

Spritz | CITY BISTRO

SMALL PLATES & TAPAS

HOUSE-MADE GUACAMOLE 8.5
zesty lime, cilantro, tomato, red onion, chips

CHICKEN TIKKA MASALA MEATBALLS 8.5
toasted pita, spicy curry sauce

COJONUDO SPICED CHORIZO 8.5
smoked paprika, manchego, grilled baguette

LUMP CRAB DEVEILED EGG 7.5
celery, old-bay dusting

BACON SLAB 12.5
salmon roe, quail egg

GULF SHRIMP & GRITS 11
tomato, bacon, garlic, scallion

YELLOW FIN TUNA TARTARE 13
thai chili ginger soy

SOUTHWEST SPRING ROLLS 7.5
black bean, corn, jalapeño, cheddar, spicy ranch

HAND ROLLED MOZZARELLA STICKS 8
pepperoni, tomato butter

MINI PAN SEARED RISOTTO CAKES 7.5
vermont cheddar, herbs, red pepper coulis

CRISPY B.B.Q. SHORT RIB LOLLIPOPS 9
coleslaw & cannonball sauce

ROASTED BRUSSELS SPROUTS & CHORIZO 9.5

APPETIZERS

TRUFFLED MAC & CHEESE 10.5
applewood bacon, aged goat cheese, gruyère, mascarpone, mushrooms, toasted bread crumbs

AHI-TUNA POKE 13
wonton, wasabi, kim-chi, sriracha

KUNG-PAO CAULIFLOWER 9
ginger mango, orange, cashews or sub buffalo sauce with bacon

GINGER MANGO GLAZED CHICKEN 8.5
fried chicken strips, sweet & spicy ginger mango glaze or sub buffalo style

CRACKLING CALAMARI 13
parmesan crusted, cherry peppers, capers, lemon juice, garlic, baby arugula

CROSTINI

3 for \$10 / 6 for \$18

gluten free crostini:
add \$1.50 / add \$3.00

Tuscan White Beans, Kale

Applewood Bacon, Peanut Butter, Red Chili

Lump Crab, Lemon Aioli, Jalapeño

Aged White Cheddar, Apple, Truffle Honey

Ahi Tuna, Mango, Sriracha

Crushed Tomato, Basil, Olive Oil

Wild Mushroom, Truffle Artichoke Spread

Prosciutto di Parma, Fig, Ricotta

Manchego, Fig Jam, Marcona Almond

Hummus, Feta, Roasted Peppers

Cilantro Lime Shrimp Crostini 11.5
radish, avocado, sriracha

THIN CRUST FLAT BREADS

FLAME GRILLED PIZZA 13
goat and gruyère cheese, artichoke, sun-dried tomato, red onion, fresh basil, balsamic reduction

TRIPLE MUSHROOM 12.5
assorted wild mushrooms, truffle oil, mozzarella

BUFFALO CHICKEN 12.5
blue cheese crumbles, red onion, mozzarella

FRESH MOZZARELLA, BASIL, TOMATO 11.5

CHORIZO, WILD MUSHROOM, SMOKED GOUDA 12.5
fried egg

***Gluten Free & Vegetarian Options Available - Please ask your server.**

*ADDITIONAL CHARGES MAY APPLY

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.

SOUP & SALAD

CHICKEN TORTILLA SOUP 6.5
cilantro, lime, avocado

ARUGULA SALAD 8.5
reggiano, marcona almonds, lemon, olive oil

ALL HAIL "KALE SALAD" 7
sesame peanut dressing

BLT WEDGE 9
applewood smoked bacon, bleu cheese, tomato, buttermilk ranch dressing

ENTREE SALADS

ORGANIC QUINOA SALAD 13.5
toasted garbanzo, red cabbage, radish, grapes, capers, cranberries, fresh herbs, honey lime vinaigrette
add: chicken 4 shrimp 6 mahi MP

TRADITIONAL CAESAR SALAD 11.5
add: chicken 4 shrimp 6 mahi MP

SPICED SHRIMP & KALE SALAD 16
island spiced shrimp, kale, sesame peanut dressing

PEAR & GORGONZOLA SALAD 14.5
caramelized pears, gorgonzola, cranberries, greens, almonds, applewood bacon, lemongrass vinaigrette
grilled or blackened chicken add 4

