# EVERGLADES RESTAURANT

## APPETIZERS

Florida Rock Shrimp-Roma tomatoes, shiitake mushrooms & pesto served with herb risotto..$9.00

Caribbean Crab Cake-Watermelon sauce & mango salsa garnished with fresh herbs..$12.00

\*San Marco Shrimp Cocktail-Uncle Mike’s remoulade & guava barbecue sauce..$12.00

\*Oak Smoked Scallops-Smoked scallops, beluga lentils & banzu salad with champagne citrus drizzle..$12.00

Boca Chica Mushroom-Crispy tempura-fried portabella mushroom served with tomato, watercress & aged balsamic vinaigrette..$7.00

Spinach & Artichoke Dip-Served with crostini..$9.00

Let Your Taste Run Wild-Our trio sampler of the Boca Chica mushroom Florida rock shrimp & Caribbean crab cake..$15.00

## SOUPS

French Onion Soup-with three cheeses..$6.00

Lobster Bisque-Served with truffles, lobster meat & fresh whipped cream..$8.00

Alligator Bay Chowder-House specialty..$7.00

## SALADS

Caesar-Classically prepared, topped with parmesan cheese..$7.00

\*Everglades Garden Greens-Served with fresh berries & feta cheese with a pistachio vinaigrette..$6.00

\*Watermelon & Pistachio-Crusted Goat Cheese-Shaved red onions & drizzled with a chocolate balsamic vinaigrette..$6.50

Cape Sable-Iceberg wedge, heirloom tomatoes, gorgonzola cheese, cinnamon roasted pecans & warm truffle vinaigrette..$8.50

\*George Barley-Florida rock shrimp tempura croutons, mixed greens, cashews, grilled pineapple & sesame ginger dressing..$8.00

## ACCOMPANIMENTS

Baked Sweet Potato-with fresh butter..$5.00

Fresh Asparagus Spears-with sun-dried tomatoes, roasted garlic & béarnaise..$6.50

Sautéed Wild Mushrooms-with a pinot noir demi-glace..$4.50

\*Denotes Lighter Fare, a Rosen Favorite

## FROM THE LAND

\*Tenderloin Of Buffalo-6 oz. Petit Filet of buffalo with peppercorn crust served with sliced baked sweet potato & blueberry onion jam complemented with blueberry balsamic sauce..$37.00

Free Range Chicken-Plantain-stuffed chicken with linguiça, rice & beans complemented with key lime coconut sauce..$22.00

Butternut Squash Ravioli-Sage with hazelnut & brown butter sauce topped with drunken goat cheese..$24.00

Grilled Angus Filet-8 oz. Angus filet served with roasted fingerling potatoes & baby vegetables, complemented with pinot noir demi sauce..$34.00

Aged New York Strip-12 oz. Prime cut New York strip served with roasted fingerling potatoes & baby vegetables, complemented with wild mushroom sauce..$32.00

Filet Key Largo-Filet mignon topped with jumbo lump crabmeat served with truffle mashed potatoes, complemented with pinot noir demi-glace & béarnaise sauce..5 oz.-$35.00, 8 oz.-$42.00

Lamb T-Bone-Two 4 oz. Lamb T-bones served with truffle mashed potatoes & baby vegetables, complemented with citrus mint jus..$35.00

Mixed Grill-Daily Chef’s selection served with truffle mashed potatoes and baby vegetables..Mkt Price

Grilled Black Angus Rib Eye-18 oz. angus Rib Eye served with truffle mashed potatoes & baby vegetables glazed with anise barbecue sauce..$35.00

## FROM THE SEA

Broiled Florida Grouper-Served with smoked tomato grits & asparagus, complemented with saffron & pickled Bermuda onions..$31.00

\*Chilean Sea Bass-Served with jasmine rice & baby bok choy, complemented with fermented black bean sauce..$35.00

\*Grilled Swordfish-Served with arugula in lemon & extra virgin olive oil, fresh tomatoes & fingerling potatoes, complemented with a rosemary aioli..$29.00

Thai Curry Seafood-Clams, mussels, scallops, shrimp, & lobster simmered in coconut curry broth served with lo mein & topped with curly carrots & cilantro..$36.00

\*Tea Smoked Salmon-Pan seared and served with baby bok choy & enoki mushrooms, complemented with green tea & shiitake mushroom broth..$22.00

Pan Seared Snapper-Served atop beluga lentils & herb risotto, complemented with a roasted tomato nage..$30.00

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We are pleased to accommodate your dietary special requests.

Please consult your server for selections free of gluten, dairy and nuts or any other allergy concerns.

Consumption of undercooked meat/seafood may be a health hazard.

20% gratuity will be added to parties of 6 or more people.

Brailled by the National Federation of the Blind

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