO 5**