MEDITERRANEAN SALAD 16.5
grilled chicken, greens, tomato, cucumber, artichokes, onion, kalamata olives, feta cheese, balsamic vinaigrette

SLIDERS & SANDWICHES

- gluten free bread available -

MINI KOBE BURGERS 15.5
trio of Kobe beef burgers, straw fries

BRAISED SHORT RIB SANDWICH 13.5
smoked gouda, pickled red onion, B.B.Q. sauce

CHIPOTLE CLUB 14.5
grilled chicken, applewood bacon, avocado, tomato, smoked gouda, chipotle mayo or substitute roasted turkey

ROASTED TURKEY REUBEN 13.5
sauerkraut, swiss, thousand island dressing

PROSCIUTTO SANDWICH 12.5
shaved reggiano, arugula, extra virgin olive oil, on ciabatta bread

½ POUND BLACK ANGUS BURGER 13.5
cheddar, gruyère or gorgonzola
with applewood smoked bacon add 2

CRAB CAKE SLIDERS 16
arugula, tomato, pickled red onion, citrus mayo, straw fries

BACON SLAB BLT 12
applewood smoked bacon, lettuce, tomato, mayo, whole grain bread

BLACK BEAN VEGGIE BURGER 13
roasted corn, tomato, pickled onion, chipotle, cajun straw fries

FLORIDA MAHI RUBEN 15
served grilled with sauerkraut, swiss, thousand island on gourmet rye
fried or blackened option available

CRISPY FRIED CHICKEN 13.5
vermont cheddar, creamy coleslaw, honey mustard, cracked pepper, German potato salad

LOBSTER ROLL 20
celery, old-bay mayo, brioche bun
choice of garden salad or straw fries

MAIN PLATES

TRUFFLED MAC & CHEESE 18

applewood smoked bacon, aged goat cheese, gruyère, mascarpone, wild mushrooms, toasted bread crumbs

HOMEMADE GNOCCHI & SHORT RIB 19.5

braised short rib, grape tomato, potato gnocchi, parmesan

CAVATAPPI BOLOGNESE 18

chablis braised veal, beef & pork ragu, tomato, olive oil, pecorino romano

MAINE LOBSTER FETTUCCINE 28

arugula, tomato, sherry cream lobster sauce

ALASKAN COD OREGANATO 22

white bean ragu, sautéed kale, lemon, olive oil

HOUSE ALE BATTERED FISH & CHIPS 17

crispy cod, old bay fries & malt vinegar mayo

SOUTH STREET MAHI MAHI 26

wild rice, pineapple relish, zesty mango slaw, Cara Cara orange vinaigrette

MISO GLAZED CHILEAN SEA BASS 32

jasmine rice, julienne vegetables

BRAISED BONELESS BEEF SHORT RIBS 26

herb roasted potatoes & brussels sprouts

14oz SALT RUBBED N.Y. STRIP STEAK 32

*white truffle parmesan parsley fries
sautéed mushrooms, grilled onions or gorgonzola add 2*

10oz FILET MIGNON AU POIVRE 35

cracked pepper, cognac reduction, local herbs, toasted gnocchi hash, baby glazed carrots

FRIED CHICKEN & WAFFLES 18.5

hot honey, coleslaw

CHICKEN SAUVIGNON 19

chicken medallions, wild mushrooms, white wine, lemon, green onions, jasmine rice, vegetables

SKILLET SEARED CAULIFLOWER 18

garlic-lemon confit, toasted himalayan red rice, wilted greens, herbs, wild mushrooms, red pepper flakes, extra virgin olive oil

Chef - Abel Ruiz & Team

SIDES

**Steamed
Broccoli 6**

**Sauteed
Asparagus 7**

**Grilled
Tomatoes 3**

**Herb Roasted
Potatoes 6**

Jasmine Rice 4

Glazed Carrots 6

**Roasted
Brussels Sprouts 6**

**Organic
Quinoa 6.5**