



STARTERS

Crab Stuffed Shrimp	15
Jumbo shrimp filled with lump crab stuffing and melted provolone cheese finished in a lemon dill beurre blanc and blood orange reduction	
Seafood Trio	15
Chilled Gulf shrimp, Cajun scallops with blood orange balsamic glaze and smoked fish dip served with toast points* <i>*Substitute for Gluten Free Crackers</i>	
Seared Scallops	15
Seared in an infused olive oil over a creamy wild mushroom risotto, finished with a light pesto sauce	
Crab Cakes	14
Our scratch made crab cakes packed with lump crab meat, cilantro and citrus zest with our creamy bistro sauce	
Malibu Island Shrimp	13
Crispy Malibu rum & coconut dipped shrimp with honey blossom orange sauce	
Tuna Sashimi	14
Ahi tuna, avocado brunoise, guacamole, wontons, cilantro crème fraîche, sesame oil and scallions in a citrus ponzu sauce	
Escargot	13
One dozen escargot—6 in garlic herb butter and 6 in gorgonzola peppercorn béchamel with toast points* <i>*Substitute for Gluten Free Crackers or Gluten Free Bread</i>	
Shrimp Cocktail	13
Butter poached jumbo shrimp served chilled with a key lime cocktail sauce and lemon	
Calamari	12
Lightly fried calamari sprinkled with romano cheese and parsley, served with a balsamic marinara	
Duck Bacon Potstickers	12
Crispy wontons filled with duck bacon, grilled sweet corn and cream cheese with an orange-ginger sauce & scallions	
Cheese Plate	12
Soft brie, white and yellow cheddar, cranberry stilton, gorgonzola, herb goat cheese and our Chef's selected cheese of the week <i>*Substitute for Gluten Free Crackers or Gluten Free Bread</i>	
Healthy Hummus	12
Lemon garlic hummus, pesto hummus, Thai chili and roasted beet hummus and Sriracha lime hummus served with chef's crudités and pita bread* <i>*Substitute for Gluten Free Crackers</i>	

SOUPS

	Cup	Bowl
Key West Clam Chowder	5	8
Thick 'n creamy—and loaded with baby clams		
Soup of the Moment	5	8
Ask your server for our soup of the day		



Sorry, no split plates allowed. An 18% Gratuity will be added to parties of 6 or more.

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



All entrees include fresh tossed salad and freshly baked artisan rolls

SURF & TURF

Steak & Scallops

Our signature steak fire grilled, topped with scallops and béarnaise sauce served with Yukon Gold mashed potatoes and Chef's seasonal vegetables

8oz Filet Mignon 46 | 14oz NY Strip 44 | 14oz Ribeye 43

Steak & Shrimp

Our signature steak fire grilled, topped with jumbo shrimp and béarnaise sauce served with Yukon Gold mashed potatoes and Chef's seasonal vegetables

8oz Filet Mignon 41 | 14oz NY Strip 39 | 14oz Ribeye 38

HAND CUT STEAKS

The Plaza Steak

Our signature steak fire grilled, topped with gorgonzola cheese sauce, crisp smoked bacon and a rich balsamic reduction served with Yukon Gold mashed potatoes and Chef's seasonal vegetables

8oz Filet Mignon 40 | 14oz NY Strip 38 | 14oz Ribeye 37

Filet Mignon

36

A tender and juicy 8-ounce tenderloin of beef charbroiled served with Yukon Gold mashed potatoes and Chef's seasonal vegetables Add: Sautéed mushroom & onions 2

New York Strip

34

A 14-ounce cut of beef from the short loin charbroiled over an open flame served with Yukon Gold mashed potatoes and Chef's seasonal vegetables Add: Sautéed mushroom & onions 2

Ribeye Steak

33

A 14-ounce cut of beef seasoned and grilled to your liking and served with Yukon Gold mashed potatoes and Chef's seasonal vegetables Add: Sautéed mushroom & onions 2

Filet Tips

30

Tender espresso crusted filet tips, wild mushrooms, peppers, onions, boursin cream sauce, Asiago cheese and white truffle oil over fettuccini pasta* *Substitute Gluten Free Pasta for \$3

CHICKEN

Chicken Florence

26

Boneless breaded chicken breast, baby spinach, tomatoes, basil, provolone and mozzarella cheeses served over fettuccini pasta with a prosciutto vodka cream sauce

Chicken Madeira

26

Sautéed chicken breast with wild mushrooms, tomatoes and Asiago cheese finished in a Madeira wine sauce and served over Yukon gold mashed potatoes and Chef's seasonal vegetables.

