



**ISLAND GARDENS**

*The Deck*

**DINNER MENU | FAMILY STYLE, FOUR COURSE**  
**\$125PP**

\*choice of one appetizer, one salad, two main courses

**APPETIZERS**

CEVICHE OF THE DAY | served with Crostini  
GULF SHRIMP COCKTAIL | served with Cocktail Sauce  
SALMON TARTARE | Crispy Capers, Red Onion, Remoulade Sauce  
SURF & TURF BEEF CARPACCIO | Alaskan King Crab, Truffle Vinaigrette  
AEGEAN MEZE PLATTER | Hummus, Htipiti, Tzatziki served with Warm Pita Bread

**SALADS**

ARUGULA & ENDIVE | Parmigiano Reggiano, Dried Figs, Toasted Walnuts, Shaved Radish, Lemon Vinaigrette  
THE GREEK SALAD | Athenian Feta, Tomato, Kalamata Olives, Red Onion, Sweet Pepper, Red Wine Vinaigrette

**MAIN COURSE**

RAVIOLI CACIO E PERE | Bartlett Pear, Pecorino Romano, Sage Butter Sauce  
MUSHROOM RISOTTO | Aged Parmigiano Romano, Porcini & Truffle Mascarpone  
BRAISED SHORT RIBS PAPPARDELLE | Stracciatella, Pistachio Pesto, Fresh Basil  
CHICKEN PAILLARD | Arugula Parm Salad, Cherry Tomatoes, Fresh Lemon  
SIRLOIN STEAK | Mixed Greens, Crispy Potatoes, Mediterranean Chimichurri  
CORIANDER ROASTED SALMON | Marinated Grilled Zucchini, Tzatziki

\*main courses are served with truffle fries and seasonal vegetables

**DESSERT PLATTER**

CHEF'S SELECTION OF HOMEMADE DESSERTS | including our signature Chocolate Nemesis Cake

\*Per person price plus 20% service charge and 7% sales tax for groups of 11 and up.

\*Per person price plus 3% admin fee for groups 20 and up.

\*Prices are subject to change without notice until contract and deposit is finalized.

\*A minimum amount of guests may be required.



**ISLAND GARDENS**

*The Deck*

**DINNER MENU | FAMILY STYLE, FOUR COURSE**  
**\$155PP**

\*choice of two appetizers, two salads, two main courses

**APPETIZERS**

CEVICHE OF THE DAY | served with Crostini  
GULF SHRIMP COCKTAIL | served with Cocktail Sauce  
AHI TUNA TARTARE | Capers, Shallots, Baby Arugula, Avocado  
SURF & TURF BEEF CARPACCIO | Alaskan King Crab, Truffle Vinaigrette  
CHARCOAL GRILLED OCTOPUS | Olives, Capers, Celery, Sweet Peppers, Salmoriglio Sauce  
AEGEAN MEZE PLATTER | Hummus, Htipiti, Tzatziki served with Warm Pita Bread

**SALADS**

ARUGULA & ENDIVE | Parmigiano Reggiano, Dried Figs, Toasted Walnuts, Shaved Radish, Lemon Vinaigrette  
THE GREEK SALAD | Athenian Feta, Tomato, Kalamata Olives, Red Onion, Sweet Pepper, Red Wine Vinaigrette

**MAIN COURSE**

RAVIOLI CACIO E PERE | Bartlett Pear, Pecorino Romano, Sage Butter Sauce  
MUSHROOM RISOTTO | Aged Parmigiano Romano, Porcini & Truffle Mascarpone  
BRAISED SHORT RIBS PAPPARDELLE | Stracciatella, Pistachio Pesto, Fresh Basil  
CHICKEN CACCIATORE | Wood Oven Roasted, Tomato, Capers Taggiasca Olives, Fresh Oregano  
PRIME SKIRT STEAK | Mixed Greens, Crispy Potatoes, Mediterranean Chimichurri  
GRILLED LAMB CHOPS | Pickled Apple Carpaccio, Mint Demi-Glace  
CORIANDER ROASTED SALMON | Marinated Grilled Zucchini, Tzatziki  
BRANZINO FILLET | Roasted Fennel, Red Onions, Cherry Tomatoes, Ladolemono Sauce

\*main courses are served with truffle fries and seasonal vegetables

**DESSERT PLATTER**

CHEF'S SELECTION OF HOMEMADE DESSERTS | including our signature Chocolate Nemesis Cake

\*Per person price plus 20% service charge and 7% sales tax for groups of 11 and up.

\*Per person price plus 3% admin fee for groups 20 and up.

\*Prices are subject to change without notice until contract and deposit is finalized.

\*A minimum amount of guests or venue fee may be required.



**ISLAND GARDENS**

*The Deck*

**DINNER MENU | PRIX FIXE, FIVE COURSE**

**\$165PP**

\*choice of one appetizer, one salad, one pasta, one main course, one dessert

Served with bread basket & whipped butter

**APPETIZERS**

TUNA TARTARE | young coconut, mango, Florida Citrus, avocado  
GULF SHRIMP COCKTAIL | citrus poached, served with cocktail sauce  
CHARRED OCTOPUS | marinated feta, charred tomatoes, black olive dust  
SEARED SCALLOPS | humita purée, charred sweet corn, crispy chorizo

**SALADS**

ARUGULA & ENDIVE | heirloom tomatoes, black olives, dried figs, Parmigiano Reggiano  
THE AEGEAN | peppers, tomatoes, Kalamata olives, red onion, parsley, Greek Feta, extra virgin olive oil  
CUCUMBER & AVOCADO | celery, petit oregano, lemon, extra virgin olive oil

**PASTA**

BUCATINI CACIO E PEPE | black peppercorn, Pecorino Romano  
WILD MUSHROOM RISOTTO | roasted mushrooms, pistachio gremolada  
SHORT RIB PAPPARDELLE | braised Angus short rib, black truffle cream, Pecorino Romano  
LOBSTER RAVIOLI | Maine Lobster, white truffle lobster bisque, calabrian chili oil

**MAIN COURSE**

WOOD ROASTED PRAWNS | garlic espelette vinaigrette, charred lemon  
ROASTED HERITAGE CHICKEN | heirloom potatoes, pearl onions, verde sauce  
BRANZINO A LA PLANCHA | green olive and white bean salad, lemon aioli, sorrel  
BLACK ANGUS FILET MIGNON | spiced chimichurri +\$10pp for Prime, +\$20pp for Wagyu  
BLACK ANGUS RIB-EYE | Prime Dry Aged, spiced chimichurri +\$25pp

**DESSERT**

CHOCOLATE NEMESIS | flourless chocolate cake, red wine gel, sea salt caramel crunch  
CLASSIC TIRAMISU | espresso, lady fingers, mascarpone mousse  
BRULEED BANANAS | bruleed bananas, chocolate tart, toasted meringue  
KEY LIME & GUAVA CHEESECAKE | guava swirl, graham crust, chantilly, key lime curd  
MANGO TART | fresh Florida mangoes, coconut ganache, sweet tart shell

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\*A minimum amount of guests may be required.