



## STARTERS

<b>Crab Stuffed Shrimp</b>	<b>15</b>
Jumbo shrimp filled with lump crab stuffing and melted provolone cheese finished in a lemon dill beurre blanc and blood orange reduction	
<b>Seafood Trio</b>	<b>15</b>
Chilled Gulf shrimp, Cajun scallops with blood orange balsamic glaze and smoked fish dip served with toast points* <i>*Substitute for Gluten Free Crackers</i>	
<b>Seared Scallops</b>	<b>15</b>
Seared in an infused olive oil over a creamy wild mushroom risotto, finished with a light pesto sauce	
<b>Crab Cakes</b>	<b>14</b>
Our scratch made crab cakes packed with lump crab meat, cilantro and citrus zest with our creamy bistro sauce	
<b>Malibu Island Shrimp</b>	<b>13</b>
Crispy Malibu rum & coconut dipped shrimp with honey blossom orange sauce	
<b>Tuna Sashimi</b>	<b>14</b>
Ahi tuna, avocado brunoise, guacamole, wontons, cilantro crème fraîche, sesame oil and scallions in a citrus ponzu sauce	
<b>Escargot</b>	<b>13</b>
One dozen escargot—6 in garlic herb butter and 6 in gorgonzola peppercorn béchamel with toast points* <i>*Substitute for Gluten Free Crackers or Gluten Free Bread</i>	
<b>Shrimp Cocktail</b>	<b>13</b>
Butter poached jumbo shrimp served chilled with a key lime cocktail sauce and lemon	
<b>Calamari</b>	<b>12</b>
Lightly fried calamari sprinkled with romano cheese and parsley, served with a balsamic marinara	
<b>Duck Bacon Potstickers</b>	<b>12</b>
Crispy wontons filled with duck bacon, grilled sweet corn and cream cheese with an orange-ginger sauce & scallions	
<b>Cheese Plate</b>	<b>12</b>
Soft brie, white and yellow cheddar, cranberry stilton, gorgonzola, herb goat cheese and our Chef's selected cheese of the week <i>*Substitute for Gluten Free Crackers or Gluten Free Bread</i>	
<b>Healthy Hummus</b>	<b>12</b>
Lemon garlic hummus, pesto hummus, Thai chili and roasted beet hummus and Sriracha lime hummus served with chef's crudités and pita bread* <i>*Substitute for Gluten Free Crackers</i>	

## SOUPS

	<b>Cup</b>	<b>Bowl</b>
<b>Key West Clam Chowder</b>	<b>5</b>	<b>8</b>
Thick 'n creamy—and loaded with baby clams		
<b>Soup of the Moment</b>	<b>5</b>	<b>8</b>
Ask your server for our soup of the day		



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All entrees include fresh tossed salad and freshly baked artisan rolls

## SURF & TURF

### Steak & Scallops

Our signature steak fire grilled, topped with scallops and béarnaise sauce served with Yukon Gold mashed potatoes and Chef's seasonal vegetables

8oz Filet Mignon 46 | 14oz NY Strip 44 | 14oz Ribeye 43

### Steak & Shrimp

Our signature steak fire grilled, topped with jumbo shrimp and béarnaise sauce served with Yukon Gold mashed potatoes and Chef's seasonal vegetables

8oz Filet Mignon 41 | 14oz NY Strip 39 | 14oz Ribeye 38

## HAND CUT STEAKS

### The Plaza Steak

Our signature steak fire grilled, topped with gorgonzola cheese sauce, crisp smoked bacon and a rich balsamic reduction served with Yukon Gold mashed potatoes and Chef's seasonal vegetables

8oz Filet Mignon 40 | 14oz NY Strip 38 | 14oz Ribeye 37

### Filet Mignon

36

A tender and juicy 8-ounce tenderloin of beef charbroiled served with Yukon Gold mashed potatoes and Chef's seasonal vegetables Add: Sautéed mushroom & onions 2

### New York Strip

34

A 14-ounce cut of beef from the short loin charbroiled over an open flame served with Yukon Gold mashed potatoes and Chef's seasonal vegetables Add: Sautéed mushroom & onions 2

### Ribeye Steak

33

A 14-ounce cut of beef seasoned and grilled to your liking and served with Yukon Gold mashed potatoes and Chef's seasonal vegetables Add: Sautéed mushroom & onions 2

### Filet Tips

30

Tender espresso crusted filet tips, wild mushrooms, peppers, onions, boursin cream sauce, Asiago cheese and white truffle oil over fettuccini pasta\* \*Substitute Gluten Free Pasta for \$3

## CHICKEN

### Chicken Florence

26

Boneless breaded chicken breast, baby spinach, tomatoes, basil, provolone and mozzarella cheeses served over fettuccini pasta with a prosciutto vodka cream sauce

### Chicken Madeira

26

Sautéed chicken breast with wild mushrooms, tomatoes and Asiago cheese finished in a Madeira wine sauce and served over Yukon gold mashed potatoes and Chef's seasonal vegetables.

