

# SEMINOLE PUB



## SHARED PLATES

### CEVICHE SHRIMP COCKTAIL

poached white shrimp, jicama, cucumber, tomatoes, avocado, lime juice, cilantro, chili paste, tortilla chips 12

### BEER BRINED CHICKEN WINGS

grilled or fried with choice of sauce:  
red hot, jerk, sweet chili, bourbon cherry BBQ sauce half 6 | whole 11

### CHEF'S SEASONAL FLATBREAD

grilled lavosh, micro herb garnish half 6 | full 11

### CHEF'S CHARCUTERIE BOARD

selection of artisanal meats, cheeses & accompaniments 18

### CRISPY TROUT

grilled corn quinoa, nicoise olives, bell peppers, capers, baby heirloom tomatoes, arugula, red wine vinaigrette 14

### ARTICHOKES FRANCESE

egg battered and fried artichokes, roasted red peppers, Italian parsley, sweet marsala wine sauce 12

## SALADS

### MAJORS MITTEN

mixed greens baby heirloom tomatoes, avocado, citrus, asparagus, cucumbers, shallots, red wine vinaigrette  
half 7 | whole 13

### WARM MUSHROOM SALAD

wild mushrooms, poached egg, frisee lettuce, crispy lentils, baby heirloom tomatoes, champagne vinaigrette 12

### CAESAR SALAD

romaine, classic dressing, house made brioche croutons, parmesan reggiano half 7 | whole 12  
trout 6 salmon 6 steak 8 chicken 6

### SMOKED WHITEFISH

baby spinach, grapes, broccoli, pine nuts,  
greek yogurt dressing half 7 | whole 13

### SOUP

roasted heirloom tomato bisque  
soup du jour cup 5 | bowl 7

## LARGE PLATES

### BOGEY RIBEYE BURGER\*

arugula, beefsteak tomato, pickled onion, gruyere, wild mushroom demi-glace, brioche bun, garlic herb fries 17

### MARY'S BRICK CHICKEN

herb roasted free range half chicken, spiced baby carrots, creamy leek potatoes, rustic chicken jus 24

### GRILLED BBQ SALMON

vanilla marinated, cherry bourbon bbq, white cheddar potato au gratin, grilled asparagus 27

### OSSO BUCCO SHORT RIB

six hour burgundy braised bone-in short rib, horsey potato cake, spiced baby carrots, fried shallots, burgundy demi-glace  
34

### NEW YORK STRIP\*

peppercorn crusted, white cheddar potato au gratin, jumbo asparagus, burgundy demi-glace 33

### PAN FRIED MARKET FISH AND CHIPS

garlic herb fries, fancy slaw, dill tartar sauce, lemon zest 20

### FARMER'S MARKET PASTA

sautéed seasonal vegetables, chardonnay herb sauce, grilled garlic crostini 19

Chef de Cuisine Dean Grill

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.