

DINNER MENU

OUR SEASONAL FARE STARS LOCAL AND ORGANIC INGREDIENTS WHENEVER POSSIBLE, SOURCED FROM ARTISANAL PURVEYORS WHO SHARE OUR LOVE OF QUALITY AND CRAFT

Starters

- Prosciutto Flat-Bread**- parmesan cheese, olives, peppers, sun dried tomato aioli 13
- Staff Fries**- chili vinaigrette, japanese mayo, scallions 7
- House Made Pot Stickers**- pork or veggie 7
- Fried Calamari**- poblano, onion, citrus, chili vinaigrette 13
- Mushroom Toast**- glazed maitakes, creme fraiche, charred sourdough, fine herbs 17
- Cheese & Charcuterie**- chef's selection, whole grain mostarda, local honey, ciabatta 26
- Chopped Butter Lettuce**- american blue cheese, bacon, fresh corn, avocado, tomato, toasted walnut verjus- honey vinaigrette 13
- Baby Arugula**- shaved Parmesan, petite sautéed crouton, olive oil, poached tomato-vinaigrette 11
- Marinated Red Beets**- local arugula, tangerine, sheep's yogurt, pistachio crumble 13

Sides

- Crispy Brussel Sprouts** maple bacon sherry vinaigrette 8
- Garlic Roasted Broccoli** barrel-aged balsamic parmigiano, chili flake 8
- Hand Cut French Fries** 5
- Blistered Shishito Peppers** shallot-mustard vinaigrette, bonito flakes 8
- Rustic Bread & Flat Bread**- sea salt 3.5

*Many of our selections are available as **vegetarian options** Please ask your server.*

Entrées

- Chef's Cuts** -
(7oz) Flat iron 28 **(14oz) Prime NY Strip** 49
crisp fingerlings, parmesan, arugula, green goddess, gremolata
- Crispy Skin Salmon**- zucchini, sweet potato noodles, shishito peppers, spicy tomato coconut, dilled tahini yogurt 26
- Fresh Catch**- chef special of the day MP
- Sweet Potato Gnocchi**- caramelized cauliflower steak, spinach, tomato, broccolini, hazelnut pesto 23
- Pork Ragù**- house made pappardelle, pomodoro, whipped ricotta, fried rosemary 25
- Red Curry Mussels**- coconut, ginger, lemon grass, lime, house flat bread, gremolata 18
- Ahi Tuna Poke**- avocado, cucumber, pickled daikon and carrots, crispy asparagus, arugula, sambal vinaigrette, sweet soy 28
- Vegetarian Rice Bowl** 15
- Seafood Cioppino**- mussels, shrimp, catch of the day, toasted cous cous, spicy tomato fennel broth, house ciabatta 36
- New England Scallops**-charred artichokes, olive, cipollini onion relish, crispy prosciutto di Parma 34

State Street Classics

- Fried Chicken**- buttermilk spiced, free range chicken 23
- State Street Burger**- double stacked, with american and havarti cheese, hot pickled cucumber ribbons and red onion, house mayo, brioche bun 15
- Cauliflower Gratin**- aged cheddar, gruyere, whole grain mustard, garlic buttered bread crumb 14

House Made Desserts

- Apple Cobbler** - It's a classic! Seasonal apples topped with a soft sweet potato crust and baked in a cast iron skillet. Served ala mode, of course 9
- S.S. Skillet Cookie**- No better way to experience America's favorite cookie, our browned butter chocolate chip cookie is baked to order and served a la mode 6
- Peanut Butter Pie**- Chocolate cookie crust filled with peanut butter mousse and topped with chocolate ganache 7
- Chocolate Creme Brulee**- Espresso short bread, creme fraiche whip 9



LIGHT & REFRESHING

BRAMBLE 10

8 time best cocktail winner in Sarasota -Touch of simple syrup, fresh lemon juice, gin, blackberry liqueur

Holla Pena 12

A spicy delight with tequila, Ancho Reyes Chile Liqueur, lemon and pineapple juice with honey ginger syrup

Highland Queen 15

A Glenmorangie tippie to titillate the senses. It comes with Allspice, orgeat and fresh lemon juice

Naked & Famous 15

Mezcal like you've never seen before! A complex yet simple combination of Mezcal with chartreuse, Aperitivo and fresh lemon juice

Horcrux 15

A cocktail with pieces of of my very soul inside. A delicious mix of gin, Aperitivo, Montenegro, and fresh lemon juice

Tea Slice 12

Bright and Refreshing whiskey. Check out this Arnold Palmer rendition with Hibiscus tea, fresh lemon juice and Alchemy liqueur

Racecar backwards 14

A Bacardi cocktail that goes into high gear as you slowly sip and enjoy. This rum cocktail features Fresh lemon juice, Campari and Orgeat with a grenadine float

Stickler Meeseeks 14

No sweet tooth needed for this Grey Goose Vodka cocktail from the Rickest Rick ever. A refreshing combo of Grey Goose, curacao, fresh lemon juice and Creme de Violette

SAVORY & AGGRESSIVE

Fizzy Endings 25

This savory concoction with Empress Gin can change any mood instantly! It comes with Empress gin, egg white, fresh lemon juice and soda. Have a seat because this cocktail takes a little time to make but is well worth it!

