



4TH ANNUAL
SR RESTAURANT
MONTH | 2018

-DINNER MENU-

JANUARY 10TH - FEBRUARY 7TH

FIRST COURSE

A choice of one

Artichoke Crisps fried baby artichoke hearts, zesty lemon caper aioli
Ecco Domani, Pinot Grigio, delle Venezie, Italy

Tampa Bay Seafood Chowder
Matanzas Creek, Sauvignon Blanc, Sonoma

Traditional Caesar Salad croutons, shaved parmesan, caesar dressing
Kendall-Jackson 'Vintner's Reserve', Chardonnay, California

SUPPLEMENTAL DISH

Blue Point Oysters mignonette, cocktail & mustard sauces +5
Oyster Bay, Sauvignon Blanc, Marlborough New Zealand

SECOND COURSE

A choice of one

Stuffed Gulf Grouper jumbo crab, basil garlic beurre blanc, served with your choice of creamy citrus lime risotto, smashed potatoes, cheddar & andouille au gratin potatoes or the vegetable of the day
La Crema, Chardonnay, Monterey

Blackened Swordfish sweet potato mash, grilled asparagus, jalapeño lime puree, plantain crisp
Sophia Coppola Rosé, Monterey

Boursin Stuffed Chicken garden rosemary, garlic, boursin cheese, smashed potatoes, bordelaise
Francis Ford Coppola Votre Sante, Pinot Noir, Sonoma

SUPPLEMENTAL DISH

Chilean Sea Bass forbidden black rice, chive oil, crispy squash +10
Conundrum White Blend, California

Filet Mignon 8oz center cut, tender, cheddar & andouille au gratin potatoes +10
Avalon, Cabernet Sauvignon, Napa Valley

THIRD COURSE

A choice of one

Crème Brûlée

Key Lime Pie

Sparkling Wine

{ \$35 PER PERSON (tax and gratuity not included) • WINE PAIRING | \$15 PER PERSON }

CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. CONSUMER INFORMATION There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. Limited time only. Not offered during brunch or for special events. Management reserves all rights. Valid from January 10th to February 7th. Cannot be combined with any other offer.