

CHILLED FROM THE SEA

SEAFOOD TOWER

Chef's selection of freshly sourced oysters, Maine lobster, jumbo prawns, King Crab legs and ceviche served with lemon, shallots mignonette, horseradish and cocktail sauce

\$95 | \$180

Oysters 6pcs \$24

Oysters 12pcs \$48

Cocktail Jumbo Shrimp \$24

Large Stone Crab \$25

1/2 Poached Lobster \$27

CAVIAR KALUGA

2 OZ \$190 | 4 OZ \$290 | 6 OZ \$450

CAVIAR OSCIETRA

2 OZ \$300 | 4 OZ \$500 | 6 OZ \$800

ANTIPASTO TOSCANO

Chef's selection of Italian Imported charcuterie board; 24-month aged Parma Prosciutto, Finocchiona fennel salami, Coppa ham, beef bresaola, cornichons, Reggiano and Pecorino cheese served with fresh house baked za'atar flatbread

\$29

SALADS

ROMAINE \$19

romaine lettuce hearts, quail eggs, white anchovies, caesar dressing

CAPRESE \$21

heirloom tomatoes, imported italian Burrata cheese, basil, pistachio, extra virgin olive oil

CUCUMBER AVOCADO \$18

with heirloom tomatoes and celery tossed in lemon vinaigrette

STARTERS

TUNA TARTARE \$25

grade-A tuna tartare, mango, avocado, tangerine, chives and coconut

BEEF CARPACCIO \$23

prime beef tenderloin, mustard aioli, arugula, and shaved Parmigiano Reggiano

CHARRED OCTOPUS \$24

served with bottarga, feta cheese mousse, fresh oregano and black olives

FRIED CALAMARI \$16

breaded and fried squid, with lemon aioli

ZUCCHINI CHIPS \$15

thinly sliced and fried, with cucumber yogurt

EGGPLANT PARMIGIANA \$18

baked eggplant, fresh tomato, basil and Parmigiano Reggiano

FROM OUR BRICK OVEN

MARGHERITA PIZZA \$18

fresh tomato sauce, buffalo mozzarella cheese, basil, extra virgin olive oil

TRUFFLE PIZZA \$26

gorgonzola and mozzarella cheese, black truffle, pear

PROSCIUTTO PIZZA \$24

tomato sauce, mozzarella cheese, Parma Prosciutto, arugula

TABLE SIDE, FOR TWO

TOSSED ARUGULA IN CHEESE WHEEL \$39

fresh arugula, endives, cherry tomatoes and olives, tossed table side in 24 month Parmigiano Reggiano cheese wheel

ROASTED RACK OF LAMB \$85

Colorado rack of lamb brushed with brown butter sauce and fresh herbs bouquet served with porcini mushroom, spinach and barley risotto

OVEN BAKED SALT CRUSTED BRANZINO \$110

whole Mediterranean sea bass baked in salt crust served with yukon golden potatoes, baby carrots, Niçoise olives, onions, capers, lemon olive oil

MAIN COURSE

FILET MIGNON \$42

8 OZ prime filet mignon, roasted carrots, mashed potatoes and red wine caramelized onions

ROASTED SPRING CHICKEN \$29

organic free-range chicken, ginger, sweet pepper and spinach served with cauliflower purée

FAROE WILD SALMON \$32

Faroe Island wild caught salmon a la plancha, citrus rainbow swiss chard and braised fennel

CHILEAN SEA BASS \$39

oven roasted Chilean sea bass, caviar, leeks marmalade and champagne sauce to serve

ON THE BONE VEAL MILANESE \$68

16 OZ milk-fed veal chop, pounded and breaded served with arugula and cherry tomato salad

PORCINI TRUFFLE RISOTTO \$26

12-month aged Risotto Acquarello, truffle, and porcini mushrooms

SPAGHETTI VONGOLE \$27

Coastal Italian classic with veraci clams, zucchini, garlic, Chardonnay wine sauce and chili

TROFIE PASTA WITH PESTO \$24

Genovese style Trofie pasta with basil, pinenuts, and Parmigiano Reggiano

SIDE DISHES

Lobster Mac and Cheese \$19 Roasted Seasonal Vegetables \$12

Grilled Asparagus \$12 Truffle Fries \$12 Shishito peppers \$9

Add truffle shavings to any dish MP

KINDLY NOTE:

18% service charge will be added to your final bill and will be distributed to The Deck at Island Gardens team. A 20% service charge will be added for parties of 6 or more. Please inform your waiter if you are allergic to any food items at the time of the order.

CONSUMER WARNING:

The Florida Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.