

APPETIZERS

Aquavina Calamari

Sweet Corn Dusted Calamari served with a Honey & Smoked Chili Remoulade

8

Salt and Pepper Shrimp

Sautéed in fresh garlic, ginger and green onion and served with a Sweet Chile Garlic Sauce

8

Jumbo Lump Crab Cake

A Colossal Crab Cake paired with a warm Walnut and Apple Compote over Cranberry Remoulade

12

Kobe Caps

Roasted Mushroom Caps stuffed with Strube Ranch Kobe Beef & Garlic served atop a Smoked Tomato Glaze

10

Shrimp Cocktail

Citrus Scented Gulf Shrimp served with a duo of Cocktail Sauces and garnished with Fresh Horseradish & Celery Sprouts

9

SOUPS AND SALADS

Butternut Pumpkin Bisque

A Velvety Creamed Soup paired with Vanilla Crème Fraiche and Cinnamon Dusted Brioche Croutons

8

Aquavina House Salad

Petite Lettuces tossed in a Black Pepper & Roasted Sweet Onion Dressing with Brown Sugar Allspiced Walnuts, Dried Bing Cherries and Roquefort Honey Crostini

7

Caesar Salad

Crisp Romaine Hearts generously coated in a House Made Caesar Dressing and topped with Garlic Chips, Brioche Croutons and Parmigiano Reggiano

8

Spinach Salad

Baby Spinach tossed in a Sweet Poppy Seed Dressing topped with Pickled Quail Eggs, Flash Fried Shallots and Crispy Prosciutto and paired with Pine Nut Encrusted Goat Cheese

8

The Wedge

Iceberg Lettuce with Honey Glazed Applewood Bacon, Marinated Tomatoes, Shaved Roquefort and Creamy Blue Cheese Dressing

8

SEAFOOD

Fresh Catch of the Day

Market Price

Scallop Quartet

Diver Scallops prepared four different ways,

A Coriander Crusted Sea Scallop over Cauliflower Puree, topped with lightly dressed micro sprouts

Diver Scallop "Noodles" in a Smoked Scallop Cream Sauce topped with a crispy Scallop Ravioli

A Butter Broiled Sea Scallop Gratin

Crisp Belgian Endive stuffed with an Amber Seared Sea Scallop and a Smoked Bacon and Local Sweet Potato Hash

28

Pan Seared Mahi Mahi

Served atop Sautéed Baby Spinach and a Crawfish Tasso Cream Sauce and paired with Cream Cheese, Chive & Potato Turnovers

22

Pan Roasted Salmon

Over Creamed Anson Mills Grits and Braised Collard Greens, sided by Tiger Shrimp sautéed in a Tangy BBQ Sauce

24

Lobster Fettuccini

House Made Fettuccini in a Parmesan & White Wine Cream Sauce with Maine Lobster, Sweet English Peas and Roma Tomatoes and finished with Fresh Herbs.

26

CHEF'S SUGGESTIONS

Aquavina only serves Certified Angus Beef from the Midwest, fed a rich corn diet and aged a minimum of 28 days producing the most tender and concentrated flavors.

Following are the chef's suggested pairings with each steak.

The Black Eye

An 18oz. Center Cut Bone-in Ribeye encrusted with Tellicherry Black Pepper and served with Hand Cut Steak Fries Tossed in White Truffle Oil, Butter Broiled Jumbo Asparagus and a Creamy Roasted Leek and Roquefort Blue Cheese Fondue

36

The New Yorker

A 14 oz. USDA Prime New York Strip Steak served over Sautéed Baby Spinach and Brandy Braised Garlic and New Potato Pierogies and topped with Pan Roasted Baby Button Mushrooms in a Rich Bordelaise Sauce

42

The Filet

An 8 oz. Center Cut Filet Mignon paired with Pale Ale Battered Jumbo Asparagus and Creamy Maine Lobster Macaroni & Cheese topped with a Shitake Mushroom Demi Glace

34

The Kansas City Club

A 12oz. Char Broiled Kansas City Strip Steak with Roasted Garlic Yukon Gold Potatoes and Crispy Pan-Fried Cauliflower topped with Roquefort Blue Cheese Butter

30

Surf & Turf Trio

Beef Tenderloin and Tiger Shrimp Served Three Ways,

A Broiled Beef Tenderloin with Horseradish & Tomato Spiked Hollandaise and a Hushpuppy Dusted Shrimp

A Broiled Beef Tenderloin over Truffle Whipped Potatoes with Shitake Demi Glace and a Butter Poached Shrimp

Thai Chile Glazed Beef Tenderloin with Sweet & Sour Spinach and a Steamed Shrimp Dumpling

28

Oven Roasted Chicken Roulade

Young Chicken Breast stuffed with Chevre Goat Cheese and Baby Spinach over Israeli Couscous with Seasonal Vegetables topped with an Oven Roasted Tomato Cream and Confit Romas

18

A LA CARTE STEAKS

All Steaks served with your choice of sauce.

18 oz. Bone In Ribeye - 29

Exceptionally marbled for incredible flavor

14 oz. USDA Prime New York Strip - 35

The most tender and flavorful beef in the country

8 oz. Filet Mignon - 26

Center cut in-house and broiled to perfection

12 oz. Bone In Kansas City Strip Loin - 26

Enhanced by the Bone providing extra juiciness

SIDE OFFERINGS

Crispy Cauliflower - 6

Butter Braised Asparagus - 8

White Truffle Steak Fries - 7

Roasted Garlic Whipped Potatoes - 7

New Potato and Garlic Pierogies - 7

Braised Baby Button Mushrooms - 8

Shitake Mushroom Demi Glace - 9

Creamy Maine Lobster Macaroni and Cheese - 10