



STARTERS

Crab Stuffed Shrimp	15
Jumbo shrimp filled with lump crab stuffing and melted provolone cheese finished in a lemon dill beurre blanc and blood orange reduction	
Seafood Trio	15
Chilled Gulf shrimp, Cajun scallops with blood orange balsamic glaze and smoked fish dip served with toast points* <i>*Substitute for Gluten Free Crackers</i>	
Seared Scallops	15
Seared in an infused olive oil over a creamy wild mushroom risotto, finished with a light pesto sauce	
Crab Cakes	14
Our scratch made crab cakes packed with lump crab meat, cilantro and citrus zest with our creamy bistro sauce	
Malibu Island Shrimp	13
Crispy Malibu rum & coconut dipped shrimp with honey blossom orange sauce	
Tuna Sashimi	14
Ahi tuna, avocado brunoise, guacamole, wontons, cilantro crème fraîche, sesame oil and scallions in a citrus ponzu sauce	
Escargot	13
One dozen escargot—6 in garlic herb butter and 6 in gorgonzola peppercorn béchamel with toast points* <i>*Substitute for Gluten Free Crackers or Gluten Free Bread</i>	
Shrimp Cocktail	13
Butter poached jumbo shrimp served chilled with a key lime cocktail sauce and lemon	
Calamari	12
Lightly fried calamari sprinkled with romano cheese and parsley, served with a balsamic marinara	
Duck Bacon Potstickers	12
Crispy wontons filled with duck bacon, grilled sweet corn and cream cheese with an orange-ginger sauce & scallions	
Cheese Plate	12
Soft brie, white and yellow cheddar, cranberry stilton, gorgonzola, herb goat cheese and our Chef’s selected cheese of the week <i>*Substitute for Gluten Free Crackers or Gluten Free Bread</i>	
Healthy Hummus	12
Lemon garlic hummus, pesto hummus, Thai chili and roasted beet hummus and Sriracha lime hummus served with chef’s crudités and pita bread* <i>*Substitute for Gluten Free Crackers</i>	

SOUPS	Cup	Bowl
Key West Clam Chowder	5	8
Thick ‘n creamy—and loaded with baby clams		
Soup of the Moment	5	8
Ask your server for our soup of the day		



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All entrees include fresh tossed salad and freshly baked artisan rolls

SURF & TURF

Steak & Scallops

Our signature steak fire grilled, topped with scallops and béarnaise sauce served with Yukon Gold mashed potatoes and Chef’s seasonal vegetables

8oz Filet Mignon 46 | 14oz NY Strip 44 | 14oz Ribeye 43

Steak & Shrimp

Our signature steak fire grilled, topped with jumbo shrimp and béarnaise sauce served with Yukon Gold mashed potatoes and Chef’s seasonal vegetables

8oz Filet Mignon 41 | 14oz NY Strip 39 | 14oz Ribeye 38

HAND CUT STEAKS

The Plaza Steak

Our signature steak fire grilled, topped with gorgonzola cheese sauce, crisp smoked bacon and a rich balsamic reduction served with Yukon Gold mashed potatoes and Chef’s seasonal vegetables

8oz Filet Mignon 40 | 14oz NY Strip 38 | 14oz Ribeye 37

Filet Mignon

36

A tender and juicy 8-ounce tenderloin of beef charbroiled served with Yukon Gold mashed potatoes and Chef’s seasonal vegetables Add: Sautéed mushroom & onions 2

New York Strip

34

A 14-ounce cut of beef from the short loin charbroiled over an open flame served with Yukon Gold mashed potatoes and Chef’s seasonal vegetables Add: Sautéed mushroom & onions 2

Ribeye Steak

33

A 14-ounce cut of beef seasoned and grilled to your liking and served with Yukon Gold mashed potatoes and Chef’s seasonal vegetables Add: Sautéed mushroom & onions 2

Filet Tips

30

Tender espresso crusted filet tips, wild mushrooms, peppers, onions, boursin cream sauce, Asiago cheese and white truffle oil over fettuccini pasta* **Substitute Gluten Free Pasta for \$3*

CHICKEN

Chicken Florence

26

Boneless breaded chicken breast, baby spinach, tomatoes, basil, provolone and mozzarella cheeses served over fettuccini pasta with a prosciutto vodka cream sauce

Chicken Madeira

26

Sautéed chicken breast with wild mushrooms, tomatoes and Asiago cheese finished in a Madeira wine sauce and served over Yukon gold mashed potatoes and Chef’s seasonal vegetables.

