



SIESTA KEY

Above the Bar Hospitality Group

*-Gluten Free

** -Gluten Free Available

APPETIZERS

*Colossal Shrimp Cocktail

Michelada cocktail, mustard-herb aioli and grilled Meyer lemon \$26

Oysters Rockefeller

Aji Panca hollandaise, spinach, bacon-fondue, Meyer lemon, and truffle parmesan crumb \$24

Prime Meatballs Pomodoro

Prime rib meatballs, burrata, crispy onion breadcrumbs, toasted focaccia, pomodoro sauce \$21

*Carpaccio

Pepper crusted marinated tenderloin, Meyer lemon, olive oil, capers, pistachios, smoked pepper aioli \$28

* Oysters

By the 1/2 DZ (Raw or Broiled)
Rotating selection of East coast oysters
MARKET \$
Garlic butter, Michelada cocktail and Grape mignonette

Seafood Platter

Delicate seafood combinations aligning with the global seasonal harvest times.
MARKET \$

Jumbo Lump Crab Cake

Wild caught jumbo lump crab meat topped with a king crab arancini, warm citrus buttersauce, spanish sherry glaze. \$27

** Charcuterie & Cheese Board

Chef's selection of cured meats, award winning cheeses, warm olives, truffle honey and seasonal crackers \$29

** Lobscargot

Maine lobster, oyster mushrooms, Riesling garlic butter, Swiss and Fontina. Served with lobster crostini \$27

SOUPS & SALADS

**French Onion Soup

Garlicky gruyere crostini, caramelized onion-beef broth, cognac and crispy cheese donut \$12

* Siesta Wedge

Crisp iceberg, heirloom tomatoes, supreme bacon, Carr Valley bleu cheese, and green goddess dressing \$16

** Caesar

Chopped hearts of romaine, fontinella focaccia, garlic chips, pickled shallot, shaved Grana Padano \$15

** Summer House Lobster Bisque

Lobster-crab bisque topped with Maine lobster, Sherry, petite greens and garlic-lobster crostini \$15

B&A

Beet and baby arugula salad, crumbled goat cheese, candied pistachio, wild blueberry vinaigrette \$16

BLACK ANGUS STEAKS AND CHOPS

We proudly age our steaks for 40 days to maximize tenderness & flavor. Our steaks are carefully sourced through boutique midwest family farms that encompass, our company model of family first, community and responsible agricultural practices. We focus on all natural 100% true angus beef, Giving a new edge to artisanal steaks.

6oz Filet Mignon \$46

10oz Filet Mignon \$69

12oz Prime Angus ribeye \$58

12oz Prime New York strip \$56

18oz Prime New York strip \$68

10oz American Wagyu Top sirloin \$56

18oz Prime Angus bone-in ribeye, dry aged 35 days \$Market

16oz "All Natural" Pork "Tomahawk" \$42

40oz Prime Porterhouse (good for two) \$Market

Add a Maine lobster tail \$45

Colossal Lobster Tail

Caribbean warm water lobster tail and citrus dust \$Market

Crowns

Bleu cheese crust \$6
Seared diver scallops \$16
Jumbo lump Oscar \$18
Bone marrow gremolata \$14
Blackened jumbo shrimp \$13

* Sauces \$5

Bordelaise sauce
Truffle bearnaise sauce
Cognac mushroom sauce

ENTREES

* Blackened Gulf Grouper A la Meuniere

Grill asparagus, A la meuniere sauce, potatoes rissole and crispy capers \$48

* Diver Scallops

Mushroom truffle risotto, asparagus fettuccine, prosciutto crystals, white balsamic caviar and a light truffle dust \$59

* Apple Balsamic Glazed Scottish Salmon

Fennel Pernod puree, Tri colored baby carrots drizzle with meyer lemon aioli \$48

24 hour Sous Vide Lamb Shank

Herbes de provence mash potatoes, petite garden bouquet bordelaise sauce \$69

** Half Roasted Chicken

Savory mushrooms bread pudding, Roasted roots, Haricots verts and natural herb jus \$42

**Pinot Noir Braised Short Rib

Boursin mash potatoes, meltle root vegetables, savory cheese donut, pomegranate molasses \$47

SIGNATURE SIDES

- Hand crafted Wagyu beef fat french fries \$9
- Creamed spinach \$11
- Five cheese macaroni jalapeno bacon crusted \$10
- Potatoes Au Gratin \$14
- Lobster Grana Padano risotto \$26
- Lobster truffle and five cheese mac \$22

- * Boursin mashed potatoes \$11
- * Cast iron vegetable bouquet \$13
- * Wild local mushrooms and onions \$12
- * Jumbo baked potato \$9
- * Shaved bourbon bacon brussels \$13
- * Jumbo grilled asparagus \$12

Consuming raw or uncooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness, especially if you have certain medical condition