

# ACQUARIO

Modern American Cuisine A la Carte Menu

## entrees

### Mahi Mahi

pan flashed, pina colada foam, persimmon relish, parsnip apple thyme puree 29

### Seafood and Black Pepper Fettuccine

scallops, shrimp, mussels, roasted cherry tomato, roasted baby peppers, parmesan cheese, tomato lobster sauce 32

### GF Brined Pork Chop

ginger spiced brined pork chop, muddled pickled blueberries, cherry gastrique, orange carrot sweet potato puree 26

### GF Sea Scallops

pan flashed scallops, roasted garlic cauliflower puree, persimmon relish, boursin cheese grits, mustard espuma 30

### Snapper

roasted red pepper butter sauce, quinoa risotto, roasted cherry tomato, micro greens, basil vinaigrette 30

### Cornflake Fried Chicken

cornflake crusted chicken, boursin cheese grits, tabasco syrup, bourbon mustard molasses sauce 24

### Veal Scaloppine

ricotta salata, roasted tomato, spinach, quinoa risotto, roasted garlic tomato white wine sauce 28

### GF Pinot Noir Salmon

organic salmon, cherry pinot noir glaze, boursin cheese grits 24

### v Wild Mushroom Ravioli

balsamic portabella, charred baby peppers, kale, roasted cherry tomato, creamy marsala wine sauce 22

## steaks

### GF Filet Mignon

6 ounce, smoked sea salt herb butter, cherry port sauce, red wine cipollini, parsnip apple thyme puree 39

### GF Ribeye Steak

12 ounce, coffee chili rubbed, black garlic caramelized onion butter, mustard espuma, duck fat roasted marble potatoes 36

### Braised Short Rib

fork-tender short rib, orange carrot sweet potato puree, red wine cipollini onions, bourbon bacon reduction 26

### GF Hanger Steak

8 ounce, smoked sea salt herb butter, pickled vegetable salad, mint cilantro chimichurri, duck fat roasted marble potatoes 28

### GF Flat Iron Steak

8 ounce, house made steak sauce, truffle butter, orange carrot sweet potato puree

27

## starters

### GF Scallop Shrimp "Coctel"

sous vide scallop and shrimp, tomatoes, onion, cilantro, lime, jalapeno, plantain chips 14

### GF Florida Ahi Poke

ahi tuna, scallions, avocado, plantain chips, guava Florida poke sauce, sesame seeds 15

### Crab Cake

red pepper butter sauce, persimmon relish, sautéed kale 15

### Steak Frites

grilled flat iron steak, black garlic caramelized onion butter, truffle shoestring fries, cipollini onions, red wine syrup 18

### Mussels

roasted garlic, lemon juice, shallots, butter sauce, grilled naan 12

### Rock Shrimp Mac and Cheese

rock shrimp, garganelli, white truffle oil, white cheddar gorgonzola parmesan sauce 15

### Calamari

lightly battered, tomato sauce, lemon lime remoulade sauce 12

### GF Sea Scallops

boursin cheese grits, wilted kale, roasted garlic cauliflower puree, persimmon relish, red pepper coulis 14

### v Pickled Vegetable and Hummus

lemon thyme hummus, pickled vegetables, raw vegetables, grilled naan 10

## salad

### GF Quinoa Roasted Chicken Salad

sous vide chicken, quinoa, pickled blueberries, kale, spinach, cranberries, roasted cherry tomato, almonds, honey lemon vinaigrette 22

### Grilled Caesar Salad

grilled romaine, roasted tomato, kalamata olives, parmesan, citrus caesar dressing, asiago bread 8

### GF Pineapple Salad

baby greens, grilled pineapple, raspberry, roasted pineapple vinaigrette 7

### Acorn Squash and Poached Pear Salad

mixed greens, poached pear, fried goat cheese, roasted cherry tomato, maple apple vinaigrette 8

### GF Wedge Salad

iceberg, bacon, tomato, cucumber, crumbled blue cheese, creamy blue cheese dressing 7

GF - Gluten Free Items v - Vegetarian Items

Consumer Advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase risk of foodborne illness 11-15