Chicken Primavera

25

Seared boneless chicken breast with broccoli, zucchini, yellow squash, tomatoes and roasted red peppers tossed in a creamy alfredo sauce over fettuccini pasta* **Substitute Gluten Free Pasta for \$3*



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SEAFOOD SPECIALTIES

Chilean Sea Bass Oscar (Seasonal) 	38
Seared Chilean Bass topped with crabmeat, fresh asparagus, and béarnaise sauce served with Yukon Gold mashed potatoes	
Lobster and Crab Pasta	38
Succulent lobster tail meat, lump crab meat, wild mushrooms, sweet peas and Romano cheese in a tomato cream sauce over fettuccini pasta* <i>*Substitute Gluten Free Pasta for \$3</i>	
Gulf Grouper (Seasonal)	34
Fresh pan seared Gulf grouper with roasted shallot and lobster cream sauce, served with crab mashed potatoes and Chef’s seasonal vegetables	
Blackened Red Snapper 	33
Fresh Gulf red snapper lightly blackened and topped with crawfish beurre blanc, pico de gallo, and scallions served with Yukon Gold mashed potatoes and Chef’s seasonal vegetables	
Salmon Martinique	33
Fire grilled farm raised salmon with flash fried artichoke hearts, sundried tomatoes and capers finished in a Dijon cream sauce and served with rice and seared asparagus	
Mahi Mahi 	31
Grilled Mahi Mahi fillet topped with tropical fruit salsa and finished in a balsamic glaze served with rice and Chef’s seasonal vegetables	
Cajun Pasta	35
Sautéed scallops, shrimp, crab meat, crawfish and andouille sausage with peppers, onions, okra and tomatoes in a Cajun cream sauce over fettuccini pasta* <i>*Substitute Gluten Free Pasta for \$3</i>	
Scallop Fettuccini al Pesto	33
Succulent pan seared scallops with fresh herbs, a basil pesto cream sauce and Asiago cheese tossed with fettuccini pasta	
Mediterranean Shrimp	32
Jumbo shrimp, roasted red peppers, tomatoes, kalamata olives and artichoke hearts sautéed in garlic butter and a white wine reduction and topped with feta cheese, fresh basil and oregano served over fettuccini pasta* <i>*Substitute Gluten Free Pasta for \$3</i>	
Crab Ravioli	32
Blue crab ravioli sautéed with shrimp, scallops, tomatoes and asparagus in a roasted red pepper saffron cream sauce	
Wild Mushroom Portabella Ravioli 	25
Portabella ravioli with sautéed spinach in a light tomato sauce with fresh basil	

SIDES

Side House Salad or Caesar Salad	5
Fresh Vegetables, Asparagus	5
Yukon Gold Mashed Potatoes	5
Parmesan Truffle Bistro Fries	5
Rice	5



GLUTEN FREE ITEMS



VEGETARIAN ITEMS

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WINE

White	Glass	Bottle
Chardonnay, Coastal Vines (California)	8	
Chardonnay, Kendall Jackson (California)	11	45
Chardonnay, Louis Jadot (France)	12	49
Chardonnay, MacMurray Ranch (California)		60
Pinot Grigio, Coastal Vines (California)	8	
Pinot Grigio, Ecco Domani (Italy)	10	41
Pinot Grigio, Maso Canali (Italy)	12	49
Pinot Grigio, Kings Estate Signature (Oregon)	13	54
Sauvignon Blanc, Clifford Bay (New Zealand)	10	41
Sauvignon Blanc, Honig (California)	13	54
Sauvignon Blanc, Craggy Range (New Zealand)		66
Riesling, Chateau Ste Michelle (Washington)	10	41
Bordeaux Rose, Quai Lune (France)	10	41
White Zinfandel, Coastal Vines (California)	8	
White Zinfandel, Beringer (California)	9	36
Chenin Blanc Viognier, Pine Ridge (Napa Valley, California)	11	45
Conundrum Blend (California)	12	49
Moscato, Mirassou (California)	10	41
Red	Glass	Bottle
Cabernet Sauvignon, Coastal Vines (California)	8	
Cabernet Sauvignon, J. Lohr (California)	10	41
Cabernet Sauvignon, Uppercut (California)	11	45
Cabernet Sauvignon, Concha Y Toro (Chile)	12	49
Cabernet Sauvignon, Hess Allomi (Napa Valley, California)		67
Cabernet Sauvignon, Louis Martini (California)		90
Merlot, Coastal Vines (California)	8	
Merlot, Bogle (California)	9	36
Merlot, Jade Mountain (California)	11	45
Merlot, William Hill (Napa Valley, California)		58
Pinot Noir, Underwood Cellars (Oregon)	9	36
Pinot Noir, Greg Norman (Australia)	10	41
Pinot Noir, Meiomi Belle Glos (California)	14	58
Ruffino Chianti (Italy)	9	36
Elsa Malbec (Argentina)	9	36
Michael David Petite (California)	11	45
Champagne & Sparkling Wines	Glass	Bottle
Dom Perignon Cuvee (France)		275
Moet Imperial Brut (France)		92
Korbel Brut (California)		41
Martini & Rossi Asti Spumante (Italy)		39
Bolla Prosecco (Italy)	9	38
House Champagne (California)		31



