

# **BREAKFAST**



## Prelude

### **Overture Continental • 12**

*Fresh baked croissant, danish or muffin, seasonal fruit, cereal or oatmeal, coffee & juice*

### **Mixed Berry Parfait • 9**

*Vanilla Greek yogurt, house made coconut granola, fresh berries, cashew rice crispy treat*

### **Sarasota Steel Cut Oatmeal • 8**

*McCann's Irish oats, caramelized pineapple compote, tropical honey*

## Cage-Free Eggs

### **Two Eggs Any Style • 12**

*Overture home fries, toast, choice of bacon, sausage, or ham*

### **Design An Omelet • 14**

*Choose from whole eggs or egg whites. Add up to four ingredients: ham, bacon, sausage, peppers, mushrooms, onions, asparagus, spinach, tomatoes, cheddar, Swiss provolone or goat cheese.*

+ Served with Overture home fries & toast. +

## Signature

### **Traditional Eggs Benedict • 18**

*Two poached eggs & Canadian bacon over toasted Wolferman's English muffin, hollandaise sauce, grilled asparagus*

### **Chicken & Waffles • 18**

*Southern fried chicken, Belgian waffle, bacon, sriracha, Vermont maple syrup*

### **Egg White Frittata • 15**

*Spinach, asparagus, oven dried tomatoes, mushrooms, goat cheese, avocado toast*

### **Corned Beef Hash • 15**

*Poached egg, Boar's Head sharp cheddar & scallions with Wolferman's English muffin*

## Sweet

### **All American Pancakes • 12**

*Choose from blueberry, banana, or chocolate chip, Vermont maple syrup*

### **Brioche French Toast • 12**

*Caramelized banana, whipped cream*

### **Belgian Waffle • 15**

*Sweetened mascarpone cheese, coconut, blackberry-strawberry-mango salsa*

## Skillets

*All skillets are served with a choice of two eggs any style & toast*

### **Farmhouse • 14**

*Bacon, sausage, ham, peppers, mushrooms, onions, cheddar cheese over our Signature home fries*

### **Siesta • 12**

*Chorizo, onions, peppers, cheddar-jack cheese, topped with fire roasted salsa, guacamole and tortilla strips*

### **Chicken & Biscuit • 18**

*Southern fried chicken, buttermilk biscuit, sausage gravy*

## Sides

### **Wood Smoked Bacon • 5**

### **Pork or Chicken Sausage • 5**

### **Muffin, Danish, Croissant or Toast • 4**

### **Overture Home Fries • 5**

### **James Beard's Hash Browns • 5**

### **Fresh Fruit & Berries • 10**

*Honey lime yogurt dip*



**LUNCH**



# Prelude

## **Crispy Fried Brussel Sprouts • 9**

Sriracha agave

## **Blistered Shishito Peppers • 9**

Sesame, soy & miso butter

## **Gulf Coast Shrimp "Cocktail" • 10**

Signature cocktail sauce & lemon

## **Fresh Ahi Tuna • 16**

Black & white sesame encrusted, Wakame salad, wasabi, pickled ginger and soy glaze

## **Deviled Eggs • 10**

Candied bacon, sweet pickle, smoked paprika

## **Jumbo Lump Crab Cake • 18**

Pink guava puree, lemon dressed baby arugula

## **Charcuterie Palette • 24**

Domestic artisan cheese & cured meats, honeycomb, Mediterranean olives

# Interlude

Add grilled or blackened chicken \$6, steak \$7, shrimp or grouper \$8

## **Creamy Tomato Soup • 9**

Roasted tomato & garlic, balsamic syrup

## **Roasted Squash Soup • 9**

Chive creme fraiche

## **Overture Salad • 9**

Baby lettuce, strawberries, candied pecans, feta cheese, raspberry poppy seed dressing

## **Red Quinoa & Greens • 12**

Fresh mozzarella, avocado, almonds, dried blueberries, pomegranate- blueberry dressing

## **Chopped Romaine Salad • 12**

Avocado, tomato, bacon, corn, chick peas, goat cheese, sunflower seeds, garlic dressing

