



DINNER MENU

APPETIZERS

SEARED SCALLOPS 19

SUCCULENT DIVER SCALLOPS, PERFECTLY PAN-SEARED NESTLED ON A SILKY CORN PUREE, CROWNED WITH CRISPY PANCETTA AND A DRIZZLE OF AROMATIC CHIVE OIL (GF)

CRAB CAKES 25

JUMBO LUMP BLUE CRAB, GENTLY SAUTEED TO GOLDEN PERFECTION, TOPPED WITH ZESTY LEMON AIOLI, SERVED ATOP A GINGER BASIL NAPA CABBAGE SLAW

TUNA TARTARE 16

LAYERS OF PRESTINE AHI TUNA, CREAMY AVOCADO A CRISP CUCUMBER, TOSSED IN PONZU SAUCE, FINISHED WITH TOASTED SESAME SEEDS AND CRISPY WONTON STRIPS

FRIED FETA 12

GOLDEN CUBES OF FETA LIGHTLY FRIED AND DRIZZLED WITH OUR HOUSE-MADE LEMON-HOT HONEY. PAIRED WITH JUICY FLORIDA WATERMELON FOR A REFRESHING CONTRAST

SPANAKOPITA 10

FLAKY PHYLLLO PARCELS FILLED WITH SPINACH AND TANGY FETA, SERVED WARM WITH COOL, CREAMY TZATZIKI

MEDITERRANEAN TAPAS 15

A VIBRANT ASSORTMENT OF ROASTED GARLIC HUMMUS, SAVORY DOLMADES, MARINATED KALAMATA OLIVES, FETA CUBES, FLAKY SPANAKOPITA, RIBBONS OF ROASTED RED PEPPERS AND WARM PITA WEDGES

CAPRESE FLATBREAD 10

FRESH BUFFALO MOZZARELLA, CHERRY TOMATOES, FLASH BAKED FLATBREAD TOPPED WITH HAND TORN BASIL AND DRIZZLED WITH AGED BALSAMIC REDUCTION

SOUP & SALADS

AVGOLEMONO SOUP 6/8

THE SPA'S TRADITIONAL GREEK SOUP WITH GREEK ORZO, CHICKEN AND FRESH LEMON JUICE (GF)

LOBSTER BISQUE 9/12

OUR SIGNATURE VELVET BISQUE, BRIMMING WITH SWEET LOBSTER ESSENCE, KISSED WITH A SPLASH OF BRANDY FOR A RICH, INDULGENT FINISH (GF)

WEDGE SALAD 13

WEDGE OF BABY ICEBERG LETTUCE TOPPED WITH CHERRY TOMATO HALVES, CRUMBBLED BACON, BLUE CHEESE CRUMBLES AND RANCH DRESSING

ARUGULA SALAD 14

FRESH ARUGULA GREENS TOPPED WITH CANDIED PECANS, LOCAL STRAWBERRIES, CRUMBBLED FETA AND DRIZZLED WITH OUR HOUSE-MADE CITRUS VINAIGRETTE (GF, N)

CLASSIC CAESAR 13

FRESH ROMAINE, CRISP PARMESAN, GARLIC CROUTONS, TOSSED IN CREAMY CAESAR DRESSING (V)

GREEK HORIATIKI SALAD 14

FRESH CUCUMBERS, TOMATOES, RED ONIONS, ROASTED RED PEPPERS, RED WINE VINEGAR, EXTRA VIRGIN OLIVE OIL, FETA, SALT, PEPPER AND OREGANO

ADD A PROTEIN TO ANY ABOVE ITEM
(CHICKEN \$10 - SALMON \$14 - SHRIMP +6)

DESSERTS

NEW YORK CHEESECAKE 9

CREAMY CHEESECAKE WITH BERRY COMPOTE AND FRESH WHIPPED CREAM (V)

FRIED ICE CREAM 18

VANILLA ICE CREAM WRAPPED IN POUND CAKE, TEMPURA-BATTERED, AND FRIED UNTIL CRISP, DRIZZLED WITH CHOCOLATE AND CARMEL

LIMONCELLO CAKE 9

LIGHT, CITRUS-KISSED SPONGE LAYERED WITH LEMON CREAM

SIDES 5

FRENCH FRIES | SWEET POTATO FRIES | COLESLAW | FRUIT CUP | MASHED POTATOES | GREEN BEANS
MASHED SWEET POTATO | POTATO SALAD | GUACAMOLE

AFTER DINNER DRINKS

ESPRESSO | CAPPUCCINO | LATTE | HOT TEA 6
DESSERT WINES | PORT, SAUTERNES, ICE WINE - PRICES VARY

V = Vegetarian | VG = Vegan | GF = Gluten-Free | DF = Dairy-Free | N = Contains Nuts

