

STARTERS

SOUP DU JOUR

cup 4 | bowl 7

ROASTED RED PEPPER AND TOMATO SOUP **V**(**§**)

topped with smoked gouda cheese cup 5 | crock 6.5 | bowl 7

FRENCH ONION SOUP AU GRATIN 8

caramelized onions and fennel in a rich broth. laced with sweet vermouth and sherry. gratineed with gruyere, provolone, and parmesan

CLASSIC SHRIMP COCKTAIL 13 (**)

wild-caught key west pink shrimp, spicy bloody mary cocktail sauce, and lemon

ZUCCHINI FRIES 9 V

with parmesan and san marzano tomato basil sauce

MARYLAND STYLE CRAB CAKES 16

blended with jumbo lump crab, cajun remoulade sauce, fennel citrus slaw

STEAK BITE BROCHETTE 13

tender morsels of linz beef on a bed of wild rice with grilled onions and mushrooms peppercorn aioli

VEGAN MEATBALLS 12 V

seasoned blend of black quinoa and lentils. browned in olive oil with gluten-free breadcrumbs. served with tomato basil sauce, mixed peppers, and cremini mushrooms. topped with vegan mozzarella

SALADS

RENAISSANCE SALAD 9/12 V(§)

artisan lettuce, red grapes, toasted walnuts, gorgonzola, balsamic vinaigrette

PLANT CITY SALAD 9/12 V(\$)

mixed greens, tomatoes, cucumbers, strawberries, golden raisins, and toasted almonds with honey poppyseed dressing

CHOPPED SALAD 9/12 V(\$)

organic artisan lettuce, tomatoes, red onion, bacon, hard-boiled egg, avocado, and feta cheese tossed with champagne vinaigrette

SOUTHERN CAESAR 8/11

classic caesar with onions, tomatoes, bacon, and croutons

ADDITIONS: chicken 7 / shrimp (6 pieces) 9 / salmon* 11 / grouper 15

FLATBREADS

CHOOSE 3 TOPPINGS 10

CAULIFLOWER CRUST +\$1

pepperoni, sausage, mushrooms, onions, tomatoes, olives, jalapenos, banana peppers, bell peppers

DINING AT THE ROTUNDA

239-561-8836

ASK YOUR SERVER FOR SPECIAL DIETARY NEEDS



HANDHELDS

LINZ BURGER* 16

grilled prime beef patty with lettuce, tomato, and onion. served on a toasted brioche bun

CHICKEN QUESADILLA 13

grilled chicken breast, caramelized onion, and blended cheese with fresh salsa and sour cream

BLACKENED SALMON BLT WRAP 16

bacon, lettuce, tomato, and chive mayo on a garlic herb wrap

GRILLED CHICKEN CAPRESE CIABATTA 14

with tomatoes and basil, fresh mozzarella, pesto aioli, and baby arugula

ENTREES

GRILLED FAROE ISLAND SALMON 30

lemon butter sauce, sun-dried tomato and dill pesto, wild rice pilaf, and broccolini

MOROCCAN CHICKEN CHERMOULA 26

marinated in a zesty blend of herbs and seasonings, pan-seared, and served with wild rice pilaf and grilled vegetables

BRONZED GROUPER 40

crowned with blue crab, lemon butter sauce, grilled pineapple pico, wild rice pilaf, and broccolini

SHRIMP SCAMPI 32

wild-caught shrimp, baby spinach, and vine-ripe tomatoes with tagliatelle pasta and garlic butter sauce

LINZ HERTIAGE ANGUS FILET MIGNON 48

grilled USDA prime beef, demi-glace and chimichurri, mashed yukon gold potatoes, and asparagus

GRILLED RIBEYE STEAK 45

linz heritage angus USDA prime beef, crowned with drunken mushrooms and demi-glace, mashed yukon gold potatoes, and asparagus

VEGAN RISOTTO 24 V(3)

toasted and slow-cooked arborio rice with blended fresh vegetables

SIDES

RISOTTO 6 / WILD RICE 5 / BAKED POTATO 5 / ASPARAGUS 6 BROCCOLINI 6 / SPINACH 5 / MUSHROOMS 5

DESSERTS

KILLER KEY LIME PIE 8 / CRÈME BRÛLÉE CHEESECAKE 9 MILE HIGH CARROT CAKE 11 / CHOCOLATE CHIP LAYER CAKE 9



