

ACQUARIO

Modern American Cuisine \$38 Menu

Entrees

choice of one

Local Fish of the day

pan flashed, mango relish, boursin cheese grits

Shrimp and Scallop

Black Pepper Fettuccine

scallops, shrimp, roasted cherry tomato, roasted baby peppers, black pepper fettuccine, five cheese truffle cream sauce

GF Sea Scallops

pan flashed scallops, garlic cauliflower puree, mango relish, boursin cheese grits.

Cornflake Fried Chicken

cornflake crusted chicken, boursin cheese grits, tabasco syrup, bourbon mustard molasses sauce

Veal Parmesan Scaloppine

egg batter, tomato sauce, spinach, mozzarella cheese, garganelli

GF Pinot Noir Salmon

organic salmon, cherry pinot noir glaze, boursin cheese grits

v Wild Mushroom Ravioli

balsamic portabella, charred baby peppers, kale, roasted cherry tomato, creamy marsala wine sauce

Steaks

Braised Short Rib

fork-tender short rib, ginger lemongrass, manchego garlic Yukon puree, natural au jus

GF Flat Iron Steak

8 ounce, house made steak sauce, truffle butter, manchego garlic Yukon puree

Steak Frites

grilled flat iron steak, black garlic butter, sea salt parmesan herb shoestring fries, red wine syrup

Salad

choice of one

South Florida Caesar Salad

romaine, roasted tomato, kalamata olives, parmesan, citrus caesar dressing, asiago bread

GF Pineapple Salad

baby greens, grilled pineapple, raspberry, roasted pineapple vinaigrette

GF Wedge Salad

Iceberg, bacon, tomato, cucumber, crumbled blue cheese, creamy blue cheese dressing

Desserts

choice of one

Assorted Ice Cream

Death by Chocolate Cake

Carrot Cake

Banana Bread Pudding

Key Lime Pie

Peanut Butter Pie

New York Cheese Cake

PLEASE, NO SHARING OF THE \$38 MENU.

Please notify your server of any specific food allergies. Prices do not include tax or gratuity

Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase risk of foodborne illness. 09-16

GF - Gluten Free

v - Vegetarian