Sak Pase 14

This Haitian delight will have you speaking in tongues! It is a mélange of Haitian rum, Allspice, cream and egg yolk that will entice your palate

A Million to Juan 15

Mexico meets Italy in this sweet and bitter beverage. Mezcal provides the smoke while sweet vermouth and Campari take you on your journey

Second Breakfast 15

Middle earth's fave cocktail! it includes Fiero Aperitivo, Bourbon, fresh lemon juice, egg white and a Cynar topper. One drink to rule them all

GFB 15

This is not your average Boulevardier. This SS twist will have your taste buds craving more

Legend of Kobe 24

Mamba mentality inspired smoked Angels Envy Rye OF! Made to motivate

ON THE LIGHTER SIDE

Ruby Rose 12

An Italian spritz that leaves you speaking with your hands! Introducing the Carpano family!

St. Germain Cocktail 12

Respect your elders berry liqueur! This bubbly cocktail with St Germain is a perfect cocktail to get your day started!

Downtown SRQ 12

A white peach and rosemary Cosmo with a twist

Sunday Funday 12

A watermelon basil smash of a good time!

Brief Recess 12

Lemongrass Mojito with style

PLATINUM COLLECTION COCKTAILS

(see Platinum Collection Menu for Full List of Premium Spirits)

LOUNGE CARRE 65

Whistle Pig 15, 1738 Cognac, Yzaguire Vermouth, Bitters

ULTIMATE PATRON WORD 55

Gran Patron, Lemon, Chartreuse, Pamplemousse Liqueur

DALMORE SOUR 50

Dalmore cigar malt, Lemon juice, Orgeat and Angostora bitters

ABERFELDY 21 JULIP 50

Aberfeldy 21, Honey Liqueur, Mint

FEATURED SPIRITS

COGNAC

1738 Remy Martin
Courvasier

Grand Marnier
Hennessy

Croizet Black Legend
Pierre Ferrand

INTERCONTINENTAL WHISKEY

Ardbeg
Balvenie
Compass Box
Glenfiddich
Glenmorangie
Glenlivet 12 Yr Scotch
Hibiki Japanese Blended
Jameson Irish Whiskey

Jameson Irish Whiskey
Lagavulin
Laphroaig
Yamazaki Japanese
Oban
Red Breast
Tee ling Small Batch

NATIVE WHISKEY

Angel's Envy Bourbon
Basil Hayden's Bourbon
Blanton's
Booker's Bourbon
Buffalo Trace
Eagle Rare
Elijah Craig Bourbon
Four Roses
High West
Jeffersons
Knob Creek Bourbon
Maker's Mark Bourbon
Michters
Stranahans
Whistlepig
Wild Turkey
Woodford Reserve

VODKA

Belvedere
Chopin Potato
Grey Goose
Ketel
Stoli Elite
Reyka
Tito's Handmade
Wheatley

RUM/RHUM

Diplomatico
Flor De Caña
Kirk and Sweeney
Plantation
Wray & Nephew
Zaya
Zacapa

JUNIPER DELIGHTS

Blue Coat
Botanist
Drumshambo Gunpowder
Empress
Hendrick's
Gray Whale
Nolets
Monkey 47
Oxley
Plymouth
Sipsmith
Tod & Vixen
Uncle Val's

TEQUILA/MEZCAL

Casamigos
Clase Azul
Creyente
Del Maguy Vida
Dobel Maestro
Espolón
Herradura
Hiatus
Riazul
Teramana

NON-ALCOHOLIC 12

Tingle My Senses

This honey ginger refresher with basil notes will leave you wanting more

Snackery Daiquiri

A combination of lemon, lime and blackberries. Blackberries have never been so enticing!

BEER

Coppertail Free dive	6	Guinness	6
Bells 2 hearted	6	Stella	6
Jai Alai	6	Stella Cidre	6
Vtwin	6	Steigl	6
Florida Cracker	6	Rekorderlig (ask for flavors)	6