

ACQUARIO

MODERN AMERICAN CUISINE \$38 MENU

ENTREES

choice of one entree

Pecan Crusted Grouper

pecan crusted grouper, carrot sweet potato puree, orange foam
add 8

Braised Short Rib

Mascarpone Pumpkin Ravioli

pistachio thyme butter, wilted kale, micro greens, beet pistachio vinaigrette, beet beef jus

v Spinach Portobello Ravioli

roasted wild mushrooms, charred baby peppers, kale, roasted cherry tomato mascarpone sauce

GF Bone-In Pork Chop

10 ounce pork chop pineapple ginger jam, thyme cherry pan sauce, brussel sprout yukon hash

GF Sea Scallops

pan flashed scallops, charred baby pepper, ansion mills cheese grits, coconut basil foam, basil vinaigrette

Shrimp Clam and Scallop

Squid Ink Fettuccine

scallops, shrimp, clams, roasted cherry tomato, roasted baby peppers, lemongrass lobster broth

Veal Parmesan Scaloppine

egg battered, parmesan, tomato sauce, spinach, mozzarella cheese, pesto brown butter gnocchi

GF Mango Habanero Organic Salmon

mango habanero dusted salmon, tomato avocado vegetable salsa, carrot sweet potato puree

Cornflake Fried Chicken

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

New York Strip Steak

12 ounce NY strip, crispy shallots, black garlic boursin cheese butter, black garlic manchego yukon puree
add 6

Filet Mignon

6 ounce creek-stone filet, bone marrow Bordeaux sauce, brown butter maitake mushroom gnocchi

add 10

GF Sous vide Skirt Steak

8 ounce skirt steak, roasted red pepper chimichuri, brussel sprout yukon hash. steak house butter
add 5

GF Steak Frites

8 ounce flat iron steak, black garlic boursin cheese butter, red wine onion, sweet potato fries

GF Flat Iron Steak

8 ounce flat iron steak, house made steak sauce, truffle butter, black garlic manchego yukon puree

SALAD

choice of one salad

South Florida Caesar Salad

romaine, roasted tomato, kalamata olives, manchego cheese, citrus caesar dressing, Cuban bread crouton

GF Pineapple Salad

baby greens, grilled pineapple, raspberry, roasted pineapple vinaigrette

GF Shaved Brussel Sprout Salad

chopped kale, butternut squash, dried apricots, asain pears, pumpkin seeds, feta cheese, maple dijon dressing

Roasted Beet and Squash Salad

micro greens, spinach, kale, beets, roasted squash, blue cheese yogurt, candied bacon, beet pistachio vinaigrette

DESSERTS

choice of one dessert

Death By Chocolate Cake

Carrot Cake

Banana Bread Pudding

Key Lime Pie

Peanut Butter Pie

New York Cheese Cake

Assorted Ice Cream

GF - Gluten Free Items v - Vegetarian Items

Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase risk of foodborne illness
Please notify your server of any specific food allergies. Prices do not include tax or gratuity 11-17