



- small plates -

STRAWBERRY & HEIRLOOM TOMATO GAZPACHO /GF 22
AVOCADO, POACHED SHRIMP, KALAMATA OLIVES DUST, LEMON OIL

CRUDITÉS & CLASSIC SPREADS /V 19
GARDEN VEGETABLES, WHITE BEAN HUMMUS, BABAGANOUSH,
OLIVE TAPENADE, TZATZIKI, GRILLED PITA BREAD

SPANAKOPITA /V 19
BABY SPINACH, FETA CHEESE, PHYLLO CRISP, CITRUS TZATZIKI

TUNA TARTARE /GF | DF 26
CHARRED AVOCADO, NIKKEI DRESSING, ROOT VEGETABLE CHIPS

OYSTERS ON ICE* /GF | DF 32
EAST & WEST COAST OYSTERS, CHAMPAGNE MIGNONETTE,
COCKTAIL SAUCE, CHARRED LEMON

ARTISAN CHEESE BOARD* /V 28
LOCAL & IMPORTED CHEESES, FIG & ALMOND CAKE, LOCAL HONEY,
TOASTED LAVASH, MARINATED OLIVES

- salads -

BACON CAESAR* 18
ROMAINE, CANDIED BACON, HOUSE-MADE CROUTONS, SHAVED PARMESAN

AVOCADO & QUINOA /GF | V 21
ARTISAN GREENS, AVOCADO, CUCUMBER, HEIRLOOM TOMATO, SHAVED RADISH, RED
ONION, SWEET PEPPERS, ORGANIC QUINOA, OREGANO VINAIGRETTE, FETA CHEESE

CRAB & MANGO /GF | DF 27
ARTISAN GREENS, MINT, HEIRLOOM TOMATOES, AVOCADO, MANGO, CUCUMBER,
KEY LIME PASSION FRUIT VINAIGRETTE

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

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



- composed plates -

TAGLIATELLE PESCATORE 41 LOCAL CLAMS, MUSSELS, SHRIMP, TAGLIATELLE PASTA, WHITE WINE, TOMATO, PARSLEY, GARLIC, LEMON, PARMIGIANO REGGIANO	STUFFED CHICKEN 39 SPINACH, ARTICHOKE, FONTINA, WHIPPED GARLIC MASHED POTATOES, HEIRLOOM CARROTS, MADEIRA MUSHROOM SAUCE
BAROLO BRAISED BEEF 46 SHORT RIB /GF TARO ROOT FOAM, BROCCOLINI, WILD MUSHROOMS, BLACK TRUFFLE	RAINBOW CAULIFLOWER /V 36 SUNFLOWER SEED PESTO, HEIRLOOM TOMATOES, HALLOUMI CHEESE, TOASTED ALMONDS, CAULIFLOWER VELOUTE, LOCAL HONEY
CAST IRON SEARED GROUPER /GF 46 LEMON & ASPARAGUS RISOTTO, CONFIT TOMATOES, PEA TENDRILS, MUSTARD BEURRE BLANC	PAN-SEARED BRANZINO /DF GF 43 LOCAL SQUASH FREGOLA, SUN-DRIED TOMATO PESTO, OLIVE ARUGULA SALAD

- from the grill & accessories -

CHOICE OF PROTEIN, ONE SIDE & SAUCE.
ADDITIONAL SIDE 8

- sides -

LEMON & ASPARAGUS RISOTTO /GF WHIPPED GARLIC MASH POTATO /GF V LOCAL SQUASH FREGOLA /V THYME & HONEY GLAZED RAINBOW CARROTS /GF V	6 OZ FILET* /GF 58 HERB BUTTER, MALDON SALT
CHARRED BROCCOLINI, LEMON ZEST /GF V SAUTÉED WILD MUSHROOM, SHALLOT & GARLIC CONFIT /GF V	12 OZ NY STRIP* /GF 65 HERB BUTTER, MALDON SALT
	SALMON FILET* /GF 42
	MAHI MAHI /GF 43

- sauces -

RED WINE DEMI /GF BÉARNAISE /GF HORSERADISH CREAM /GF V MUSTARD BEURRE BLANC /GF V MADEIRA MUSHROOM SAUCE /GF

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN

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