STARTERS

Seafood Trio	15	Mediterranean Sampler	12
Chilled jumbo shrimp, Cajun scallops with blood orange balsamic glaze and smoked fish dip		Tabouli, roasted beet & Thai chili hummus, baba ghanoush, falafel, feta cheese, marinated olives, tomatoes, cucumbers and tzatziki dip with pita bread	
Surf & Turf Sliders	15	Chipotle Chicken Bites	11
Ground short rib beef with lump crab meat, caramelized onions, amber ale cheese sauce, roasted garlic & black pepper truffle aioli, on Hawaiian rolls		Boneless chicken bites tossed in our house made raspberry chipotle BBQ sauce, served with vegetable crudite and blue cheese dressing	
Seared Scallop	15	Chilled Jumbo Shrimp	13
Seared scallops with a crab and saffron cream sauce and fresh microgreens		Poached jumbo shrimp chilled and served with a key lime cocktail sauce and lemon	
Tuna Sashimi	14	Bruschetta	9
Ahi tuna, avocado brunoise, guacamole, wontons, cilantro crème fraîche & scallions in a lemon ponzu sauce		Marinated tomatoes, diced olives, mozzarella and parmesan cheese and fresh basil on a baguette finished with a balsamic reduction	
Malibu Island Shrimp	13	Key West Clam Chowder	8
Crispy Malibu rum & coconut dipped shrimp with a honey blossom orange sauce		Thick 'n creamy—and loaded with sweet baby clams	
Cheese Plate	12	Soup of the Moment	8
Soft brie, sharp cheddar, cranberry stilton and our Chef's selected cheese of the week with fresh seasonal fruit		Ask your server about our soup of the moment	

SALADS

Chicken & Bacon Caesar Salad	13	Plaza Salad	11
Crisp romaine lettuce with grilled chicken, bacon, red onions, garlic herb croutons and parmesan cheese tossed in our creamy Caesar dressing		Spring Mix with mandarin oranges, craisins, tomatoes, red onions, gorgonzola cheese and toasted almonds with a mango citrus vinaigrette	
Mediterranean Salad	11	<i>Add Chicken 5 Add Ahi Tuna, Shrimp, Salmon or filet tips 8</i>	
Romaine and spring lettuce with tomatoes, cucumbers, red onions, feta cheese, marinated olives, roasted red peppers, pepperoncinis and fried falafel with a lemon cream tarragon dressing		Fire Grilled Steak Salad	17
		Spring mix topped with blackened steak, tomatoes, onions, cucumbers, peperoncinis, jack and cheddar cheeses with a peppercorn gorgonzola dressing	

FLATBREADS

BBQ Chicken Flatbread	12	Veggie Flatbread	12
BBQ Chicken, red onions, roasted red peppers and Cheddar Jack cheese		Grilled asparagus, zucchini, yellow squash, red onion, green pepper, artichoke hearts and grape tomatoes with pesto sauce, balsamic glaze and micro greens	
Fig & Filet Flatbread	14		
Seared filet mignon, blue cheese peppercorn béchamel, prosciutto, roasted red peppers, fresh figs and arugula with a pomegranate reduction			

WRAPS & TACOS

All wraps include your choice of french fries, potato salad, cole slaw or fresh fruit

