

ORCHID GOURMET

STARTERS

ARUGULA SALAD

(ARUGULA, PEAR, GOAT CHEESE, PROSCIUTTO, WHITE BALSAMIC VINAIGRETTE)

ASPARAGUS SOUP

(CRÈME FRAICHE, SAUTÉED ASPARAGUS TIPS)

CREAMY POLENTA AND WILD MUSHROOMS

(CRISPY SEASONAL WILD MUSHROOMS, REGGIANO, EXTRA VIRGIN OLIVE OIL)

FRIED CALAMARI

(RICE FLOUR BREADING, PONZU)

GRILLED ROMAINE SALAD

(ANCHOVY MARINADE, CRISPY BACON, CHIVES, MAYTAG BLEU DRESSING)

GRILLED SHRIMP

(ARUGULA, TROPICAL FRUIT TERRINE, BEURRE BLANC)

GRILLED SWEET ONION STACK

(HEIRLOOM TOMATO, BACON, GOAT CHEESE, BASIL, LEMON VINAIGRETTE)

INDIAN RIVER CITRUS SALAD

(MESCLIN, CITRUS SUPREMES, AVOCADO, ALMONDS CITRUS VINAIGRETTE)

JUMBO LUMP CRAB TOWER

(AVOCADO, HEIRLOOM TOMATO, SHERRY VINAIGRETTE, LEMON AIOLI)

LOBSTER BISQUE

(MAINE LOBSTER, BASIL OIL)

RHODE ISLAND CLAM CHOWDER

(FRESH DILL, CROSTINI)

SEARED TUNA

(AVOCADO, CARROT, DAIKON, CUCUMBER, MINT, WASABI, SRIRACHA)

SHAVED FENNEL SALAD

(ARUGULA, HEIRLOOM TOMATOES, REGGIANO, PROSCIUTTO BREADSTICK)

SIZZLING ASIAN SOUP

(SIZZLING RICE CAKES, SCALLIONS, ASIAN BROTH)

SWEET GREENS SALAD

(MESCLIN, CANDY PECANS, BEETS, MAYTAG BLEU, HERB VINAIGRETTE)

TOMATO BISQUE

(HEIRLOOM TOMATOES, BASIL OIL)

TOMATO & MOZZARELLA SALAD

(HEIRLOOM TOMATOES, BASIL OIL, AGED BALSAMIC)

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