# EVERGLADES RESTAURANT

## APPETIZERS

Florida Rock Shrimp-Roma tomatoes, shiitake mushrooms & pesto

served with herb risotto $10.00

Caribbean Crab Cake-Watermelon sauce & mango salsa

garnished with fresh herbs $14.00

\*San Marco Shrimp Cocktail-Uncle Mike’s remoulade & guava barbecue sauce $13.00

\*Sauteed Scallops-Macadamia crusted Jumbo Scallops with Fingerling Lime and Citrus Gastrique $14.00

Boca Chica Mushroom-Crispy tempura-fried portabella mushroom served with tomato, watercress & aged balsamic vinaigrette $8.00

Olive Oil Poached Lobster-Maine Lobster poached in Olive Oil & Garlic complemented with Fennel & wild Mushrooms $18.00

Pepper Crusted Seared Ahi Tuna-Cucumbers, Red Peppers & Sweet Onion $14.00

Spinach & Artichoke Dip-Served with crostini $10.00

Let Your Taste Run Wild-Our trio sampler of the Boca Chica mushroom

Florida rock shrimp & Caribbean crab cake $16.00

## SOUPS

Lobster Bisque-Served with truffles, lobster meat & fresh whipped cream $9.00

Alligator Bay Chowder-House specialty $8.00

French Onion Soup-with Jarlsburg, Gruyere, & Parmesan $6.00

## SALADS

Caesar-Classically prepared, topped with parmesan cheese $8.00

\*Everglades Garden Greens-Served with fresh berries & feta cheese

with a pistachio vinaigrette $7.00

\*Watermelon & Pistachio-Crusted Goat Cheese-Shaved red onions & drizzled with a chocolate balsamic vinaigrette $8.00

Cape Sable-Heirloom tomatoes topped with Arugula & Gorgonzola, cinnamon Roasted Pecans & Truffle Vinaigrette $10.00

\*George Barley-Florida rock shrimp tempura croutons, mixed greens, cashews, grilled pineapple & sesame ginger dressing $9.00

## ACCOMPANIMENTS - $6.00

Baked Sweet Potato-with fresh butter

Broccolini-with lemon & garlic

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

Sautéed Wild Mushrooms-with a pinot noir demi-glace

\*Denotes Lighter Fare, a Rosen Favorite

## FROM THE LAND

Grilled Angus Filet-served with roasted fingerling potatoes & baby vegetables, complemented with pinot noir demi sauce $35.00

Grilled Black Angus Rib Eye-served with truffle mashed potatoes & baby vegetables glazed with anise barbecue sauce $37.00

Filet Key Largo-Filet mignon topped with jumbo lump crabmeat

served with truffle mashed potatoes, complemented with pinot noir demi-glace & béarnaise sauce 5 ounce $36.00/ 8 ounce $45.00

Lamb T-Bone-Herb-dusted Lamb T-bones served with truffle mashed potatoes & baby vegetables, complemented with citrus mint jus $35.00

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

Long Island Duck Pastrami-House made Long Island Duck Pastrami served with red cabbage and truffle mashed potatoes with pomery glaze $26.00

Aged New York Strip-Prime cut New York strip served with roasted fingerling potatoes & baby vegetables, complemented with wild mushroom sauce $33.00

\*Tenderloin Of Buffalo-Filet of buffalo with peppercorn crust

served with sliced baked sweet potato & blueberry onion jam

complemented with blueberry balsamic sauce $37.00

Berkshire Pork Chop-Brined Double Berkshire Pork Chops served with fried buttermilk green tomatoes complemented with whiskey glazed apples $26.00

Vegetarian Paella-Spanish-style Saffron rice overflowing with roasted vegetables and fava beans $24.00

## FROM THE SEA

Broiled Florida Grouper-Served with smoked tomato grits & asparagus, complemented with saffron & pickled Bermuda onions $34.00

\*Chilean Sea Bass-Olive crusted Sea Bass with artichoke & roasted tomato risotto complemented with Bearnaise $36.00

\*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 $38.00

\*Tea & Lemongrass Salmon-Pan seared and served with baby bok choy & enoki mushrooms, complemented with lemongrass, green tea & shiitake mushroom broth $24.00

Pan Seared Snapper-Served atop beluga lentils & herb risotto, complemented with a roasted tomato nage $32.00

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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

(410)-659-9314

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