



Located atop Euphemia Haye Restaurant, The Haye Loft is an Appetizer/Light Dinner/Dessert Room & Lounge. Formerly an apartment built by our friend Leslie Buntin, our dessert room was created to be in keeping with the space and ambiance of Les' original studio "loft." Most of the lighting was in place, including the grid and colored glass overhead, designed and built by Les. Over the years Les collected the vegetable labels and had them framed. He also collected the embroidered tablecloths. We feel quite fortunate to have these items from his estate. Whether you have just enjoyed dining at Euphemia Haye, walked in for lighter fare, or simply stopped by to relax with some live music, a premium liquor, special coffee, or a luscious dessert, we hope you will find this "Loft" hideaway worthy of the continuing tradition of Euphemia Haye.

Regards,  
Chef Raymond & D'Arcy Arpke

AN 18% GRATUITY WILL BE ADDED TO THE CHECK TOTAL FOR PARTIES OF 6 OR MORE, OR PARTIES REQUIRING SEPARATE CHECKS. THERE WILL BE AN ADDITIONAL CHARGE FOR SPLIT ITEMS.

**Live Entertainment 7:30 p.m. – 11:00 p.m.**

**Monday and Tuesday**

Eddie Tobin, Piano & Vocals

**Wednesday**

Michael Royal, Piano & Vocals

**Thursday**

Debbie Keeton, Piano & Vocals

**Players Rotate Every Other Friday**

Gary DeMichele/Michael Royal, Piano & Vocals

**Saturday and Sunday**

Mike Markaverich, Piano & Vocals



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## **Appetizers & Light Bites**

**Available 6:00 until 10:00 p.m.**

### **Chef's Pâté 10.75**

A mixture of duck livers, veal, mushrooms, fine herbs and garlic, served with fresh vegetables, capers, diced onions and hot toast

### **Hummus Bi Tahina 11.50**

A smooth chickpea, garlic, tahina, and lemon purée, served with hot pita bread, Greek peppers and Kalamata olives.

### **Zucchini Fettuccini 12.50**

Fresh strips of zucchini quickly sautéed in roasted garlic olive oil, topped with homemade tomato sauce and Sartori parmesan shavings.

### **Snails Leslie 14.00**

Burgundy Helix Snails with braised mushrooms in an herb, sherry and garlic butter sauce.

Food from animals such as meat, poultry, fish, shellfish and eggs when eaten raw or undercooked sometimes contain harmful viruses and bacteria that can pose a risk of food borne illness. Young children, pregnant women, older adults and those with compromised immune systems are particularly vulnerable

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## **Appetizers & Light Bites**

Available 6:00 until 10:00 p.m.

### **Smoked Salmon on Buckwheat Crêpes 14.25**

Thinly sliced, cold-smoked Salmon served over warm, Russian-style crêpes, garnished with a duet of caviars, sour cream, minced onions, capers and fresh dill

### **Fried Green Tomato Fusion 14.00**

Panko and cornmeal-crusting green tomatoes, pan-fried and served with a spicy roasted red bell pepper and sweet chili sauce. Topped with pecan pesto and feta cheese.

### **Sweet 'n' Spicy Shrimp 17.50**

Jumbo Gulf shrimp, seasoned with Cajun dust, char-grilled and served with honey mustard sauce.

### **Pepper Crusted Tuna Sashimi 19.50**

Fresh Florida tuna, pan-seared, chilled and sliced. Accompanied by a seaweed salad, fried rice noodles, teriyaki poached ginger and wasabi aioli.

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## The Salads

Available 6:00 until 10:00 p.m.

### Euphemia's Caesar Salad

Fresh romaine lettuce in a creamy lemon, garlic and anchovy dressing with Parmesan and croutons

**Regular 17.50**

**Small 11.00**

**Additional Anchovy Fillets 2.75**

### Baby Spinach & Nueske's Bacon Salad 12.00

Fresh baby spinach topped with candied pecans, crispy Nueske's bacon and house-made curry, mustard and honey vinaigrette.

### D'Arcy's Avocado Bruschetta 12.00

Hot grilled garlic toast topped with mashed avocado and tomato concassé. Accompanied by walnut crusted Chèvre, fresh lemon and extra virgin olive oil.

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**Nouveau Waldorf** 12.00  
Deliciously sweet slices of seasonal pears, bedded on mixed greens, topped with candied pecans and Gorgonzola crumbles, drizzled with red wine vinaigrette

**Spring Greens** 7.00  
Fancy mixed greens tossed with grain-mustard vinaigrette

### Homemade Salad Dressings and Vinaigrettes

Grain Mustard with Red Wine Vinegar & Olive Oil  
Balsamic Vinegar & Herb Olive Oil  
Red Wine Vinaigrette

Add Wisconsin Gorgonzola Crumbles to  
your favorite salad!  
4.50

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## The Entrées

Available 6:00 until 10:00 p.m.