Fish Tacos	13	Chicken Caesar Wrap	12
Blackened local fish, shredded lettuce, cheddar jack cheese, guacamole, cilantro cream fraîche, pico de gallo and pineapple slaw		Grilled chicken breast, Romaine lettuce, Caesar dressing and parmesan cheese in a flour tortilla	
Turkey BLTC Wrap	13	Gyro Wrap	13
Sliced turkey, bacon, lettuce, tomato, cheddar cheese and ranch sauce in a flour tortilla		Shaved lamb, lettuce, tomatoes, onions and tzatziki sauce in a flour tortilla	
Grilled Vegetable Wrap	11	Duck Quesadilla	19
Lemon garlic hummus, tabouli, baba ghanoush, feta cheese and falafel with tarragon lemon sauce in a flour tortilla (served cold)		Cajun grilled duck breast, bell peppers, onions, cheddar and jack cheeses, raspberry chipotle BBQ sauce, pico de gallo, guacamole, cilantro cream fraîche & scallions	

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Due to health concerns in the cooking of beef, our policy is that hamburgers may only be cooked to medium, medium well or well done.



BURGERS AND SANDWICHES

All burgers and sandwiches include your choice of french fries, potato salad, cole slaw or fresh fruit

Grouper Sandwich (Seasonal)	18
Fresh grouper fillet prepared blackened or grilled with lettuce, tomato and onion on a Kaiser roll	
Crab Cake Sandwich	14
Our Florida-style crab cake with lettuce, tomato, onion and bistro sauce on a Kaiser roll	
Soft Shell Crab BLT	15
Battered soft shell crab with smoked bacon, lettuce, tomato and onion with bistro sauce	
Mahi Mahi Sandwich	15
Mahi Mahi prepared grilled or blackened with lettuce, tomato, onion, lemon and tartar sauce on a Kaiser roll	
Albacore Tuna Melt	12
Albacore tuna salad with fresh dill and melted cheddar cheese on a baguette	
Chicken Parmesan Sandwich	14
Lightly breaded chicken breast pan seared and topped with marinara sauce and provolone cheese on a Ciabatta roll	
Jerked Chicken Sandwich	12
Jerked chicken breast, bacon, melted Swiss cheese, pineapple cole slaw, lettuce, tomato and onion on a Kaiser roll	
Guacamole Chicken Sandwich	14
Grilled chicken breast with bacon, cheddar cheese and guacamole with BBQ ranch sauce on Ciabatta bread	

Classic Cheeseburger	12
One-half pound of lean chopped sirloin with cheddar cheese, lettuce, tomato and onion on a Kaiser roll <i>Add Bacon 2</i>	
Level 11 Burger	14
One-half pound of lean chopped sirloin topped with mojo pulled pork, white cheddar mac 'n cheese, bacon and chipotle BBQ sauce on a Kaiser roll	
Southwest Burger	14
One-half pound of lean chopped sirloin with queso cheese sauce, guacamole, bacon, pico de gallo and lettuce on a Kaiser roll	
Philly Sandwich	13
Shaved ribeye, sautéed bell peppers, onions, mushrooms and beer cheese sauce on a hoagie roll	
Mahi Mahi Rueben	15
Blackened Mahi Mahi with bacon & Guinness beer infused sauerkraut, Swiss cheese and 1000 island dressing on toasted marble rye bread	
Cuban Sandwich	13
Slow roasted pork, ham, Swiss cheese, pickles and Cuban mustard sauce on pressed Cuban bread	
Muffaletta	14
Ham, capicola, salami, mortadella, provolone cheese, sundried tomatoes, olive tapenade giardiniera relish and Italian vinaigrette on a Ciabatta roll	

LUNCH ENTREES

Grilled Salmon	21
Grilled salmon fillet in a lemon dill beurre blanc sauce with rice and fresh vegetables	
Cajun Grouper (Seasonal)	23
Cajun grilled grouper fillet topped with fruit salsa and balsamic glaze served with rice and fresh vegetables	

Chicken Pasta	19
Grilled chicken breast, broccoli and tomatoes tossed with fettuccini pasta in a pesto cream sauce	
Caribbean Filet Skewers	23
Caribbean spiced filet tips fire grilled and finished in a passion fruit reduction with rice and vegetables	

SIDES

Side House Salad	5
Side Caesar Salad	5
Cole Slaw	5
Fresh Fruit	5

French Fries	5
Sweet Potato Fries	5
Potato Salad	5
Rice	5

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