



SEXY * COMFORTABLE * DELICIOUS

MANY YEARS - ORLANDO WEEKLY "BEST OF" WAIT STAFF, BEST NEIGHBORHOOD RESTAURANT, PET FRIENDLY, ETC.

3 YEARS IN A ROW - MICHELIN RECOMMENDED, BEST DOWNTOWN RESTAURANT & BEST BRUNCH - ORL MAGAZINE

SIP & SAVOR MENU 2024

3 COURSE MEAL \$35 PER PERSON

OPTIONAL WINE PAIRING \$17

Available Friday, Aug 2nd thru Thursday, Aug 15th

Dinner Seating Wed thru Sat 5pm till 9pm...All RSVP's are 2 Hours

*****No other discounts, coupons, sharing or substitutions can be applied, menu changes may occur*****

(V) vegetarian (GF) gluten free

OPENING ACTS

"GREEN TURTLE CAY" SEAFOOD CHOWDER (GF)

FRESH CATCH FISH, SHRIMP, CONCH, SPICY RUM TOMATO BROTH

Wine Pairing: 3oz Prosecco, Antonico, ITA

FRIED GREEN TOMATOES (V)

(2) TOMATOES, PANKO PARMESAN CRUST, FIRECRACKER SAUCE

Wine Pairing: 3oz Rose, Kim Crawford, NZL

PANZANELLA CAPRESE SALAD (V)

HEIRLOOM TOMATOES, BUFFALO MOZARELLA, RADICCHIO & ARUGULA

CRISPY BREAD, BASIL BALSAMIC VINAIGRETTE

Wine Pairing: 3oz Riesling, Fulkerson, NY

CAVIAR & CHIPS (GF)

CHEF SELECT CAVIAR, FRIED POTATO CHIPS, CRÈME FRAICHE

Wine Pairing: 3oz Sauvignon Blanc, Carmel Road, CA

PLEASE FLIP OVER TO CONTINUE TO ENTRÉE AND DESSERT SELECTIONS

MAINSTAGE

SHRIMP CURRY (GF) *\$29

SAUTEED, RED CURRY, PINEAPPLE SALSA, & BASMATI TRUFFLE HERB RICE

Wine Pairing: 6oz *Conundrum (White Blend)*, CA *\$13

DUCK CONFIT CASSOULET (GF) *\$30

CRISPY GLAZED DUCK LEGS, RED BEAN & SPINACH CASSOULET

Wine Pairing: 6oz *Merlot*, Alexander Valley Vineyards, CA *\$10

STUFFED POBLANO PEPPER (V) (GF) *\$23

PLANT BASED MEAT W/ RICE STUFFING, AVOCADO SALSA & MOLE SAUCE

Wine Pairing: 6oz *Chardonnay*, Mer Soleil, CA *\$16

THEE MEATLOAF *\$24

BLEND OF BLACK ANGUS BEEF, BISON, & VEAL, SMOTHERED IN LA MERE LOUISE BORDELAIS,
CHEF SELECT VEGETABLES AND MASHED POTATO OF THE DAY

Wine Pairing: 6oz *Bobal*, Murviedro, ESP *\$13

SKILLET CHICKEN PARMESAN *\$23

FRIED BUTTERMILK CHICKEN BREAST, PANKO-PARMESAN CRUST,
PENNE PASTA, POMODORO SAUCE, MOZZARELLA

Wine Pairing: 6oz *Super Tuscan*, "Origio" Trambusti, ITA *\$13

ENCORE

Berries Romanoff (V) (GF)

Wine Pairing: 1.5oz *Grandeza Liquer*, CA

CHOCOLATE KAHLUA MOUSSE (V) (GF)

Wine Pairing: 3oz *Sangue Di Guida*, Ca' Montebello, ITA

CREAMY KEY LIME PIE (V)

Wine Pairing: 3oz *Moscato*, Ca' Montebello, ITA

(desserts can be made a la mode w/ice cream... \$3)

OWNERS: *Maxine & Kirt Earhart*

GM: Dani Tin *MENU: Chef Tom Hughes*

WINE PAIRINGS: *Juice Pimp™*

Can Do Attitude: *Our Entire Maxine's on Shine Family*

THANK YOU TO: *THE MAIN STREET DISTRICTS & YOU*
FOR YOUR SUPPORT OF YOUR LOCAL RESTAURANTS!!!!