Chicken Primavera

25

Seared boneless chicken breast with broccoli, zucchini, yellow squash, tomatoes and roasted red peppers tossed in a creamy alfredo sauce over fettuccini pasta* *Substitute Gluten Free Pasta for \$3



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SEAFOOD SPECIALTIES

Chilean Sea Bass Oscar (Seasonal) 	38
Seared Chilean Bass topped with crabmeat, fresh asparagus, and béarnaise sauce served with Yukon Gold mashed potatoes	
Lobster and Crab Pasta	38
Succulent lobster tail meat, lump crab meat, wild mushrooms, sweet peas and Romano cheese in a tomato cream sauce over fettuccini pasta* <i>*Substitute Gluten Free Pasta for \$3</i>	
Gulf Grouper (Seasonal)	34
Fresh pan seared Gulf grouper with roasted shallot and lobster cream sauce, served with crab mashed potatoes and Chef's seasonal vegetables	
Blackened Red Snapper 	33
Fresh Gulf red snapper lightly blackened and topped with crawfish beurre blanc, pico de gallo, and scallions served with Yukon Gold mashed potatoes and Chef's seasonal vegetables	
Salmon Martinique	33
Fire grilled farm raised salmon with flash fried artichoke hearts, sundried tomatoes and capers finished in a Dijon cream sauce and served with rice and seared asparagus	
Mahi Mahi 	31
Grilled Mahi Mahi fillet topped with tropical fruit salsa and finished in a balsamic glaze served with rice and Chef's seasonal vegetables	
Cajun Pasta	35
Sautéed scallops, shrimp, crab meat, crawfish and andouille sausage with peppers, onions, okra and tomatoes in a Cajun cream sauce over fettuccini pasta* <i>*Substitute Gluten Free Pasta for \$3</i>	
Scallop Fettuccini al Pesto	33
Succulent pan seared scallops with fresh herbs, a basil pesto cream sauce and Asiago cheese tossed with fettuccini pasta	
Mediterranean Shrimp	32
Jumbo shrimp, roasted red peppers, tomatoes, kalamata olives and artichoke hearts sautéed in garlic butter and a white wine reduction and topped with feta cheese, fresh basil and oregano served over fettuccini pasta* <i>*Substitute Gluten Free Pasta for \$3</i>	
Crab Ravioli	32
Blue crab ravioli sautéed with shrimp, scallops, tomatoes and asparagus in a roasted red pepper saffron cream sauce	
Wild Mushroom Portabella Ravioli 	25
Portabella ravioli with sautéed spinach in a light tomato sauce with fresh basil	

SIDES

Side House Salad or Caesar Salad	5
Fresh Vegetables, Asparagus	5
Yukon Gold Mashed Potatoes	5
Parmesan Truffle Bistro Fries	5
Rice	5



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WINE

WHITE	Glass	Bottle
Chardonnay, Coastal Vines (California)	8	
Chardonnay, Bianchi (California)	10	41
Chardonnay, Kendall Jackson (California)	11	45
Chardonnay, Louis Jadot (France)	12	49
Pinot Grigio, Coastal Vines (California)	8	
Pinot Grigio, Ecco Domani (Italy)	10	41
Pinot Grigio, Maso Canali (Italy)	12	49
Pinot Grigio, Kings Estate Signature (Oregon)	13	54
Sauvignon Blanc, Clifford Bay (New Zealand)	10	41
Sauvignon Blanc, Honig (California)	13	54
Sauvignon Blanc, Patient Cottat (Loire Valley, France)	11	45
Riesling, Chateau Ste Michelle (Washington)	10	41
White Zinfandel, Coastal Vines (California)	8	
White Zinfandel, Beringer (California)	9	36
Chenin Blanc Viognier, Pine Ridge (Napa Valley, California)	11	45
White Blend Conundrum (California)	12	49
Moscato, Mirassou (California)	10	41
Rosé, D'Orsay (Cotes de Provence, France)	10	41
RED	Glass	Bottle
Cabernet Sauvignon, Coastal Vines (California)	8	
Cabernet Sauvignon, J. Lohr (California)	10	41
Cabernet Sauvignon, Uppercut (California)	11	45
Cabernet Sauvignon, Concha Y Toro (Chile)	12	49
Cabernet Sauvignon, Oberon (Napa Valley, California)		64
Cabernet Sauvignon, Hess Allomi (Napa Valley, California)		67
Merlot, Coastal Vines (California)	8	
Merlot, Bogle (California)	9	36
Merlot, Cartlidge & Browne (California)	11	45
Pinot Noir, Underwood Cellars (Oregon)	9	36
Pinot Noir, Greg Norman (California)	10	41
Pinot Noir, Meiomi (California)	14	58
Pinot Noir, Cartlidge & Browne (California)	9	36
Malbec, Trivento (Argentina)	9	36
Chianti, Ruffino (Italy)	9	36
Petite Sirah, Michael David (California)	11	45
Champagne & Sparkling Wines	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