



## *- small plates -*

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### **SEAFOOD SOUP 16**

HOMEMADE GUAJILLO PEPPER BROTH, LOCAL SEAFOOD,  
CRISPY TORTILLA CHIPS, LIME, AVOCADO CREMA

### **ARTISAN CHEESE BOARD\* 28**

SELECTION OF LOCAL AND OLD-WORLD CHEESES, MARCONA ALMONDS,  
KEY WEST HONEY, LAVASH WITH OLIVE OIL AND FENNEL POLLEN

### **TRUFFLE FRIES 12**

ROASTED GARLIC AIOLI

### **BLACK AND WHITE HUMMUS 17**

SMOKED WHITE BEAN AND BLACK BEAN HUMMUS, LIME, NAAN BREAD

### **SHRIMP COCKTAIL 24**

CUCUMBER, WATERMELON RADISH, HOUSE-MADE COCKTAIL SAUCE

### **SCALLOP GRATIN 23**

BAY SCALLOPS, GARLIC HERB BUTTER, COMTÉ CHEESE

## *- salads -*

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### **BACON CAESAR\* 17**

ROMAINE, CANDIED BACON, HOUSE-MADE CROUTONS, SHAVED PARMESAN

### **BABY GEM WEDGE SALAD 18**

ASHER BLUE CHEESE, LARDONS, RED ONION, FIG BALSAMIC

### **GREEK SALAD 17**

ROMAINE, SHAVED RED ONION, CHERRY TOMATOES, CUCUMBER,  
GREEK OLIVE MEDLEY, SHEEP'S MILK FETA, HOUSE GREEK DRESSING

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
your risk of food borne illness.

An automatic 20% service charge will be applied to parties of six (6) or more



*- composed plates -*

**SEAFOOD PASTA\* 40**

GULF SHRIMP, BAY SCALLOPS, CRAWFISH,  
CHARDONNAY CREAM SAUCE, MEZZA RIGATONI

**CHICKEN ROCHAMBEAUX 42**

AIRLINE CHICKEN, SERRANO HAM, WILD MUSHROOMS, BROCCOLINI,  
GRILLED FRENCH BREAD, RED WINE DEMI, BÉARNAISE

**BLACKENED REDFISH 44**

AGED WHITE CHEDDAR JUPITER GRITS, BRAISED COLLARD  
GREENS, GREEN TOMATO RELISH

**EGGPLANT STACK 34**

FRIED EGGPLANT, POMODORO SAUCE, ROASTED GARLIC RICOTTA,  
BASIL PESTO

**PAN-SEARED SNAPPER 45**

PEA AND MASCARPONE RISOTTO, HEIRLOOM CARROTS, LEMON GREMOLATA

**PRIME RIB-THURSDAY EVENINGS 49**

TWICE-BAKED POTATO, SIDE SALAD, AU JUS

**LOBSTER-FRIDAY EVENINGS 70**

LOADED BAKED POTATO, CORN ON THE COB  
WITH GARLIC BUTTER

*- from the grill & accessories -*

CHOICE OF PROTEIN, ONE SIDE & SAUCE.

ADDITIONAL SIDE 8

*- sides -*

PEA AND MASCARPONE RISOTTO  
YUKON GOLD POTATOES  
THYME AND HONEY HEIRLOOM CARROTS  
LOADED BAKED POTATO  
GRILLED BROCCOLINI  
GRILLED ASPARAGUS

**6 OZ FILET\***

**57**

HERB BUTTER, MALDON SALT

**12 OZ NY STRIP\***

**63**

HERB BUTTER, MALDON SALT

**14 OZ RIBEYE DELMONICO\* 72**

HERB BUTTER, MALDON SALT

**SALMON FILET\***

**42**

**MAHI MAHI**

**43**

*- sauces -*

RED WINE DEMI  
BÉARNAISE  
HORSERADISH CREAM  
CITRUS WHITE WINE CREAM SAUCE

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The Ritz-Carlton, Sarasota Beach Club  
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