### **Roasted Duck 39.00**

Euphemia Haye's famous crisp roasted duck, partially boned, filled with bread stuffing, served with a tangy-sweet seasonal fruit sauce.

### **Spicy Shrimp Caesar 25.75**

Euphemia Haye's famous Caesar salad topped with four Jumbo Gulf Shrimp, seasoned with Cajun dust and char-grilled to perfection.

### **Char-Grilled Chicken Caesar 25.75**

Caesar salad topped with char-grilled boneless breast of chicken.

### **Gnocchi Gorgonzola**

Small tender potato dumplings bathed in a light pool of reduced cream, parmesan and gorgonzola cheese, topped with chopped walnuts and Italian parsley chiffonade.

**Dinner Portion 28.50**

**Appetizer 15.50**

### **Catch of the Day Market Price**

### **Eggplant Parmesan (Vegetarian Friendly) 23.25**

Thick pan-fried eggplant layered with homemade marinara sauce, Mozzarella and Parmesan cheeses, and fresh basil, baked to golden perfection.

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## The Accompaniments

Available 6:00 until 10:00 p.m.

- |  |              |
|--|--------------|
| <b>Fall Vegetables</b>   | <b>7.75</b>  |
| A tasteful array of beet, carrot, rutabaga, parsnip, turnip and onion, oven-roasted to caramelized deliciousness   |              |
| <b>Steamed Vegetable</b>   | <b>7.75</b>  |
| Your choice of <b>one</b> of the following fresh steamed vegetables: Asparagus or Broccoli or Cauliflower  |              |
| <b>Cauliflower Mash</b>  | <b>7.75</b>  |
| Watching your carbs? A delicious alternative to potatoes. Steamed cauliflower puréed with roasted garlic, Parmesan cheese and olive oil. You won't believe it's cauliflower! |              |
| <b>Sicilian Brussels Sprouts</b>   | <b>7.75</b>  |
| Fresh Brussels sprouts, split and pan-blackened in olive oil & garlic  |              |
| <b>Creamed Spinach</b>   | <b>7.75</b>  |
| Steamed spinach, chopped and braised with dairy-fresh cream, garlic and herbs.   |              |
| <b>Potato Du Jour</b>  | <b>7.75</b>  |
| Ask your server for today's special creation.  |              |
| <b>Truffle Oil Potatoes</b>  | <b>10.75</b> |
| Puréed and whipped potatoes enhanced with cream and white truffle oil.   |              |

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# Gourmet Pizzas

Available until close!

We have an **Ultra-Thin Crust!**

This is the crust I have been looking for. I finally found it and I think it is delectable. We also have toppings for you to **build your own pizza**. All pizzas are made with 9" crusts, the perfect single serving size, and topped with Mozzarella and Parmesan cheeses.

<b>Cheese &amp; Tomato Sauce Pizza</b>	<b>10.00</b>
<b>Add Toppings:</b>	
Caramelized Onions & Garlic	1.75
Green Olives	1.75
Mushrooms	1.75
Goat Cheese	2.25
Gorgonzola Cheese	2.25
Pepperoni	2.25

We gladly accept these fine credit cards:  
Mastercard, VISA, Carte Blanche,  
Diner's Club and Discover.

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## **Gourmet Pizzas**

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### **Specialty Pizzas**

**(These pizzas are made fresh daily!)**

**Shrimp, Pesto, Pine Nuts and Bell Pepper 12.50**

**Euphemia Haye's Famous Pepper Steak 12.75**  
Prime sirloin or tenderloin and our famous sauce.

**Spicy BBQ Duck and Shiitake Mushroom 12.75**  
BBQ Duck, caramelized onion and garlic, and sautéed Shiitake mushrooms

**FOR PIZZAS "TO GO"  
PLEASE CALL 941-387-0495  
AFTER 5:00 P.M.**

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AFTER 5:00 P.M.**

# **Ice Cream and Sorbet**

**Available until close!**

## **Edy's Ice Cream Flavors**

**Coffee**

**Vanilla Bean**

**Dark Chocolate**

**Butter Pecan (NSA)**

**Chocolate Chip Cookie Dough**

## **Sorbet Flavors**

**Raspberry**

**Tangerine**

**Apple Pie**

**Two Delicious Scoops**

**7.50**

**One Delicious Scoop**

**4.25**

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**Two Delicious Scoops**

**7.50**

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**4.25**

# **The Republic of Tea**

**Available until close!**

**A Fine Assortment of Herbal and Traditional**

**Style Teas  
\$4.50/pot**

**FLAVORS**

**Earl Greyer**

**Mango Ceylon**

**British Breakfast**

**Orange Spice Green Tea**

**Honey Ginseng Green Tea**

**Earl Greyer (caffeine free)**

**Mango Ceylon (caffeine free)**

**Chamomile Lemon (caffeine free)**

**Mint Fields Herb Tea (caffeine free)**

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**Mint Fields Herb Tea (caffeine free)**

# Coffee

Available until close!

