**EVERGLADES RESTAURANT**

**Appetizers**

Florida Rock Shrimp (Roma tomatoes, shiitake mushrooms & pesto Served with herb risotto)

San Marco Shrimp Cocktail (Uncle Mike’s remoulade & guava barbecue sauce)

Pepper Crusted Seared Ahi Tuna (Cucumbers, Red Peppers & Sweet Onion)

Sautéed Scallops (Macadamia-crusted Jumbo Scallops with Fingerling Lime & Citrus Gastrique)

Olive Oil Poached Lobster (Maine Lobster poached in Olive Oil & Garlic Complemented with Fennel & Wild Mushrooms)

**Soups**

French Onion Soup (With Jarlsburg, Gruyere & Parmesan)

**Salads**

Caesar (Classically prepared, topped with Parmesan cheese)

Watermelon & Pistachio-Crusted Goat Cheese (Shaved red onions & drizzled with a chocolate balsamic vinaigrette)

Everglades Garden Greens (Served with fresh berries & feta cheese with a pistachio vinaigrette)

Cape Sable (Heirloom tomatoes topped with Arugula & Gorgonzola, Cinnamon Roasted Pecans & Truffle Vinaigrette)

George Barley (Florida rock shrimp tempura croutons, mixed greens, cashews, grilled pineapple & sesame ginger dressing)

**From the Land**

Vegetarian Paella (Spanish-style Saffron rice overflowing with roasted vegetables and fava beans)

Tenderloin of Buffalo (Filet of buffalo with peppercorn crust served with sliced baked sweet potato & blueberry onion jam complemented with blueberry balsamic sauce)

Free Range Chicken (Plantain-stuffed chicken with linguiça, rice & beans complemented with key lime coconut sauce)

From the Sea

Broiled Florida Grouper (Served with smoked tomato grits & asparagus complemented with saffron & pickled Bermuda onions)

Grilled Swordfish (Served with arugula in lemon & extra virgin olive oil, fresh tomatoes & fingerling potatoes complemented with a rosemary aioli)

Tea & Lemongrass Salmonn (Pan seared and served with baby bok choy & enoki mushrooms complemented with lemongrass, green tea & shiitake mushroom broth)

Chilean Sea Bass (Olive crusted Sea Bass with artichoke & roasted tomato risotto Complemented with Béarnaise)

Thai Curry Seafood (Clams, mussels, scallops, shrimp, & lobster simmered in coconut curry broth served with lo mein & topped with curly carrots & cilantro)

Pan Seared Snapper (Served atop beluga lentils & herb risotto complemented with a roasted tomato nage)