## **Artisan Lettuce Wedge Salad • 7**

Boston bibb, apple wood smoked bacon, heirloom tomatoes, red onion & crumbled blue cheese

## **Burrata Cheese • 14**

Heirloom tomatoes, grilled ciabatta, balsamic glaze, pesto & fried basil

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

# Handheld

All handhelds are served with a choice of hand-cut fries, sweet potato tots or house-made chips

## **Blackened Grouper Sandwich • 18**

Chipotle aioli, lettuce, tomato, onion, brioche bun

## **Chicken Club • 14**

Provolone, bacon, avocado, lettuce, cured tomato, basil aioli, ciabatta bun

## **Seasonal Vegetable Wrap • 14**

Spinach tortilla, hummus, vegetables & lentils. Harissa dipping sauce.

## **Triple Grind Burger • 18**

House-made beer cheese, caramelized onion, shredded lettuce, bacon mayo & tomato

## **Cubano • 15**

Pork, ham, turkey, swiss, pepper jack, sliced pickle, grain mustard spread, plantain chips

# Composition

## **Sweet Potato Ravioli • 16**

Lemon brown butter, fried sage, pecorino & toasted pepitas.

## **Grilled Mahi-Mahi Tacos • 16**

Sriracha slaw, guacamole, pickled chili peppers, cilantro, lime-crema

## **Fish & Chips • 18**

Beer battered catch, creole sauce, waffle cone, hand-cut fries

## **Crispy Skin Salmon • 18**

Tri-colored quinoa, braised spinach & shaved fennel, saffron butter

## **Steak & Frites • 19**

Skirt steak, roasted garlic & olive butter, crispy onion rings & truffle Parmesan frites



**DINNER**



# Prelude

## Creamy Tomato Soup • 9

Roasted tomato & garlic, balsamic syrup

## Roasted Squash Soup • 9

Chive creme fraiche

## Crispy Fried Brussel Sprouts • 9

Sriracha agave

## Blistered Shishito Peppers • 9

Sesame, soy & miso butter

## Gulf Coast Shrimp "Cocktail" • 10

Fresh grated horseradish & lemon

## Deviled Eggs • 10

Candied bacon, sweet pickle, smoked paprika

## Fresh Ahi Tuna • 16

Black & white sesame encrusted, Wakame salad, wasabi, pickled ginger and soy glaze

## Maine Lobster Mac & Cheese • 16

White cheese fondue with wild mushroom, cavatappi noodles & sweet cornbread crust

## Grilled Oysters of the Gulf • 18

Grated garlic compound butter, fresh lemon

## Jumbo Lump Crab Cake • 18

Pink guava puree, lemon dressed baby arugula

## Charcuterie Palette • 24

Domestic artisan cheese & cured meats, preserved fruits & nuts

# Interlude

Top off with grilled chicken \$4, steak \$6, shrimp \$7 or grouper \$8

## Overture Salad • 9

Baby lettuce, strawberries, candied pecans, feta cheese, raspberry poppy seed dressing

## Artisan Lettuce Wedge Salad • 9

Boston bibb, apple wood smoked bacon, heirloom tomatoes, shaved onion & crumbled blue cheese

## Beet & Arugula Salad • 12

Goat cheese, pistachio dust, burnt honey balsamic vinaigrette

## Burrata Cheese • 14

Heirloom tomatoes, grilled ciabatta, balsamic glaze, pesto & fried basil

# Composition

## Dome Smoked Chicken • 24

Pan jus, purple Peruvian potatoes, chef's vegetable

## Crab Crusted Grouper • 32

Tomatoes, bacon, avocado butter, boursin grits

## Crispy Skin Salmon • 26

Tri-colored quinoa, braised spinach & shaved fennel,  
saffron butter

## Roasted Eggplant • 24

Seasonal roasted vegetables, mozzarella, tomato jam

## Grilled Filet of Beef Tenderloin • 30

Herb smashed potatoes, asparagus & baby carrots  
Finish it a la Oscar with jumbo lump crab & bearnaise, 6