### Chicken Primavera

25

Seared boneless chicken breast with broccoli, zucchini, yellow squash, tomatoes and roasted red peppers tossed in a creamy alfredo sauce over fettuccini pasta\* \*Substitute Gluten Free Pasta for \$3



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## SEAFOOD SPECIALTIES

<b>Chilean Sea Bass Oscar (Seasonal)</b> 	<b>38</b>
Seared Chilean Bass topped with crabmeat, fresh asparagus, and béarnaise sauce served with Yukon Gold mashed potatoes	
<b>Lobster and Crab Pasta</b>	<b>38</b>
Succulent lobster tail meat, lump crab meat, wild mushrooms, sweet peas and Romano cheese in a tomato cream sauce over fettuccini pasta* <i>*Substitute Gluten Free Pasta for \$3</i>	
<b>Gulf Grouper (Seasonal)</b>	<b>34</b>
Fresh pan seared Gulf grouper with roasted shallot and lobster cream sauce, served with crab mashed potatoes and Chef's seasonal vegetables	
<b>Blackened Red Snapper</b> 	<b>33</b>
Fresh Gulf red snapper lightly blackened and topped with crawfish beurre blanc, pico de gallo, and scallions served with Yukon Gold mashed potatoes and Chef's seasonal vegetables	
<b>Salmon Martinique</b>	<b>33</b>
Fire grilled farm raised salmon with flash fried artichoke hearts, sundried tomatoes and capers finished in a Dijon cream sauce and served with rice and seared asparagus	
<b>Mahi Mahi</b> 	<b>31</b>
Grilled Mahi Mahi fillet topped with tropical fruit salsa and finished in a balsamic glaze served with rice and Chef's seasonal vegetables	
<b>Cajun Pasta</b>	<b>35</b>
Sautéed scallops, shrimp, crab meat, crawfish and andouille sausage with peppers, onions, okra and tomatoes in a Cajun cream sauce over fettuccini pasta* <i>*Substitute Gluten Free Pasta for \$3</i>	
<b>Scallop Fettuccini al Pesto</b>	<b>33</b>
Succulent pan seared scallops with fresh herbs, a basil pesto cream sauce and Asiago cheese tossed with fettuccini pasta	
<b>Mediterranean Shrimp</b>	<b>32</b>
Jumbo shrimp, roasted red peppers, tomatoes, kalamata olives and artichoke hearts sautéed in garlic butter and a white wine reduction and topped with feta cheese, fresh basil and oregano served over fettuccini pasta* <i>*Substitute Gluten Free Pasta for \$3</i>	
<b>Crab Ravioli</b>	<b>32</b>
Blue crab ravioli sautéed with shrimp, scallops, tomatoes and asparagus in a roasted red pepper saffron cream sauce	
<b>Wild Mushroom Portabella Ravioli</b> 	<b>25</b>
Portabella ravioli with sautéed spinach in a light tomato sauce with fresh basil	

## SIDES

Side House Salad or Caesar Salad	5
Fresh Vegetables, Asparagus	5
Yukon Gold Mashed Potatoes	5
Parmesan Truffle Bistro Fries	5
Rice	5



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# WINE

<b>White</b>	<b>Glass</b>	<b>Bottle</b>
Chardonnay, Coastal Vines (California)	8	
Chardonnay, Kendall Jackson (California)	11	45
Chardonnay, Louis Jadot (France)	12	49
Chardonnay, MacMurray Ranch (California)		60
Pinot Grigio, Coastal Vines (California)	8	
Pinot Grigio, Ecco Domani (Italy)	10	41
Pinot Grigio, Maso Canali (Italy)	12	49
Pinot Grigio, Kings Estate Signature (Oregon)	13	54
Sauvignon Blanc, Clifford Bay (New Zealand)	10	41
Sauvignon Blanc, Honig (California)	13	54
Sauvignon Blanc, Craggy Range (New Zealand)		66
Riesling, Chateau Ste Michelle (Washington)	10	41
Bordeaux Rose, Quai Lune (France)	10	41
White Zinfandel, Coastal Vines (California)	8	
White Zinfandel, Beringer (California)	9	36
Chenin Blanc Viognier, Pine Ridge (Napa Valley, California)	11	45
Conundrum Blend (California)	12	49
Moscato, Mirassou (California)	10	41
<b>Red</b>	<b>Glass</b>	<b>Bottle</b>
Cabernet Sauvignon, Coastal Vines (California)	8	
Cabernet Sauvignon, J. Lohr (California)	10	41
Cabernet Sauvignon, Uppercut (California)	11	45
Cabernet Sauvignon, Concha Y Toro (Chile)	12	49
Cabernet Sauvignon, Hess Allomi (Napa Valley, California)		67
Cabernet Sauvignon, Louis Martini (California)		90
Merlot, Coastal Vines (California)	8	
Merlot, Bogle (California)	9	36
Merlot, Jade Mountain (California)	11	45
Merlot, William Hill (Napa Valley, California)		58
Pinot Noir, Underwood Cellars (Oregon)	9	36
Pinot Noir, Greg Norman (Australia)	10	41
Pinot Noir, Meiomi Belle Glos (California)	14	58
Ruffino Chianti (Italy)	9	36
Elsa Malbec (Argentina)	9	36
Michael David Petite (California)	11	45
<b>Champagne &amp; Sparkling Wines</b>	<b>Glass</b>	<b>Bottle</b>
Dom Perignon Cuvee (France)		275
Moet Imperial Brut (France)		92
Korbel Brut (California)		41
Martini & Rossi Asti Spumante (Italy)		39
Bolla Prosecco (Italy)	9	38
House Champagne (California)		31