Please inform your server of any dietary needs or allergies. - Prices subject to tax and service charge

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

STEAKS & CHOPS

CHEESY CHOP 28

10 oz - DRY AGED, DUREC PORK CHOP, TOPPED WITH SAUTEED MUSHROOMS, DEMI-GLACE AND MELTED PROVOLONE CHEESE

FILET MIGNON 42

8 oz - HAND-CUT TENDERLOIN, SEASONED AND GRILLED TO DESIRED TEMPERATURE, SERVED WITH MASHED POTATOES, STEAMED BABY CARROTS, GLAZED WITH A RED WINE REDUCTION (GF)

RIBEYE STEAK 38

14 oz - GRILLED TO ORDER, TOPPED WITH HERB BUTTER AND SERVED WITH ROASTED POTATOES AND BROCCOLI (GF)

SPA CLASSIC BURGER 18

SIGNATURE 8oz PATTY, APPLEWOOD SMOKED BACON, AMERICAN CHEESE, LETTUCE, TOMATO, ONION ON A BRIOCHE BUN (MAKE IT A VEGGIE PATTY \$15)

SIGNATURE MAINS

CHICKEN CORDON BLEU 29

TENDER CHICKEN BREAST STUFFED WITH SAVORY HAM AND CREAMY SWISS CHEESE. SERVED WITH PARMESAN RISOTTO AND SAUTEED MUSHROOMS

STEAK DIANE 32

HAND-CUT TENDERLOIN MEDALLIONS ARE PEPPERCORN CRUSTED, HIGH HEAT-SEARED AND PAN FINISHED WITH A COGNAC CREAM. SERVED WITH MASHED POTATOES AND GREEN BEANS

VEGAN STIR FRY 22

CUBED TOFU STIR FRIED WITH ASIAN STYLE VEGETABLES AND FINISHED WITH A SOY-GINGER GLAZE. SERVED WITH JASMINE RICE (VG, GF, DF)

CHICKEN CAPRESE SANDWICH 24

ALL-NATURAL CHICKEN BREAST (GRILLED, FRIED OR BLACKENED) MELTED MOZZARELLA, PROSCIUTTO, LETTUCE, TOMATO AND ONIONS. SERVED ON A PESTO BRIOCHE BUN WITH FRIES

SEAFOOD

PAN-SEARED GROUPER MP

FRESH CUT BLACK GROUPER, PAN-SEARED AND FINISHED WITH KEY LIME BEURRE BLANC. SERVED WITH JASMINE RICE AND SAUTEED GARLIC SPINACH (GF)

SEAFOOD PASTA (3 WAYS) 32

SHRIMP, SCALLOPS AND MUSSELS SAUTEED IN GARLIC AND WHITE WINE OVER LINGUINE.
YOUR CHOICE - LEMONY WHITE, SPICY RED, SCAMPI STYLE

SALMON ATHENA 27

PAN-SEARED SALMON, SERVED OVER SAUTEED ORZO, DICED TOMATOES AND RED ONION, TORN SPINACH, CRUMBBLED FETA WITH GARLIC AND LEMON

GROUPER SANDWICH MP

BLACK GROUPER, GRILLED, FRIED, OR BLACKENED, TOPPED WITH FRESH SLAW AND TANGY TARTAR SAUCE ON A TOASTED BUN. SERVED WITH FRIES (DF OPTION AVAILABLE)

NEW YORK CHEESECAKE 9

CREAMY CHEESECAKE WITH BERRY COMPOTE AND FRESH WHIPPED CREAM (V)

FRIED ICE CREAM 18

VANILLA ICE CREAM WRAPPED IN POUND CAKE, TEMPURA-BATTERED, AND FRIED UNTIL CRISP, DRIZZLED WITH CHOCOLATE AND CARMEL

LIMONCELLO CAKE 9

LIGHT, CITRUS-KISSED SPONGE LAYERED WITH LEMON CREAM

SIDES 5

FRENCH FRIES | SWEET POTATO FRIES | COLESLAW | FRUIT CUP | MASHED POTATOES | GREEN BEANS
MASHED SWEET POTATO | POTATO SALAD | GUACAMOLE

AFTER DINNER DRINKS

ESPRESSO | CAPPUCCINO | LATTE | HOT TEA 6
DESSERT WINES | PORT, SAUTERNES, ICE WINE - PRICES VARY

V = Vegetarian | VG = Vegan | GF = Gluten-Free | DF = Dairy-Free | N = Contains Nuts

Please inform your server of any dietary needs or allergies. - Prices subject to tax and service charge

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS