

Co-Proprietors: Michael Klauber & Philip Mancini  
Executive Chef: Jamil Pineda  
DINNER MENU

EPICUREAN

adventure

A Three-Course Prix-Fixe Dinner from Exotic Destinations  
34.95 Per Person • Add Wine Pairing for 10.00

This menu changes monthly allowing for exploration of new and exciting culinary creations.

salads

East Avenue Caesar  
10.00

Michael's Special Seasonal Salad  
Organic Tender Greens, Gorgonzola, Figs, Red Grapes,  
Candied Pecans & Pear-Poppyseed Vinaigrette  
10.95

Phil's Chopped Salad  
Romaine & Field Greens with Gorgonzola, Swiss, Parmesan,  
Black Olives, Chopped Cucumbers, Julienne Vegetables,  
Tomato, Toasted Almonds & Garlic Oregano Dressing  
12.95


Crispy Oyster Salad  
Fried Apalachicola Oysters, Baby Spinach, Toasted Walnuts,  
Stilton Blue, Pear Bourbon House Cured Bacon,  
Steen's Cane Syrup-Apple Vinaigrette  
14.95

Roasted Golden & Chioggia Beet Salad  
Gorgonzola Dolce Spuma & Pistachio Vinaigrette  
11.95

 new and inspired cuisine

STARTERS


Chef's Market Soup of the Day 8.95


"Made in America" Cheese Flight   
An Ever-Changing Trio of American Artisanal Cheeses,  
Sourced Locally through Sarasota's *Artisan Cheese Company*  
Served with Traditional Accompaniments  
14.95

Mote Farm-Raised Caviar  
Siberian Sturgeon Caviar Raised Locally and Sustainably in  
Sarasota, Served with Traditional Accompaniments  
2 oz. 125.00

Freshly-Shucked Cold Water Oysters 3.50 each

Angel Hair Onion Rings with Housemade Ketchup  
8.95

Black Pepper-Crusted Beef Carpaccio   
Parmesan Shavings, Baby Arugula, Black Pepper Oil & Chives  
13.95

House-Cured Salmon Crostini   
Olive Oil Crostini with Roasted Yellow Beets,  
Montchevré Goat Cheese Drizzled with Caper Oil  
12.95

Crispy Calamari  
Fried Calamari, Shaved Parma Ham, Manchego Cheese,  
Olive Salad, Sherry Mustard Aioli, Basil Aioli

13.95


Hoisin Duck & Crispy Vegetable Spring Rolls  
Sweet and Sour Chile Dipping Sauce & Pickled Ginger  
11.95

Sesame Shrimp Tempura  
Jumbo Shrimp Served Golden Brown  
with Spicy Mango Dipping Sauce  
19.95


Mussels Marinière  
Fresh Prince Edward Island Mussels, White Wine,  
Bacon, Cream & Fresh Garlic  
16.95

Lobster & Escargots  
Sautéed Maine Lobster, Escargots, Curry, Shiitake Mushrooms,  
Thyme-Roasted Cherry Tomatoes, & Goat Cheese Crostini  
19.95


SPECIALTIES


Tempura Vegetable Skewer   
Forbidden Rice, Ginger Scallion Vinaigrette,  
Watercress Salad, Roasted Baby Carrots & Asparagus  
22.95


Michael's Bowtie Pasta  
Grilled Chicken, Crispy Pancetta, Shiitake Mushrooms,  
Sundried Tomatoes, Snow Peas & Light Cream  
23.95

Pesto Rigatoni   
Pancetta, Kale, Tomatoes, Toasted Pine Nuts,  
Caramelized Onions, Fresh Basil & Shaved Pecorino Cheese  
23.95

SEAFOOD

Pompano Casbarian   
Sautéed Fillet topped with Gulf Shrimp & Tomatoes,  
Seasoned with Garlic, Fresh Herbs & Crushed Chili Peppers  
Lemon Beurre Blanc & Garlic-Scented Haricot Verts  
36.00

Lemongrass-Grilled Ahi Tuna   
Sesame Forbidden Rice, Teardrop Tomatoes,  
Watercress Salad, Roasted Asparagus, Baby Carrots &  
Ginger-Scallion Vinaigrette drizzled with Kabayaki Sauce  
38.00

Pan-Roasted Chilean Sea Bass   
Artisanal Sardinian Fregola with Maine Lobster, Fire-Roasted  
Corn, Herb Roasted Tomatoes, Spiced Lobster Broth  
46.00

Pan-Roasted Bluefin Crab Cakes  
Truffle Roasted Potatoes,  
Herbed Tartar Sauce & Roasted Asparagus  
34.00

Pan-Seared Scottish Salmon  
Forbidden Rice, Curried Apple & Beets,  
Crispy Yucca Fries, Ginger-Scallion Emulsion  
35.00

Roasted Atlantic Swordfish  
 Roasted Red Potatoes & Onions, Prosciutto, Haricot Verts,  
 Teardrop Tomatoes, Caper & Mushroom Beurre Blanc  
 38.00

Pan-Seared Jumbo Diver Scallops  
 Scallops, Maine Lobster, Housemade Ricotta Gnocchi,  
 Roasted Butternut Squash, Sage Brown Butter  
 & Crushed Amaretti  
 39.00

## STEAKS

*Enjoy the absolute finest hand-cut, handpicked USDA Certified Prime Steaks. Aged a minimum of twenty-five days.*

			Filet Mignon
7 oz.	38.00	9 oz.	44.00
			14 oz. 48.00

USDA Prime Bone-In Ribeye Steak  
 24 oz. 62.00

USDA Prime New York Strip Sirloin Steak  
 14 oz. 52.00      18 oz. 58.00

Phil's Carved Prime 14 oz. New York Strip  
 Porcini-Rubbed, Roasted Shiitake Mushrooms,  
 Arugula & Lemon-Oregano Fingerling Potatoes  
 58.00


### Finishing Touches!

Gorgonzola Crust	5.00	Fresh Maine Lobster	Market
		Jumbo Lump Crab Meat & Béarnaise	12.00

RARE – Very Red, Cold Center  
 MEDIUM – Warm Red Center


MEDIUM RARE – Red, Cool Center  
 MEDIUM WELL – Pink Center  
 WELL – No Pink

## MEATS

Phil's Chicken Spaetzle   
 Panko-Crusted Chicken Breast with Lemon Caper Beurre  
 Blanc, Spaetzle, Braised Red Cabbage & Green Apples  
 28.00


Roasted Bone-In Kurobuta Pork Chop  
 Snake River Farms Heirloom Pork, Caramelized Sweet  
 Potatoes, Candied Pecans, Creole Mustard Reduction Sauce  
 14 oz. 38.00


Grilled Provimi Veal Chop  
 Pignolias, Basil & Parmesan Mash  
 14 oz. 48.00

Porcini-Rubbed Colorado Rack of Lamb   
 Demi-Reduction, Mint-Tomato Chutney,  
 Applewood Bacon & Gruyère Potato Croquettes,  
 & Sautéed Garlic Scented Green Kale  
 54.00

Duck Two-Ways  
 Crispy Thyme Leg Confit, Honey Fennel-Lacquer Breast,  
 Yellow Beet & Fingerling Potato Hash, Garlic-Scented  
 Swiss Chard & Pomegranate Demi-Glace  
 37.00

## SIDES

Caramelized Sweet Potatoes   
 Candied Pecans & Scallions  
 9.00

Roasted Asparagus   
 Aged Balsamic & Crunchy Parmesan  
 10.00

Molly's Truffled Macaroni and Cheese  
 Manchego, Gruyere, Parmesan, Truffled Béchamel  
 10.00

Fresh Creamed Spinach  
 Classic Wilted Spinach, Artisan Cheeses and Pernod  
 9.00

Truffle & Herb Roasted-Red Bliss  
 Robustly Seasoned Potatoes with Truffle & Herbs  
 8.00

Royal Trumpet Mushrooms  
 Wild Mushrooms Sautéed with Garlic  
 10.00

Baked Idaho Potato  
 Available with Bacon, Cheddar, Sour Cream & Butter  
 6.00

Potato Croquettes  
 Applewood Bacon & Gruyère  
 9.00

Complimentary Housemade Steak Sauces  
 Horseradish Choron/ Béarnaise/ Worcestershire/ Chimichurri

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially with certain medical conditions.*

Vivreau Sparkling or Still  
 Water

*Enjoy unlimited bottles of environmentally positive  
 pure still or sparkling water | 2.00 per guest*