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<b>Seafood Trio</b> <b>15</b>	<b>Mediterranean Sampler</b> <b>12</b>
Chilled jumbo shrimp, Cajun scallops with blood orange balsamic glaze and smoked fish dip	Tabouli, roasted beet & Thai chili hummus, baba ghanoush, falafel, feta cheese, marinated olives, tomatoes, cucumbers and tzatziki dip with pita bread
<b>Surf &amp; Turf Sliders</b> <b>15</b>	<b>Chipotle Chicken Bites</b> <b>11</b>
Ground short rib beef with lump crab meat, caramelized onions, amber ale cheese sauce, roasted garlic & black pepper truffle aioli, on Hawaiian rolls	Boneless chicken bites tossed in our house made raspberry chipotle BBQ sauce, served with vegetable crudite and blue cheese dressing
<b>Seared Scallop</b> <b>15</b>	<b>Chilled Jumbo Shrimp</b> <b>13</b>
Seared scallops with a crab and saffron cream sauce and fresh microgreens	Poached jumbo shrimp chilled and served with a key lime cocktail sauce and lemon
<b>Tuna Sashimi</b> <b>14</b>	<b>Bruschetta</b> <b>9</b>
Ahi tuna, avocado brunoise, guacamole, wontons, cilantro crème fraîche & scallions in a lemon ponzu sauce	Marinated tomatoes, diced olives, mozzarella and parmesan cheese and fresh basil on a baguette finished with a balsamic reduction
<b>Malibu Island Shrimp</b> <b>13</b>	<b>Key West Clam Chowder</b> <b>8</b>
Crispy Malibu rum & coconut dipped shrimp with a honey blossom orange sauce	Thick 'n creamy—and loaded with sweet baby clams
<b>Cheese Plate</b> <b>12</b>	<b>Soup of the Moment</b> <b>8</b>
Soft brie, sharp cheddar, cranberry stilton and our Chef's selected cheese of the week with fresh seasonal fruit	Ask your server about our soup of the moment

## SALADS

<b>Chicken &amp; Bacon Caesar Salad</b> <b>13</b>	<b>Plaza Salad</b> <b>11</b>
Crisp romaine lettuce with grilled chicken, bacon, red onions, garlic herb croutons and parmesan cheese tossed in our creamy Caesar dressing	Spring Mix with mandarin oranges, craisins, tomatoes, red onions, gorgonzola cheese and toasted almonds with a mango citrus vinaigrette <i>Add Chicken 5 Add Ahi Tuna, Shrimp, Salmon or filet tips 8</i>
<b>Mediterranean Salad</b> <b>11</b>	<b>Fire Grilled Steak Salad</b> <b>17</b>
Romaine and spring lettuce with tomatoes, cucumbers, red onions, feta cheese, marinated olives, roasted red peppers, pepperoncinis and fried falafel with a lemon cream tarragon dressing	Spring mix topped with blackened steak, tomatoes, onions, cucumbers, pepperoncinis, jack and cheddar cheeses with a peppercorn gorgonzola dressing

## FLATBREADS

<b>BBQ Chicken Flatbread</b> <b>12</b>	<b>Veggie Flatbread</b> <b>12</b>
BBQ Chicken, red onions, roasted red peppers and Cheddar Jack cheese	Grilled asparagus, zucchini, yellow squash, red onion, green pepper, artichoke hearts and grape tomatoes with pesto sauce, balsamic glaze and micro greens
<b>Fig &amp; Filet Flatbread</b> <b>14</b>	
Seared filet mignon, blue cheese peppercorn béchamel, prosciutto, roasted red peppers, fresh figs and arugula with a pomegranate reduction	

## WRAPS & TACOS

All wraps include your choice of french fries, potato salad, cole slaw or fresh fruit

