

# Florida Room

We pride ourselves in providing you with many gluten free options. Please find all dishes labeled accordingly :  
**GF** = Gluten Free (this dish is 100% safe from cross contamination and current ingredients are all gluten free)  
**GFP** = Gluten Free Possible (this requires a recipe adjustment from our chef and its important to let us know of your desired adjustment)  
**GF X CC** = This item is gluten-free, but prepared in a shared fryer. Please consider your level of sensitivity before consuming.

## [ Grove + Garden ]

- GF

White Gazpacho

11

almond, white grape, honey dew melon, virgin olive oil, chervil
- GFP

Wood Grilled Artichokes

19

garlic crunch, preserved lemon aioli, lemon caper butter
- GF

Watermelon + Feta

18

chilled summer melon, french feta cheese, cucumber, aleppo pepper, mint, evoo
- GF

Grilled Mango & Sesame

16

local baby lettuce, grilled mango, spiced pecan, toy box tomatoes, sesame vinaigrette
- GFP

The Wedge

18

house-made bacon, iceberg lettuce, pickled onion, creamy buttermilk dressing foam, shoestring onion
- GFP

Crunchy Calamari Caesar

21

crispy squid, evoo sourdough crouton, parmigiano reggiano, lemon anchovy dressing

## [ Small Plates + Shareables ]

- GFP

Peaches n’ Cream

17

marinated and char-grilled peaches, shaved prosciutto, creamy stracciatella, basil + extra virgin olive oil sourdough toast
- GFP

Tuna Tartare\*

18

avocado, cucumber, cilantro, watermelon citrus dressing, pickled chilis + crispy shrimp chips
- GFxCC

House-Made Tater Tots

14

crème fresh, American sturgeon caviar, chive, chervil
- GFxCC

Smoked Fish Dip

15

smoked local fish, pickles, butter toasted saltines, old bay potato chips
- Lamb Sausage Rolls

14

Australian lamb merguez sausage, puff pastry, mango chutney, mint
- Pimento Cheese + Housemade Focaccia

15

melted tomato, extra virgin olive oil, balsamic vinegar, oregano

## [ Sourdough Flatbread ]

- Margherita

21

red sauce, heirloom tomato, pecorino romano, fresh mozzarella, extra virgin olive oil, basil
- Hot Honey Pepperoni

23

red sauce, basil, mozzarella, mini cupping pepperoni, house hot honey
- Black Truffle

28

black truffle, caramelized onion, fontal cheese, aged balsamic vinegar, king trumpet shrooms, watercress
- Lemon Artichoke Star

26

lemon poached artichoke, creamy French feta, sweet peppers, lemon zest

❖ We are proud to be completely seed oil free ❖

## [ Larger Plates ]

- Wood Plank Salmon\*

32

spiced moroccan barbeque glazed, creamy farro risotto, baby heirloom tomatoes, basil, mint
- GFP

Yellowfin Tuna\*

27

chili lime dusted, rare seared tuna, miso sweet potato puree, brown butter soy
- GF

Short Rib “Meatloaf”

28

48-hour braised wagyu beef, smoked plantain barbeque, sticky soy, watercress
- GFP

11oz Double Smash Burger\*

25

double patty, short rib and brisket blend, white American cheese, iceberg lettuce, special sauce, onions, pickles + tallow french fries
- GF

“Surf & Turf”\*

27

U-10 sea scallops, house-smoked pork belly, garlic chili crust, coastal stone grits, salsa verde, watercress
- Spicy Rigatoni

27

calabrian nduja, spicy creamy red sauce, fresh rigatoni, parmesan, basil
- GFP

Spatchcock Chicken Under A Brick

28

crispy herbed skin, potato cake, mascarpone cream, shaved black truffle, dijon honey chicken jus

## [ Favorites + Classics ]

- Double Buttermilk Crispy Fried Chicken

half 25 | whole 47

24-hour brined bird, rosemary lemon dust, hot honey
- GF

18oz Australian Ribeye\*

57

certified Angus, grass-fed, charcoal crusted. trio of sauces: chimichurri, marrow butter, black garlic aioli
- GF

Barbequed & Brûléed Smokey Ribs

half 25 | whole 47

brown sugar spiced, spicy pickled chilies, tangy rich bbq sauce, smoked rosemary

## [ Sides ]

- GFP

Grilled Asparagus

10

toasted panko crumbs, lemon butter
- GF

Chilled Watermelon + Pickle Salad

9

celery ribbons, citrus vinaigrette
- GFxCC

Sweet Plantains + Chimichurri

9
- GFP

Creamy Corn Grits + Pimento Cheese

10

cornbread crumble, scallions
- GFP

Crispy Bok Choy + Brown Butter Soy

9

garlic crunch
- GF

Whipped Yukon Potatoes

9

Lemon Chive Butter
- GFxCC

Rosemary Citrus Dusted Fries

8

beef tallow fried, herbed, ranch cloud

## [ Sweet Thangs ]

- GF

Passion Fruit Buttermilk Panna Cotta

11

creamy buttermilk custard, tropical fruit crunchy seeds, Tahitian vanilla bean
- GF

Chocolate Spumoni Tart

15

chocolate crust, frozen chocolate mousse, pistachio, chantilly cream, bourbon cherries
- GF

Ice Creams & Sorbets

5 per scoop

chunky chocolate, bourbon vanilla, banana dulce de leche, lemongello sorbet, mango sorbet, coconut sorbet, raspberry sorbet
- Baked Alaska Lemon Meringue

18

creamsicle-style vanilla bean ice cream + lemongello sorbet Buddhist Hand cake, toasted meringue. built to share!
- Coconut Key Lime Pie

14

coconut graham crust, toasted coconut, whipped coconut cream

*\*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Some food items prepared may contain nuts or trace amounts of nuts. Alert your servers with any concerns. A gratuity of 20% is applied to parties of 6 or more. ©2025 Florida Room. 10.15.25*