

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, yogurt

LUMP CRAB DEVILED EGG 7.5
celery, old-bay dusting

BACON SLAB 12.5
crostini, salmon roe, quail egg, truffle

SHRIMP & GRITS 11
tomato, bacon, garlic, scallion

YELLOW FIN TUNA TARTARE 13
cucumber, thai chili ginger soy

SOUTHWEST SPRING ROLLS 7.5
black bean, jalapeño, cheddar, corn, ranch & sriracha

HAND ROLLED MOZZARELLA STICKS 8
pepperoni, wonton, tomato butter

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

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

ROASTED BRUSSELS SPROUTS 9.5
smoked bacon, apple, maple syrup

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, tomato, red onion, mozzarella

FRESH MOZZARELLA, BASIL, TOMATO 11.5

CROSTINI

3 for \$10 / 6 for \$18

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

Pear, Gorgonzola Dolce, Hot Honey

Applewood Bacon, Peanut Butter, Red Chili

Lump Crab, Citrus Aioli, Jalapeño

Aged White Cheddar, Apple, Truffle Honey

Ahi Tuna, Mango, Scallion Sriracha

Tomato, Basil, Onion, Olive Oil

Wild Mushroom, Truffle Artichoke Spread

Prosciutto di Parma, Fig, Ricotta

Manchego, Fig Jam, Marcona Almond

Norwegian Salmon, Chive Ricotta, Capers Aioli

Cilantro Lime Shrimp Crostini 11.5
radish, avocado, sriracha

APPETIZERS

TRUFFLED MAC & CHEESE HALF 10.5 / FULL 18
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 substitute buffalo sauce, ranch, bleu cheese, tomato, & bacon

SZECHUAN GLAZED CHICKEN 8.5
fried chicken strips, scallions, sesame seeds or sub buffalo style

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

TOMATO & FRESH MOZZARELLA BRUSCHETTA 12
artisan loaf, onion, garlic, olive oil

***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

CHEF'S SOUP DU JOUR 6.5
daily chef's choice of fresh & seasonal soups

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

SIDE SALAD 6
choice of Caesar Salad or Field Greens

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 6 shrimp 6 mahi 8
black bean burger 5

WHOLE GRAIN ASIAN BOWL 13.5
faro, quinoa, jasmine rice, carrots,
zucchini, squash, scallions, sesame, ginger
add: chicken 6 tuna 10
chimichurri strip steak 8

PEAR & GORGONZOLA SALAD 14.5
caramelized pears, gorgonzola, cranberries,
greens, almonds, applewood bacon,
lemongrass vinaigrette
grilled or blackened chicken add 6

TRADITIONAL CAESAR SALAD 11.5
add: chicken 6 shrimp 6 mahi 8

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

SLIDERS & SANDWICHES

- gluten free bread available -

MINI KOBE BURGERS 15.5
trio of Kobe beef burgers, fries

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

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

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

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

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

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

RUBEN SANDWICH
sauerkraut, swiss,
thousand island dressing, fries
Florida Mahi 15 / Classic Turkey 13.5

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 fries

** CONTAINS RAW EGG

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MAIN PLATES

LOBSTER MAC & CHEESE 28

*cavatappi, tomato, goat cheese, gruyère, mascarpone,
toasted bread crumbs, sherry wine cream*

HOMEMADE GNOCCHI & SHORT RIB 19.5

braised short rib, grape tomato, carrot, potato gnocchi, parmesan

CAVATAPPI BOLOGNESE 18

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

PAPPARDELLE & PROSCIUTTO 20

*egg noodles, cream, wild mushrooms, sherry wine
add: tuna 10 mahi 8 scallops 18*

SEAFOOD RISOTTO 39

*caico island spiny lobster tail, scallops, shrimp,
lobster risotto, chive oil & balsamic glaze*

HOUSE ALE BATTERED FISH & CHIPS 18

crispy mahi, 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 36

*cracked pepper, cognac reduction, local herbs,
cauliflower souffle, baby glazed carrots
add: crab cake 8 shrimp 6 1/2 lobster tail 10*

FRIED CHICKEN & WAFFLES 18.5

natural chicken, belgian waffle, hot honey, coleslaw

CHICKEN SAUVIGNON 19

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

SKILLET SEARED CAULIFLOWER 18

*garlic-lemon confit, toasted himalayan red rice, wilted greens,
herbs, wild mushrooms, cherry peppers, extra virgin olive oil*

Chef - Aldo Ramirez and Team

SIDES

**Cauliflower
Souffle 8**

**Sauteed
Asparagus 7**

Truffle Fries 6

**Grilled
Tomatoes 3**

**Herb Roasted
Potatoes 6**

Jasmine Rice 4

Glazed Carrots 6

**Roasted
Brussels Sprouts 6**

**Organic
Quinoa 6.5**