<b>Fish Tacos</b> <b>13</b>	<b>Chicken Caesar Wrap</b> <b>12</b>
Blackened local fish, shredded lettuce, cheddar jack cheese, guacamole, cilantro cream fraîche, pico de gallo and pineapple slaw	Grilled chicken breast, Romaine lettuce, Caesar dressing and parmesan cheese in a flour tortilla
<b>Turkey BLTC Wrap</b> <b>13</b>	<b>Gyro Wrap</b> <b>13</b>
Sliced turkey, bacon, lettuce, tomato, cheddar cheese and ranch sauce in a flour tortilla	Shaved lamb, lettuce, tomatoes, onions and tzatziki sauce in a flour tortilla
<b>Grilled Vegetable Wrap</b> <b>11</b>	<b>Duck Quesadilla</b> <b>19</b>
Lemon garlic hummus, tabouli, baba ghanoush, feta cheese and falafel with tarragon lemon sauce in a flour tortilla (served cold)	Cajun grilled duck breast, bell peppers, onions, cheddar and jack cheeses, raspberry chipotle BBQ sauce, pico de gallo, guacamole, cilantro cream fraîche & scallions

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## BURGERS AND SANDWICHES

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<b>Grouper Sandwich (Seasonal)</b> 18	<b>Classic Cheeseburger</b> 12
Fresh grouper fillet prepared blackened or grilled with lettuce, tomato and onion on a Kaiser roll	One-half pound of lean chopped sirloin with cheddar cheese, lettuce, tomato and onion on a Kaiser roll <i>Add Bacon 2</i>
<b>Crab Cake Sandwich</b> 14	<b>Level 11 Burger</b> 14
Our Florida-style crab cake with lettuce, tomato, onion and bistro sauce on a Kaiser roll	One-half pound of lean chopped sirloin topped with mojo pulled pork, white cheddar mac 'n cheese, bacon and chipotle BBQ sauce on a Kaiser roll
<b>Soft Shell Crab BLT</b> 15	<b>Southwest Burger</b> 14
Battered soft shell crab with smoked bacon, lettuce, tomato and onion with bistro sauce	One-half pound of lean chopped sirloin with queso cheese sauce, guacamole, bacon, pico de gallo and lettuce on a Kaiser roll
<b>Mahi Mahi Sandwich</b> 15	<b>Philly Sandwich</b> 13
Mahi Mahi prepared grilled or blackened with lettuce, tomato, onion, lemon and tartar sauce on a Kaiser roll	Shaved ribeye, sautéed bell peppers, onions, mushrooms and beer cheese sauce on a hoagie roll
<b>Albacore Tuna Melt</b> 12	<b>Mahi Mahi Rueben</b> 15
Albacore tuna salad with fresh dill and melted cheddar cheese on a baguette	Blackened Mahi Mahi with bacon & Guinness beer infused sauerkraut, Swiss cheese and 1000 island dressing on toasted marble rye bread
<b>Chicken Parmesan Sandwich</b> 14	<b>Cuban Sandwich</b> 13
Lightly breaded chicken breast pan seared and topped with marinara sauce and provolone cheese on a Ciabatta roll	Slow roasted pork, ham, Swiss cheese, pickles and Cuban mustard sauce on pressed Cuban bread
<b>Jerked Chicken Sandwich</b> 12	<b>Muffaletta</b> 14
Jerked chicken breast, bacon, melted Swiss cheese, pineapple cole slaw, lettuce, tomato and onion on a Kaiser roll	Ham, capicola, salami, mortadella, provolone cheese, sundried tomatoes, olive tapenade giardiniera relish and Italian vinaigrette on a Ciabatta roll
<b>Guacamole Chicken Sandwich</b> 14	
Grilled chicken breast with bacon, cheddar cheese and guacamole with BBQ ranch sauce on Ciabatta bread	

## LUNCH ENTREES

<b>Grilled Salmon</b> 21	<b>Chicken Pasta</b> 19
Grilled salmon fillet in a lemon dill beurre blanc sauce with rice and fresh vegetables	Grilled chicken breast, broccoli and tomatoes tossed with fettuccini pasta in a pesto cream sauce
<b>Cajun Grouper (Seasonal)</b> 23	<b>Caribbean Filet Skewers</b> 23
Cajun grilled grouper fillet topped with fruit salsa and balsamic glaze served with rice and fresh vegetables	Caribbean spiced filet tips fire grilled and finished in a passion fruit reduction with rice and vegetables

## SIDES

Side House Salad 5	French Fries 5
Side Caesar Salad 5	Sweet Potato Fries 5
Cole Slaw 5	Potato Salad 5
Fresh Fruit 5	Rice 5

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 Due to health concerns in the cooking of beef, our policy is that hamburgers may only be cooked to medium, medium well or well done.