## Cast Iron Seared Scallops • 30

Vegetable Risotto, asparagus, & roasted tomatoes

## Whole Fried Snapper • 32

Vegetable pad thai, soy ginger glaze

## Triple Grind Burger & Hand Cut Fries • 18

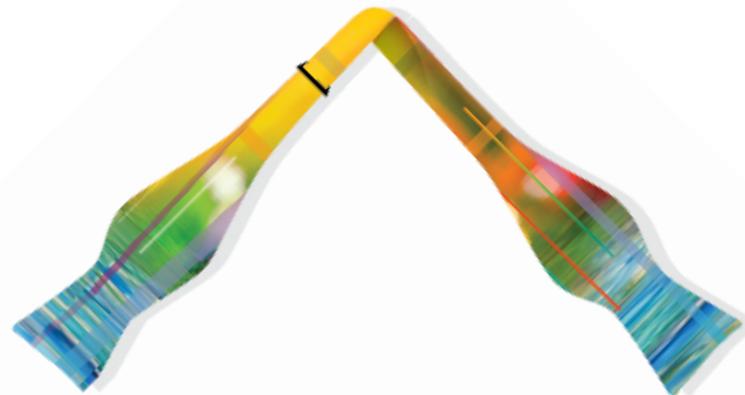
House-made beer cheese, caramelized onion,  
shredded lettuce, bacon mayo & tomato

## Mushroom Ravioli & Pulled Short Rib • 24

Gorgonzola crema, roasted garlic, red wine demi glace

## Steak & Frites • 28

Skirt steak, black-garlic butter, crispy onion petals &  
truffle Parmesan frites



# DESSERT



# Encore

## **Blueberry Buckle**

*Crème anglaise*

## **Butterscotch Pot de crème**

*Grand Marnier whipped cream, ginger snaps*

## **Flourless Chocolate Torte**

*Rich deep chocolate cake, chocolate macaroon*

## **Key Lime Pie**

*Granola-graham crust, key lime curd, whipped cream, key lime zest & toasted coconut garnish*

## **Bourbon Apple Cobbler**

*Fire roasted apples, cinnamon brown sugar streusel, vanilla ice cream, candied bacon*

## **Ice Cream Sundae**

*Haagen Dazs ice cream, Michigan cherry sauce, candied peanuts, crispy waffle cone*

## **Cheesecake Brulee**

*Crisp sugar crust, fresh berries, fruit coulis*

## **Banana Foster Bread Pudding**

*caramelized rum sauce*

# Libations

**Chocolate Martini 12**

**Crème Brulee Martini 12**

**White Russian 12**

**Brandy Alexander 12**

**Courvoisier VS Cognac 12**

**Courvoisier VSOP Cognac 16**

**Courvoisier XO Cognac 40**

**Graham's Six Grapes Port 12**

**Graham's 1994 VTG Port 36**

**Sandeman 30 yr. Tawny 30**





**Blistered Shishito Peppers • 9**

Sesame, soy & miso butter

**Crispy Fried Brussel Sprouts • 9**

Sriracha agave

**Deviled Eggs • 10**

Candied bacon, sweet pickle, smoked paprika

**Melted Brie • 12**

Salted caramel, toasted almonds, ciabatta bread

**Jumbo Lump Crab Cake • 18**

Pink guava puree, lemon dressed baby arugula

**'Shroom wich • 14**

Mushroom duxelle, gruyere, brioche bread.  
Mushroom soup dipping sauce

**Grilled Oysters of the Gulf • 18**

Grated garlic compound butter, fresh lemon

**Fresh Ahi Tuna • 16**

Black & white sesame encrusted, Wakame salad, wasabi, pickled ginger and soy glaze

**Maine Lobster Mac & Cheese • 16**

White cheese fondue with wild mushroom, cavatappi noodles & sweet cornbread crust

**Charcuterie Palette • 24**

Domestic artisan cheese & cured meats, preserved fruits & nuts