SAVOR SUMMER BLISS AT STONEWOOD

CHEF'S *Creations*

APPETIZER

STEAKHOUSE FLATBREAD 14.9

Crispy cauliflower flatbread, marinated steak tips, brandied caramelized onions, a blend of Gruyère, Fontina, and Gouda cheeses, served with our house made bleu cheese purée, finished with aged crumbled bleu cheese, fresh arugula, topped with balsamic reduction

Add Shrimp 3

ENTRÉES

CHIMICHURRI SURF AND TURF 32

Seasoned and oak grilled tenderloin steak medallions marinated and topped with our signature avocado chimichurri complemented with oak grilled shrimp served with seasoned and grilled broccolini and whipped Yukon gold mashed potatoes

TROPICAL PORK MEDALLIONS 25.9

Soy yuzu-pineapple infused pork tenderloin medallions oak grilled and served with house made dragon fruit pineapple salsa, and toasted coconut cilantro rice stack

STRAWBERRY SALMON SALAD 23.9

Marinated strawberry balsamic glazed grilled salmon kabob, arugula, baby spinach and shaved fennel mix with fresh Florida strawberries, creamy goat cheese crumbles and candied walnuts, topped with our house made strawberry vinaigrette

STONEWOOD CHICKEN PICCATA 23.9

An upgrade to a traditional favorite with citrus flavors of yuzu, fried capers, sautéed baby spinach and linguine, accompanied by table-side freshly grated Parmesan cheese

DESSERT

LIMONCELLO CAKE 9.5

Three-tiered limoncello infused cake layered with decadent vanilla mousse and finished with a limoncello glaze

Cocktail

YUZU PINEAPPLE MARTINI 11

Gin blended with sweet Asian citrus flair

WATERMELON SANGRIA 11

Muddled watermelon finished with sparkling wine, complemented by notes of citrus

STRAWBERRY KIWI MULE 10

Van Gogh Vodka infused with strawberry kiwi, finished with a crispy hint of ginger beer

DRAGON'S KISS RITA 12.5

Dragon fruit margarita infused with fresh citrus juice

WATERMELON NO-JITO 6

Fresh watermelon blended with lime and mint for a refreshing fresca

Non-Alcoholic **Mocktail**