

THE COLONNADE - STEAK HOUSE

APPETIZER

SEARED BEEF TATAKI*
pickled vegetables, ponzu jelly, tahini puree

CRISPY CORN CRUSTED PRAWN
fennel slaw, romesco sauce

ROASTED GARLIC SOUP
chive chantilly, crunchy rosemary brioche

MAIN COURSE

RIB-EYE STEAK*
FILET OF BEEF TENDERLOIN*
BRAISED VEAL CHEEKS
SOCKEYE SALMON FILLET WITH LEMON BUTTER SAUCE *

served with sweet peas, corn, truffled mashed potatoes
& caramelized onion jus

DESSERTS

FRESH STRAWBERRY CHEESECAKE
graham cracker, walnut tuile

Please Ask Your Waiter for our Vegetarian Options

PATIO GRILL - SURF & TURF

APPETIZERS (FROM THE BUFFET)

Tuna Ceviche, Cilantro, Lime*
Shrimp, Crab Claw, Mango & Papaya Cocktail
Smoked Salmon, Red Onions, Capers*
Beef Pastrami, Cucumber, Radish*

PIZZA (FROM THE BUFFET)

Margherita
Roma Tomatoes, Mozzarella, Garlic, Fresh Basil

PASTA

Shrimp Tagliatelle
Florida Rock Shrimp, Heirloom Cherry Tomatoes
Basil, Garlic, Butter

FROM THE GRILL

Beef Filet Mignon 8oz / 5oz*
Rib-Eye Steak 10oz*
Grilled Jumbo Tiger Prawns
Free Range Chicken Breast

SIDINGS

Ratatouille
Green Beans
Potatoes Mouseline

SAUCES

Bearnaise
Peppercorn
Shallot-Cabernet Jus

DESSERTS (FROM THE BUFFET)

Assorted Cheese
Cheesecake
Tri Level Chocolate Cake
Fresh Fruit
Ice Cream & Sorbet

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*The US Food and Drug Administration advises that eating uncooked or partially cooked meat, seafood, shellfish, poultry, milk, and/or eggs may increase your risk for food borne illness, especially if you have certain medical conditions