



# BITE:30 MENU 2019

**3 COURSE MEAL \$30 PER PERSON**

**OPTIONAL WINE PAIRING \$15**

**Available June, Tuesday – Saturday, 5pm till 10pm**

\*\*\*No other discounts, coupon, barter bucks or substitutions can be applied, menu changes may occur\*\*\*

(V) vegetarian (GF) gluten free (\*) a la carte price

## OPENING ACTS

**SHRIMP AVOCADO RELLENO (GF) \*\$8**

SHRIMP & LIME CEVICHE STUFFED AVOCADO ATOP ARUGULA BED

Wine Pairing: 3oz *Riesling*, Heinz Eifel, DEU 2017 \*\$5

**MEZE PLATTER (V) \*\$7**

DIP TRIO W/ BABA GANOUSH, OLIVE TAPENADE, BLACK BEAN HUMMUS

Wine Pairing: 3oz *Chenin Blanc/Viognier*, Pine Ridge, CA 2017 \*\$5

**STRAWBERRY ARUGULA SALAD (V) (GF) \*\$6**

STRAWBERRIES, BABY ARUGULA, GORGONZOLA, SLIVERED ALMONDS,  
ORANGE BALSAMIC VINAIGRETTE

Wine Pairing: 3oz *Rose*, Joel Gott, CA 2017 \*\$5

**ESCARGOT EN CROUTE \*\$10**

GARLIC SPINACH BUTTER WHITE WINE, PUFF PASTRY

Wine Pairing: 3oz *Prosecco*, La Gioiosa, ITA NV \*\$5

**Maxine's on Shine is a 2019 "DINING HALL OF FAME" INDUCTEE – Orlando Magazine**

*Join MaxinesClub.com for special offers and event information*

*Owners: Kirt & Maxine Earhart*

*Menu Creation: Executive Chef George Vogelbacher & Kitchen Manager Brad Bissonette Wines: Juice Pimp™*

**PLEASE FLIP OVER TO CONTINUE TO ENTRÉE AND DESSERT SELECTIONS**

## MAINSTAGE

### **WILD MUSHROOM RAGOUT (V) \*\$18**

SLOW COOKED WILD MUSHROOM TRIO RAGOUT, PAPPARDELLE, SHAVED MANCHEGO

Wine Pairing: 6oz *Malbec/Petite Syrah Blend*, Burnside, CA 2017 \$12

### **CHICKEN SCARPARIELLO (GF) \*\$22**

HALF ROASTED CHICKEN, SWEET ITALIAN SAUSAGE  
PICKLED PEPPERS, WHITE WINE GARLIC SAUCE, CAST IRON SKILLET

Wine Pairing: 6oz *Zinfandel*, Ancient Peaks, CA 2016 \*\$11

### **SALMON A' LA GEORGE (GF) \*\$24**

SEARED NORTH ATLANTIC SALMON, STURGEON CAVIAR, SPICY HOLLANDAISE, RICE PILAF,  
VEGETABLE OF THE DAY

Wine Pairing: 6oz *Chardonnay*, Greystone, CA 2017 \*\$10

### **NY STRIP STEAK \*\$27**

10 OZ, CHOICE PLUS, CATTLEMAN'S RANCH, TRI-COLOR PEPPERCORN SAUCE,  
MASHED POTATOES, VEGETABLE OF THE DAY

Wine Pairing: 6oz *Malbec*, Dona Paula, ARG 2017 \*\$10

### **CIOPPINO (GF w/ no bread) \*\$22**

SAN FRANCISCO SEAFOOD STEW W/ MUSSELS, SHRIMP, SCALLOPS, FISH,  
TOMATO VEGETABLE MEDLEY, CHARDONNAY HERB SAUCE

Wine Pairing: 6oz *Gavi*, Batasiolo, ITA 2017 \*\$10

### **STUFFED PORK CHOP (GF) \*\$24**

10 OZ, BONE IN, SPINACH CHEDDAR STUFFED, BACON MUSHROOM SAUCE,  
MASHED POTATO, VEGETABLE OF THE DAY

Wine Pairing: 6oz *Pinot Noir*, Nielson, CA 2016 \*\$11

## ENCORE

### **BREAD PUDDING (V) \*\$8**

RUM, RAISIN, FIG BREAD PUDDING, SPICED RUM CREME ANGLAISE

Wine Pairing: 2oz "Magdala" *Orange Liqueur*, Torres, ESP \*\$8

### **CARAMEL CRÈME BRULEE (GF) \$8**

Wine Pairing: 2oz "10Yr" *Gran Reserva Brandy*, Torres, ESP \*\$8

### **WILD BERRY POUND CAKE PARFAIT (V) \*\$8**

WILD BERRY COMPOTE ATOP POUND CAKE, HONEY HABANERO MOONSHINE WHIPPED CREAM

Wine Pairing: 3oz "Muscat Rose Sparkling", IVY, FRA \*\$6

Tasty Beverage Partners: *Stella Pilsner*...16oz Draft - \$4 & *Tito's Vodka* Highball Classic - \$5!

THANK YOU FOR CELEBRATING THE EPICUREAN PASSIONS OF LIFE WITH US,  
AND THANK YOU TO THE ORLANDO WEEKLY FOR BRINGING THIS PROMOTION TO US ALL!