



The Fountain Grille

Safety Harbor Resort & Spa

Lunch

STARTERS & SALADS

Avgolemono

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

\$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

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

SIGNATURE SALADS

Classic Caesar Salad

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

V

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

\$13

Spa Summer Salad

A vibrant mix of spring greens, fresh strawberries, blueberries, candied pecans, goat cheese, and mandarin oranges, all drizzled with a sweet chili-orange vinaigrette.

\$17



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Salads— continued

Cobb Salad

A hearty and classic dish, this salad features crisp romaine lettuce, crumbled bacon, diced grilled chicken, grape tomatoes, sliced boiled eggs, diced onions, avocado, and blue cheese crumbles. It's all served with your choice of dressing.

\$19

Smoked Salmon & 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

SANDWICHES & BURGERS

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

Classic Club Sandwich

Layers of roasted turkey, crispy bacon, lettuce, and tomato, all topped with creamy mayonnaise, served on toasted bread alongside fries.

DF AVAIL

\$15

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

Crawfish Po Boy

lightly fried crawfish, dressed with a creamy remoulade, and topped with shredded lettuce and diced tomatoes, all nestled in a soft hoagie roll. Served with a side of crispy fries!

\$15

California Chicken Sandwich

Savor a succulent, marinated chicken breast topped with crisp lettuce, fresh tomato, tangy pickles, creamy avocado, and smoky bacon, all nestled in a brioche bun. Enjoy it with a side of fries.

(Gluten-free bun available).

\$18

Tuna Salad Sandwich

Creamy, house-made tuna salad served with crisp lettuce and tomato on toasted whole wheat bread, accompanied by a side of fries

DF AVAIL

\$14

Grilled Chicken Quesadilla

A warm flour tortilla stuffed with seasoned grilled chicken and melted cheddar and mozzarella cheese, accompanied by fresh salsa, lettuce, tomato, and sour cream.

\$16



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MAIN COURSES

Caprese Prosciutto - Stuffed Chicken Breast

Tender chicken filled with prosciutto, fresh mozzarella, and tomatoes, accompanied by buttery mashed potatoes, seasonal vegetables, and a delectable pesto cream sauce.

GF, DF AVAIL

\$21

Salmon Athena

Pan-Seared Salmon Served Over Sautéed Orzo with Diced Tomatoes, Red Onion, Torn Spinach, and Crumbled Feta, Finished with Garlic and Lemon

\$22

Beef Tenderloin Medallions

Succulent, melt-in-your-mouth medallions in a rich red wine reduction, served alongside creamy mashed potatoes and crisp green beans.

GF, AVAIL

\$24

Shrimp Scampi

Six Plump Jumbo Shrimp Sautéed in Garlic, White Wine, and Tomatoes, Tossed with Lemon and Linguine Pasta

\$19

SIDES

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

BEVERAGES

Brewed Coffee — Reg / Decaf · \$4
Espresso · \$5
Cappuccino · \$6
Latte · \$6
Greek Frappé — Sweet / Unsweet · \$6
Tea — Hot or Iced · \$4
Herbal Tea · \$4
Juices — Apple · Cranberry · OJ · \$5
Pepsi Soda — OJ Crush, Lemonade, Diet Pepsi, Starry · \$4

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.