



# The Deck

ISLAND GARDENS

## STARTERS

~~KDOIGH~~ \$21 \$42  
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3 6  
\$10 each oyster

**GULF SHRIMP COCKTAIL** \$27

**ALASKAN KING CRAB** \$65

**CHILLED MAINE LOBSTER** \$38

**OCTOPUS CEVICHE** \$24  
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**SIGNATURE SEAFOOD TOWER**  
~~VJOH~~ \$125 \$240  
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**PETROSSIAN CAVIAR SERVICE**  
\$150 | \$225

## BRICK OVEN PIZZETTA

**ARUGULA & PROSCIUTTO** \$26  
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**FINOCCHIONA & HOT HONEY** \$26  
crispy fennel salami, caramelized onion, sliced  
peperoncino, Calabrian chili hot honey

**TRUFFLE & PEAR**

**LOBSTER & CAVIAR**  
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**BEEF CARPACCIO** \$26  
grate armigiano eggiano, orsera is an  
m star see a oli, risp apers

**TUNA TARTARE** \$30  
o ng o on t, mango, lori a itr s, avo a o

**CHARRED OCTOPUS** \$28  
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**WOOD OVEN ROASTED PRAWNS** \$42  
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**CHARCUTERIE & CHEESE SELECTION**  
\$35 | \$60  
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## SALADS

**ARUGULA & ENDIVE** \$21  
heirloom cherry tomatoes, Kalamata olives,  
Greek figs, aln ts, armigiano eggiano

**BABY GEM CAESAR** \$18  
rio e ro tons, o erones, e orino omano

**GOOSEBERRY & BURRATA** \$24  
husk jam, roasted pine nuts, Harpke tangerine lace

**THE AEGEAN** \$18  
Greek feta, Kalamata olives, peppers, re onions,  
eirloom tomatoes, shallot vinaigrette

**FENNEL & AVOCADO** \$19  
shaved fennel, avocado, celery, lemon currants  
Meyer lemon vinaigrette

## PASTA

**MAINE LOBSTER RAVIOLI** \$46  
white truffle lobster bisque, Calabrian chili oil

**SHORT RIB PAPPARDELLE** \$38  
braised Angus short rib, black truffle cream,  
shaved Pecorino Romano

**WILD MUSHROOM RISOTTO** \$34  
black truffle, pistachio gremolata,  
Parmigiano Reggiano

**CAMPANELLE ARRABBIATA** \$28  
stracciatella di bufala, crispy guanciale,  
sweet basil Genovese

+ Black Umbrian Truffle Supplement MP

## ENTREES

**FILET MIGNON** \$62  
truffle whipped potatoes, bone marrow demi-glace

**GRILLED LAMB CHOPS** \$42  
blueberry caper relish, roasted pistachios

**BRANZINO A LA PLANCHA** \$56  
green olive and white bean salad, lemon aioli

**PAN ROASTED ORA KING SALMON** \$38  
fennel & celery root soubise, herb roasted sunchokes

**SEARED SCALLOPS** \$34  
humita purée, charred sweet corn, crispy chorizo

**ROASTED HERITAGE CHICKEN** \$34  
heirloom potatoes, pearl onions, verde sauce

## LARGE PLATES

**PHOENIX WAYGU TOMAHAWK RIBEYE** MP  
roasted bone marrow, spiced chimichurri

**PRIME NEW YORK STRIP STEAK** \$98  
20 oz dry-aged bone-in, Bordelaise steak sauce

**SALT CRUSTED FLORIDA SNAPPER** \$175  
4.5lb whole roasted, lemon oil, roasted seasonal vegetables

**FRIED YELLOWTAIL SNAPPER** \$75  
2lb Florida Keys yellowtail, white truffle picholine aioli

**BONE-IN VEAL MILANESE** \$72  
16oz milk-fed Amish veal, heirloom tomato, caper gremolata, charred lemon

## SIDES

**HERB & PECORINO TRUFFLE FRIES** \$17  
**HEIRLOOM CARROTS & CAULIFLOWER** \$16

**ROASTED BROCCOLINI** \$16

**FORAGED MUSHROOMS** \$18

**WHIPPED POTATOES** \$16

**JUMBO ASPARAGUS** \$16

### KINDLY NOTE:

20% service charge will be added to your final bill and will be distributed to The Deck at Island Gardens team.  
Please inform your waiter if you are allergic to any food items at the time of the order.

### CONSUMER WARNING:

The Florida Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.