



# *The Fountain Grille*

*Safety Harbor Resort & Spa*

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## *Dinner*

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### *APPETIZERS*

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#### *Seared Scallops*

Succulent diver scallops, perfectly pan-seared, resting on a silky corn purée, topped with crispy pancetta and a drizzle of aromatic chive oil.

*GF*

*\$19*

#### *Crab Cakes*

Jumbo lump blue crab, gently sautéed to a golden perfection, is elegantly topped with zesty lemon aioli and served on a bed of ginger-basil Napa cabbage slaw.

*\$25*

#### *Tuna Tartare*

Layers of pristine ahi tuna, creamy avocado, and crisp cucumber, all tossed in ponzu sauce and topped with toasted sesame seeds and crispy wonton strips.

*\$15*

#### *Fried Feta*

Golden cubes of lightly fried feta, drizzled with our house-made lemon hot honey, are perfectly paired with juicy Florida watermelon for a refreshing contrast.

*\$12*

#### *Spanikopita*

Warm, flaky phyllo parcels filled with spinach and tangy feta, served alongside cool, creamy tzatziki.

*\$10*

#### *Mediterranean Tapas*

A vibrant assortment of roasted garlic hummus, savory dolmades, marinated Kalamata olives, feta cubes, flaky spanakopita, ribbons of roasted red peppers, and warm pita wedges awaits you.

*\$15*

#### *Caprese Flatbread*

Fresh Buffalo Mozzarella, Cherry Tomatoes, Flash baked flatbread topped with hand torn basil and drizzled with aged balsamic reduction

*\$10*

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## *SOUPS & SALADS*

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#### *Avgolemono soup*

The Spas traditional Greek soup with Greek orzo, chicken and fresh lemon juice

*GF*

*\$6/8*

#### *Lobster Bisque*

Our signature velvety bisque, overflowing with the sweet essence of lobster, is elegantly enhanced with a splash of brandy for a rich and indulgent finish.

*GF*

*\$9/12*



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### Salads— continued

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#### **Wedge Salad**

*A wedge of baby iceberg lettuce topped with cherry tomato halves, crumbled bacon, blue cheese crumbles, and ranch dressing*

**\$13**

#### **Arugula Salad**

*Peppery baby arugula tossed with capers, red onion, grape tomatoes, and boiled egg, all finished with a silky dill cream dressing and topped with our smoked salmon.*

GF

**\$17**

#### **Greek Horiatiki Salad**

*Fresh cucumbers, tomatoes, red onions, red wine vinegar, extra virgin olive oil, feta cheese, salt, pepper, and oregano.*

**\$14**

#### **Classic Caesar Salad**

*Fresh romaine, crunchy Parmesan, and garlic croutons, all tossed in a creamy Caesar dressing.*

V

**\$13**

**\*(Add Grilled Chicken for \$10, Shrimp for \$6, or Salmon for \$14)\***

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## STEAKS & CHOPS

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#### **Cheesy Chop**

*10oz dry aged Duroc Pork chop topped with sauteed mushrooms, demi-glaze, and melted Provolone cheese*

**\$28**

#### **Filet Mignon**

*8oz hand cut tenderloin, seasoned and grilled to desired temp. served with mashed potatoes, steamed baby carrots, glazed with a red wine reduction*

GF

**\$42**

#### **Ribeye Steak**

*A 14 oz steak, grilled to perfection, topped with herb butter, and accompanied by roasted potatoes and broccoli.*

GF

**\$38**

#### **Signature Burger**

*A grilled beef patty cooked to your preference, featuring your choice of cheese, lettuce, tomato, onions, bacon, and pickles, all nestled in a brioche bun and accompanied by fries. (Gluten-free bun available)*

**VEGGIE: \$15**

**\$18**



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## SIGNATURE MAINS

### Chicken Cordon Bleu

*Tender chicken breast stuffed with savory ham and creamy Swiss cheese, served with parmesan risotto and sauteed mushrooms*

**\$29**

### Steak Diane

*Hand-cut tenderloin medallions are peppercorn crusted, high-heat served and pan finished with a cognac cream, served with mashed potatoes and green beans*

**\$32**

### Chicken Caprese Sandwich

*All natural chicken breast (Grilled, Fried, or blackened) melted mozzarella, prosciutto, lettuce, tomato and onions served on a pesto brioche bun with fries*

**\$24**

### Vegan Stir Fry

*Cubed tofu stir fried with Asian style vegetables and finished with a soy-ginger glazed served with jasmine rice*

*VF, GF, DF*

**\$32**

## SEAFOOD

### Pan-Seared Grouper

*Fresh cut black grouper, pan-seared and finished with key lime beurre blanc served with jasmine rice and sauteed garlic spinach*

**MP**

### Seafood Pasta (3 Ways)

*Shrimp, scallops, and mussels sauteed in garlic and white wine over linguine  
your choice - lemony white, spicy red, scampi style*

**\$32**

### Salmon Athena

*Pan seared salmon served over sauteed orzo, diced tomatoes and red onion, torn spinach, crumbled feta with garlic and lemon*

**\$27**

### Grouper Sandwich

*Black grouper, grilled, fried, or blackened, is topped with fresh slaw and tangy tartar sauce, all served on a toasted bun alongside fries.*

*DF AVAIL*

**MP**

## SIDES - \$5

French Fries | Sweet Potato Fries | Coleslaw | Fruit Cup | Mashed Potatoes | Green Beans | Mashed Sweet Potatoes | Potato Salad | Guacamole



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## *DESSERTS*

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### *New York Cheesecake*

Creamy cheesecake with berry compote and fresh whipped cream

*V*

*\$9*

### *Fried Ice Cream*

Vanilla Ice Cream wrapped in pound cake, tempura battered, and fried until crisp, drizzled with chocolate and caramel

*\$18*

### *Limoncello Cake*

Light citrus-kissed sponge layered with lemon cream

*\$9*

### *Tuxedo Bombe*

Rich chocolate cake base, layered with milk and white chocolate mousse, covered in ganache

*V*

*\$9*

### *Peanut Butter Pie*

Rich Peanut butter mouse in a chocolate crust topped with whipped cream

*\$9*

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*V = Vegetarian | VG = Vegan | GF = Gluten-Free | DF = Dairy-Free | N = Contains Nuts*

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*