## Café Melior

All of our coffees are freshly ground and individually brewed in a French Press Pot. For our house pour, we feature Venezuelan coffee for a rich flavor and incomparable taste – in the Euphemia Haye tradition.

### Regular Coffees

Venezuelan	5.50
Colombian Supremo	5.75
Hawaiian Kona	9.00
Ethiopian Mocha	6.00
Sumatra Mendehling	6.25

### Decaffeinated Coffees

Venezuelan	6.00
Colombian Supremo	5.75
Ethiopian Mocha	6.25
Sumatra Mendehling	6.25

### Dark Roasted Coffees - Cuban Blend

Regular	5.50
Decaffeinated	5.75

### Flavored Coffees

#### Regular or Decaf

French Vanilla Roast	5.75
Irish Cream	5.75
Dutch Chocolate	5.75
Hazelnut	5.75
Café Amaretto	5.75

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### Flavored Coffees

#### Regular or Decaf

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Irish Cream	5.75
Dutch Chocolate	5.75
Hazelnut	5.75
Café Amaretto	5.75

## Special & Flamed Coffees

Available until close!

### Café Royales

All of our Café Royales are served in a glazed sugar-rimmed glass and topped with fresh whipped cream.

<b>Amaretto</b>	<b>11.25</b>
Flavored coffee, flamed brandy and Amaretto Lazzaroni	
<b>Orange</b>	<b>11.25</b>
Columbian coffee, Cointreau, brandy and fresh nutmeg	
<b>Kona</b>	<b>11.25</b>
Hawaiian Kona coffee with flamed rum, coconut liqueur and toasted coconut	
<b>Mexicana</b>	<b>11.25</b>
Kahlua and brandy flames, served with coffee, topped with shaved chocolate	
<b>Double Nutty Irishman</b>	<b>11.25</b>
Flamed Frangelico, Bailey's irish Cream, hazelnut coffee	

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Flamed Frangelico, Bailey's irish Cream, hazelnut coffee	

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#### Italian Espresso

Demitasse	4.50
Double	5.75
Latté	5.50
Iced Latté	6.25

#### Cappuccino

Regular	5.75
Iced	6.25
Hazelnut	6.75
Swiss Chocolate	6.75
Ice Cream Cappuccino	8.50

Decaffeinated available in all items above,  
Please add .25

#### Other Drinks

Hot Chocolate	6.00
Milk, regular or skim	4.00
Iced Tea	4.00
Soft Drinks	4.00

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## The Desserts

Available until close!

### Euphemia's Famous Pies

Fresh whipped cream available upon request

Apple Walnut Crumble	8.00
Classic Southern Pecan	8.00
Peanut Butter Mousse with a Myers Rum & Dark Chocolate Icing	8.00
Coconut Custard	8.00
Triple Berry Glaze	8.00
Banana Cream	8.00
Florida Key Lime	8.00
Chocolate Ganache	8.00

For a la mode using Edy's Ice Cream,  
Please add \$4.25

**Fresh Berry Cup** **Market Price**  
A seasonal fresh mix of fruit

### Flambé Desserts

Each night we feature the following flambé desserts  
made to order for 2 or more.

<b>Bananas Foster</b>	<b>12.25/person</b>
An old favorite here, caramelized sugar and liquors flamed with bananas and rum, served over ice cream.	
<b>Cherries Jubilee</b>	<b>12.25/person</b>
Dark Bing cherries flamed with Kirschwasser, finished with caramelized sugar and butter, served on ice cream	

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## **Chef Ray's 2012 Fall Cooking Classes**

Classes start promptly at 10:30 a.m. and end around 1:15

### **CLASS #1 – October 17 - MORE EUPHEMIA CLASSICS**

- Chef's Pâté
- Roasted Duckling with Sage Stuffing and a Strawberry Sauce Garnished with Almonds
- Chocolate Mousse

### **CLASS #2 – October 31 - QUINWHAT? AND GLUTEN FREE**

- Baby Spinach and Watermelon Salad with Feta, Pine Nuts, Basil and Fresh Lemon Dressing
- Curried Quinoa with Chicken Thighs, Raisins and Coconut
- Blueberry Crisp

### **CLASS #3 – November 14 - ISLAND SIDE**

- Avocado Grapefruit Salad
- Grilled Pork Steak with Black Bean Rice and Grilled Pineapple
- Cinnamon Coated Fried Banana with Ice Cream and Homemade Caramel

### **CLASS #4 – November 28 - WELCOME TO CHINA TOWN**

- Chinese Egg Roll with Sweet N' Sour Sauce
- Cashew Shrimp with Snow Peas
- Stir-Fry Beef in Fermented Black Bean Sauce
- Szechuan Peanut Chicken
- Sticky Rice
- Fried Date filled Wonton

Visit [www.EuphemiaHaye.com](http://www.EuphemiaHaye.com) for complete details and to reserve your seat. You may also call Amy, Monday through Friday from 10:15am- 5:00pm to reserve your seat(s) at 941.383.3633

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