



RESORT DINNER MENU

Appetizers

Tomato Bruschetta ♥ V

Diced tomato, red onions, garlic basil, Kalamata olives, feta cheese, balsamic reduction \$9.50

Signature Safety Harbor Crab Cakes

Two lump crab cakes, Harbor Bay remoulade, ginger slaw \$16

Mediterranean Tapas V

Roasted garlic hummus, tzatziki sauce, dolmades, house marinated olives, feta cheese, spanakopita, roasted peppers, pita \$14.50

Spanakopita V Over baby mixed greens, with tzatziki sauce \$11.50

Coconut Shrimp Thai chili sauce \$14

Soup & Salads

Soup of the Day

Cup \$5.50 Bowl \$6.50

Lobster Bisque

Cup \$8.50 Bowl \$11.50

Safety Harbor House Salad

Tomato, cucumber, shredded carrots and onions \$10

Add Chicken \$6.50 Add Shrimp \$8 Add Salmon \$8

Traditional Caesar Salad

with anchovies and fresh herb croutons \$10 \$6

Add Chicken \$6.50 Add Shrimp \$8 Add Salmon \$8

Mozzarella Caprese ♥ V

Tomato, mozzarella cheese, basil, topped with balsamic reduction \$8.50

Pasta

Salmon Athena

Salmon filet, sautéed spinach, tomato, red onion on a bed of Greek orzo pasta, garlic, lemon and feta cheese \$22

Paired differently with a glass of wine Meiomi, California, Pinot Noir \$12.50

Linguini Garden Pasta Primavera V+

Linguini pasta, asparagus, spinach, tomato, onion, squash, zucchini, garlic, lemon, olive oil, white wine \$18

Add Chicken \$6.50 Add Shrimp \$8 Add Salmon \$8

Paired glass of wine Blackstone, California, Chardonnay \$8

Sides \$5.50

House Salad **GF V+** – Caesar Salad

Roasted Sweet Potato **GF V+** Basmati Rice **GF** Brown Rice ♥ **GF V+**

Broccoli, steamed and sautéed with garlic, over a sliced tomato ♥ **GF V+**

Sautéed Tomato, Onion & Green Bean Medley ♥ **GF V+** Sautéed Asparagus ♥ **GF V+**

Squash & Zucchini Medley with roasted peppers and onions ♥ **GF V+**



Entrées

The Spa Grill

Salmon \$22, Grouper \$30, Shrimp \$25, Chicken \$22,
New York Steak, 12 oz \$37 or Beef Filet Mignon \$39
served with your choice of two sides

Vegetable Stir Fry

Sautéed fresh seasonal vegetables, served over steamed brown rice \$17 ♥GF V+
Add Grilled Tofu or Grilled Chicken \$6.50 ...Add Grilled Shrimp or Salmon \$8
Paired glass of wine Brancott, New Zealand, Sauvignon Blanc \$9

Signature Steak Burger

Applewood smoked bacon, American cheese, lettuce, tomato, onion
on brioche bun, French fries \$16.75
Pair with your favorite Cold Beer starting at \$6

Grouper Piccata

Seared with white wine cream caper sauce, basmati rice, asparagus \$30
Paired glass of wine Kendall Jackson, Santa Rosa, California, Chardonnay \$9.5

Chicken Piccata \$22

Seared with white wine cream caper sauce, basmati rice, asparagus
Paired glass of wine Blackstone, California, Merlot \$8

Asian Sea Bass ♥ GF

Pan seared, Asian glazed, green beans, basmati rice \$29
Paired glass of wine Barone Fini, Italy Pinot Grigio \$8

New York Steak, 12 oz.

Sun dried tomato & Gorgonzola compound butter,
red smashed bacon & Cheddar potato, steamed broccoli \$38.50
Paired glass of wine Graffina Malbec, Argentina \$8

Beef Filet Mignon

Seared, Merlot demi-glace, choice of two sides \$39 ♥
Paired glass of wine Château Ste. Michele, Washington, Cabernet Sauvignon \$11

Make any of the entrées a Surf and Turf Dish: Add 5 Shrimp \$8

♥ Heart Healthy **GF/WGF** Gluten Free/Gluten Free Bread **V** Vegetarian **V+** Vegan

Price does not include tax and gratuity. 21% gratuity will be added to all parties of six or more.

Prices and menu items subject to change without notice due to market availability.

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.

We will provide for special dietary needs upon request. Not all ingredients are listed; inquire if you have food allergies.