# **Everglades Restaurant**

<https://www.evergladesrestaurant.com/>

***Salads, Starters & More***

**Everglades Garden Greens***Fresh Berries, Crumbled Feta   
Pistachio Vinaigrette****12***

**Lobster Bisque** *Served with Truffles, Lobster meat & Fresh Whipped Cream****15***

**Everglades Caesar***Young Hearts of Romaine,   
Shaved Parmesan, Classic Dressing****14***

**Watermelon & Pistachio Crusted Goat Cheese***Shaved Red Onions, Chocolate Balsamic****13***

**Sauteed Scallops***Macadamia Crusted Finger Lime & Citrus Gastrique****19***

**Prosciutto & Fig Flatbread***Pesto, Arugula & Roasted Tomato Meyer Lemon Oil & Balsamic****15***

**Pepper Crusted Seared Ahi Tuna\****Cucumbers, Red Peppers & Sweet Onions****18***

**San Marco Shrimp Cocktail***Brandied Cocktail Sauce****18***

**Caribbean Crab Cake***Watermelon Sauce & Mango Salsa garnished with Fresh Herbs****17***

**George Barley Salad***Florida Rock Shrimp Tempura Croutons, Mixed Greens, Cashews, Grilled Pineapple, Sesame Ginger Dressing****15***

**Alligator Bay Chowder**Florida Farm-Raised Alligator, Applewood Smoked Bacon  
***14***

**Burrata Salad\***Prosciutto, Arugula, Basil Aioli, Balsamic Drizzle  
***15  
\*Add 100 Year Balsamic - 15*Aceto Balsamico di Giuseppe Giusti 100 Riserva**

***Main Course***

**Black Angus Filet (GF)***Char-Grilled 8 oz. Filet of Beef  
Roasted Fingerling Potatoes, Baby Vegetables Pinot Noir Demi****45***

**Aged New York Strip (GF)***Char-Grilled 12oz. Prime Aged NY Strip  
Roasted Fingerling Potatoes & Baby Vegetables Wild Mushroom Sauce***50**

**Black Angus Ribeye** *Char-Grilled 18 oz. Prime Aged Ribeye   
Truffled Mashed Potatoes, Baby Vegetables Garlic Herb Butter****49***

**Pan Seared Chicken Breast***Bacon, Pearl Onions, Truffle Mashed Potatoes Baby Vegetables, Wild Mushroom Sauce***34**

**Filet Key Largo (GF)***Char-Grilled House Filet Jumbo Lump Crabmeat,   
Truffle Mashed Potatoes Pinot Noir Demi & Bearnaise Sauce***5 oz. / *46* 8 oz. / *52***

**Duroc® Pork Chop***Char- Grilled 14 oz. Bone-In Pork Chop  
Whiskey-Glazed Apples, Mashed Potatoes, Baby Vegetables****44***

**Citrus Crusted Salmon***Lobster Risotto & Asparagus Dijon Dill Crème Sauce***42**

**Thai Curry Seafood**  
*Scallops, Shrimp, Lobster, & Mussels simmered in a Coconut Curry Broth with Lo Mein, Carrots & Cilantro***52**

**Chilean Sea Bass***Olive Crusted, Artichoke & Roasted Tomato Risotto Bearnaise Sauce***49**

**Grilled Red Snapper***Forbidden Rice and Roasted Corn Pink Pineapple Tequila Sauce***45**

***Accompaniments 11***

**Broccolini***with Lemon & Garlic*

**Baked Sweet Potato**

**Sauteed Wild Mushrooms***with Garlic Butter*

**Fresh Asparagus Spears***with Sun-Dried Tomatoes, Roasted Garlic & Bearnaise Sauce*

***Chef Inspired Desserts***

**Chocolate Marquis***Double Chocolate Cake, Chocolate Mousse, Chocolate Ganache****11***

**Florida Key Lime Pie***Key Lime Curd, Graham Cracker Crust, Whipped Cream****11***

**Crème Brûlée***Vanilla Bean Custard, Caramelized Sugar****11***

**Apple Bourbon Cheesecake***Praline Pecans* ***11***

**Espresso Panna Cotta Martini***Rosen Hotels & Resorts 50th Anniversary Dessert – contains alcohol and may be enjoyed by guests 21 years of age and older****11***

***Wines by the Glass***

*Featured Wines from Rodney Strong Vineyards*

***Rodney Strong Chardonnay, Chalk Hill, CA 14 56***

***Rodney Strong Rosé of Pinot Noir, Russian River Valley, CA 13 52***

***Rodney Strong Cabernet Sauvignon Alexander Valley, Sonoma County, CA 18 72***

***Rodney Strong Symmetry Red Blend, Sonoma County, CA 175***

***Rodney Strong Brothers Cabernet Sauvignon, Alexander Valley, CA 250***

*Sparkling Wine*

*La Marca Prosecco D.O.C. Extra Dry, Italy* ***12 38***

*Feuillatte Brut Reserve Exclusive Brut, France* ***16 42***

*White Wine & Rose*

*Bottega Vinaia Pinot Grigio, Trentino Italy* ***15 60***

*Kim Crawford Sauvignon Blanc, Marlborough, New Zealand* ***12 48***

*La Crema Chardonnay, Monterey, CA*  ***14 56***

*Browne Family Vineyards Chardonnay, Columbia Valley, WA* ***17 68***

*Simi Vineyards Chardonnay, Sonoma County, CA* ***12 48***

*Folie à Deux Chardonnay, Russian River Valley, CA* ***12 42***

*San Simeon Sauvignon Blanc, Paso Robles, CA* ***17 42***

*Ely Chardonnay by Calloway Cellars, Paso Robles, CA* ***14 48***

*Red Wine*

*Katherine Goldschmidt Cabernet Sauvignon, Sonoma County, CA* ***14 56***

*Napa Cellars Cabernet Sauvignon, Napa Valley, CA* ***15 60***

*Columbia Crest “H3” Cabernet Sauvignon, Horse Heaven Hills, WA* ***12 48***

*Maddalena Cabernet Sauvignon,Paso Robles, CA* ***14******52***

*Unshackled Red Blend, CA* ***15 60***

*San Simeon “Stormwatch” Reserve Red Blend, Paso Robles, CA* ***18 66***

*Estancia Pinot Noir, Monterey County, CA* ***12 48***

*Carmel Road Pinot Noir, Central Coast, CA* ***18 72***

*Browne Family Vineyards Pinot Noir, Columbia Valley, WA* ***15 60***

*Chalk Hill Pinot Noir, Sonoma County, CA* ***23 68***

*Northstar Merlot, Columbia Valley, WA* ***15 60***

*Roth Estate Merlot, Sonoma County, CA* ***15 60***

*Francis Coppola “Director’s Cut” Zinfandel, Dry Creek Valley, CA* ***13 60***

*Federalist Bourbon Barrel Aged Zinfandel, Mendocino County, CA* ***19 68***

*Angove Family Crest Shiraz, McLaren Vale, AU* ***15 60***

*Opaque Malbec, Irick/Stefano Vineyards, Paso Robles, CA* ***19 66***

*Opaque Petite Verdot, Paso Robles, CA* ***21 68***