



Dinner

Sunday – Thursday 5:00 PM – 10:00 PM

Friday – Saturday 5:00 PM – 11:00 PM

Enhance your dining experience...

Cocktail of the Day 5.50 Glass of House Wine 5.50 Mojito 7.00
Espresso, Sour Apple or Raspberry Martini 8.00

Appetizers

Fried Calamari	8.00
<i>Lightly fried and served with Thai chili sauce and marinara sauce (Half portion - 5.00)</i>	
Mediterranean Tapas Plate	8.00
<i>Hummus, tzatziki, spanakopita, dolmades, roasted red peppers and Kalamata olives</i>	
Coconut Shrimp	8.00
<i>Served with a Mandarin orange sweet and sour sauce</i>	
Safety Harbor Crab Cake	11.00
<i>Our secret recipe, served with mango red pepper salsa and lemon thyme aioli over spring mix</i>	
Spinach Artichoke Dip	8.00
<i>Creamy spinach and cheese blended with artichokes, spices and served with pita crisps (Half portion - 5.00)</i>	
Spanakopita	7.50
<i>Fresh chopped spinach and feta cheese in hand made delicate phyllo pastry (Half portion - 4.00)</i>	
Escargot Beurre Blanc	7.00
<i>Sautéed in a garlic lemon butter with mushrooms and served with basil aioli crostini</i>	
Baked Brie	9.00
<i>Golden crusted and served with a creamy tropical fruit salsa</i>	
Chicken Tenders	6.50
<i>Lightly fried and served with ranch dipping sauce</i>	
♥Tomato Bruschetta	6.00
<i>Fresh tomato, basil, garlic and olives, served with toast points</i>	
The Sampler – select any three:	12.50
<i>Fried Calamari, Spanakopita, Coconut Shrimp, Spinach Artichoke Dip or Tomato Bruschetta</i>	

Fountain Grille Combo Dinners

All Combo Entrées come with choice of Salad and Dessert
and are served with Starch and Vegetable

Combo Salads

House Salad, Citrus Twist Salad, Spinach Salad

Combo Entrées

Rotisserie Chicken , marinated with lemon, thyme and fresh garlic, served over a bed of spinach	17.00
♥Pan Seared Tilapia , served with a tangy fruit confetti	18.00
Braised Short Ribs , slow roasted and finished with a sherry reduction	19.00
Fish and Chips , classic dish served with tartar sauce and malt vinegar	18.00
Meatloaf , veal, pork and beef, seasoned with tomatoes and fresh herbs, served with gravy	16.00
Center Cut Pork Chop , grilled and served with an A-1 demi-glacé and glazed apples	17.50

Combo Desserts

Apple Pie, Key Lime Pie, New York Cheesecake