

DINNER

SOUPS

LENTIL SOUP 8

star anise, sweet italian sausage, garden vegetable, lentils, garnished with diced kielbasa

SOUP OF THE DAY 8

prepared daily by our chef from the freshest ingredients

STARTERS

TEMPURA SHRIMP 13

six tempura battered shrimp, asian sweet & sour sauce for dipping

GRILLED FLATBREAD 13

beef fajita, pico de gallo, pepper jack cheese, black bean spread, cilantro coulis

ANTIPASTO 15

proscuitto de parma, midori scented melon salad, basil pesto tossed fresh mozzarella, micro greens, grissini bread sticks

SALADS AND SANDWICHES

SIERRA SALAD 8

fresh mixed greens, roma tomatoes, cucumbers, red onions, alfalfa sprouts, black olives, shredded red cabbage, house dressing

SALMON SALAD 16

honey smoked all natural salmon, organic mixed greens, tomatoes, cucumbers, blueberries, raspberries, diamond almonds, raspberry chipotle dressing

CARIBE CLUB 13

carolina all natural turkey, smoked applewood bacon, beefsteak tomatoes, butter lettuce, mayonnaise in a toasted ciabatta roll, terra root vegetable chips

BURGER 13

8oz premium black angus burger, Sesame seed bun, ripe tomato, butter lettuce, garlic pickle spear, parmesan fries
1.25 ea. cheese, mushrooms, bacon, grilled onions
all burgers will be cooked to a minimum internal temperature of 160°F

add a garden side salad to any entree 6

ENTREES – OFF THE GRILL

NEW YORK SIRLOIN STRIP 28

12 oz premium black angus, potato truffle croquette, rapini, roasted garlic, chippolini, oven dried vine roma tomatoes, baby carrots, porcini butter & red wine butter sauce

GRILLED RIBEYE 29

premium black angus ribeye, rosemary roasted fingerling potatoes, vegetable ragout, forrest mushroom pan jus

BREAST OF CHICKEN 25

all natural wing on boneless breast of chicken, coconut scented rice, grilled banana & pineapple salsa, sweet carrots, ginger coulis, hints of saffron

ENTREES – OUT OF THE PAN

ATLANTIC SALMON 26

florida blood orange and aged balsamic vinegar glazed, grilled vegetable cheese ravioli, sautéed spinach

BOSTON SCROD 26

pumpnickel and panko crusted, celeric mash, grilled asparagus, Jamaican laughing bird pink shrimp grit cake, orange ginger beurre blanc

PORK TENDERLOIN 27

farm premium pan roasted pork tenderloin, florida corn and mascarpone cheese polenta, poached granny smith apple cider braised red cabbage, port wine demi

RISOTTO 19

fire roasted vegetable risotto, asparagus tips, tomato fondue, shaved asiago

with shrimp, chicken or crab meat 25

SHORT RIB RAVIOLI 24

pulled short rib, wild mushroom ravioli, beurre rouge sauce, pernod scented baby spinach, sweet red carrots

SIDES

risotto 8

fingerling potatoes 5

grilled vegetable 5

THE TROPICALE RESTAURANT

BREAKFAST	6:30AM-11AM
LUNCH	11:45AM-2PM
DINNER	6PM-11PM

WINES BY THE GLASS

White Wine Selections

william wycliffe brut sparkling wine	7
sycamore lane white zinfandel	6
sterling vineyards sauvignon blanc	7
sycamore lane chardonnay	7
sycamore lane pinot grigio	7
stag's leap winery chardonnay	12

Red Wine Selections

sterling vineyards cabernet sauvignon	8
sterling vineyards merlot	8
sterling vineyards pinot noir	8
beringer "howell mtn reserve" merlot 2000	12
st. clement vineyards cabernet	14
sycamore lane merlot	7
sycamore lane cabernet sauvignon	7

BEERS

Domestic 4.50

bud, bud light, miller lite,
coors light, sam adams light

Import 5.25

amstel light, corona, heineken,
fosters, guinness, red stripe, stella artois

SOFT DRINKS 2.00

coke, sprite, root beer, lemonade,
orange, diet coke, ice tea

JUICES 3.50

orange, tomato, V8, cranberry, prune,
grapefruit, pineapple

DESSERTS

Peanut Butter & Jelly Chocolate Torte moist chocolate cake layered with peanut butter cream cheese icing and strawberry marmalade	5
Fruit Cheesecake vanilla bean cheesecake topped with fresh fruit and apricot glaze on a graham & almond crust	5.50
Assorted Ice Cream	5.50
Sherbet	5

Caramel & Baileys Chocolate Lava Cake chocolate cake dome filled with warm caramel ganache, served with vanilla ice cream	5
Red Velvet Cupcake red velvet cupcake with traditional cream cheese icing	5
Key Lime Pie traditional key lime pie topped with fresh whipped cream	7
Seasonal Berries	7.50