

Non-Alcoholic Specialties

Tinker Bell and Friends or Buzz Lightyear Punch

Minute Maid Light Lemonade Punch served in a souvenir Fairies or Toy Story 3 cup with a glowing Tinker Bell or Buzz Lightyear Clip-on Light 6.49

Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt blended with Odwalla Berries GoMega, an excellent source of Omega-3 4.69

Milk Shakes

Choose from Chocolate, Strawberry, or Vanilla 4.69

Appetizers

The Wave Appetizer for Two Lump Crab-Florida Rock Shrimp Cakes and Sautéed Sea Scallops 14.99

Lump Crab-Florida Rock Shrimp Cakes with Cucumber and Tomato Salsa and Remoulade Sauce 11.49

Seasonal Soup with Chef's Accompaniment 7.99

Harvest Salad with seasonal Apples, Midnight Moon Cheese, Marcona Almonds, and Cranberry Vinaigrette 6.99

Avocado and Citrus Salad with Local Greens and Orange Vinaigrette 7.49

Black Bean Chili with Pork Tenderloin and Jalapeño Corn Muffin 6.99

Pan-seared Sea Scallops with Sweet Onions, Applewood Smoked Bacon, and Chili Cream Corn Sauce 10.99

Entrées

Braised Lamb Shank with Bulgur Wheat-Lentil Stew and Red Wine Sauce 25.99
🦋 Epiphany Gypsy, Santa Barbara 🦋

Grilled Beef Tenderloin with a Port Wine Porcini Sauce, Potato and Onion Gratin, and Braised Swiss Chard 29.99
🦋 Jim Barry The Cover Drive Cabernet Sauvignon, South Australia 🦋

Linguini with Florida Littleneck Clams, Rock Shrimp, and chunky Tomato Broth 29.99
🦋 Allan Scott Sauvignon Blanc, Marlborough 🦋

Apple Brined Pork Tenderloin with Bourbon Sweet Mashed Potatoes, Warm Spinach-Bacon Salad, and Sassafras Jus 21.99
🦋 Buena Vista Pinot Noir, Carneros 🦋

Chili-marinated Flat Iron Steak with Grilled Vidalia Onions, Boniato Mash, Chipotle Barbecue Sauce, and Marinated Beet Salad 21.99
🦋 Marquis Philips Sarah's Blend, SE Australia 🦋

Oven-roasted Chicken with Savory Potato Waffles, Black-eyed Peas, and Rice 17.99
🦋 Firestone Gewürztraminer, Santa Ynez Valley 🦋

Seasonal Vegetable Stew with Shiitake Mushrooms, Butternut Squash, and Multigrain Rice 17.99
🦋 Veramonte Chardonnay Reserva, Casablanca Valley 🦋

Today's Sustainable Fish with Edamame Stew and Cilantro Chutney 20.99
🦋 Sonoma-Cutrer Chardonnay, Russian River 🦋

Sides

Beet Salad 4.99

Wilted Rainbow Chard 4.99

Stewed Mushrooms 4.99

Boniato Mash 4.99

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

An 18% service charge is added for parties of 6 or more.

Specialty Cocktails

Magical Star Cocktail

Light up your celebration with X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.50

The Wavesicle

4 Orange Vodka, Cointreau, and Nonfat Yogurt with a splash of Orange Juice 9.50

Antioxidant Cocktail

Finlandia Wild Berries Vodka, Absolut Berri Açai Vodka, Pomegranate, Lychee, and Freshly Squeezed Lemon Juice 9.50

Agave Nectar Margarita

Tierras Organic Blanco Tequila, Agave Nectar, and Freshly Squeezed Lime Juice 9.75

Under the Florida Moon

4 Orange Vodka, St - Germain Liqueur, Agave Nectar, and Orange Juice topped with Blue Moon 9.50

Raspberry Rain

Rain Organics Red Grape Hibiscus Vodka, Chambord, fresh Raspberries, Lychee, and Freshly Squeezed Lemon Juice topped with Soda Water 9.50

Draft Beer

Orange Blossom Pilsner

Hand crafted using all-natural ingredients, no refined sugar, and 30 percent Orange Blossom Honey 6.00

Abita Amber

Munich-style lager brewed with crystal malt and Perle hops. Smooth, malty, slightly caramel flavor, and a rich amber color 6.00

Abita Purple Haze

Crisp, American-style wheat beer with raspberries, which provide the lager with a subtle purple coloration and haze, a fruity aroma, and a tartly sweet taste 6.00

Abita Turbodog

Dark brown ale brewed with Willamette hops and a combination of British pale, crystal and chocolate malts, giving it a rich body and a sweet chocolate-toffee-like flavor 6.00

Abita Beer Flight

Three Samplings, 5-oz each 6.50

Discovery Wine Flights

Crispy Sauvignon Blanc

Compare Countries and Regions 17.00

Kim Crawford, Marlborough (New Zealand)
Neil Ellis, Groenekloof (South Africa)
Terrunyo, Casablanca Valley (Chile)

Chardonnay Discovery

Compare Countries and Styles 15.00

Alpha Domus Unoaked, Hawkes Bay (New Zealand)
Sonoma-Cutrer, Russian River
Veramonte Reserva, Casablanca Valley (Chile)

Pinot Noir Discovery

Compare styles from cool to warm climates 17.00

Spy Valley, Marlborough
Buena Vista, Carneros
Coldstream Hills, Yarra Valley

Australian Shiraz

Compare styles from cool to warm climates 16.00

Green Point, Victoria – cool
Robert Oatley, Mudgee – moderate
Hewitson *Ned & Henry's*, Barossa Valley – warm

Beverages

Organic Colombian Coffee Press Pot 6.29

“Mesa de los Santos” is produced in the eastern part of Colombia in the town of Los Santos.

Organic Specialties

Espresso 3.39 Cappuccino or Latte 3.89
Café Mocha 4.39

Whole Leaf Silk Sachet Hot Tea or Coffee 2.39

Bottled Waters

Evian 750 mL 6.50 *Serves Two*

Perrier 750 mL 6.50 *Serves Two*