



The Club at Renaissance  
**DINING at the ROTUNDA**

**STARTERS**

CHICKEN WINGS (5) 9 / (10) 14

TUNA STACK\* 16

*Blackened saku tuna served rare, fresh mango, avocado, crispy wontons, chili oil, sriracha aioli*

BURRATA CAPRESE 15

*Microgreens, baby heirloom tomatoes, watermelon, white balsamic vinaigrette, olive oil, served with flatbread parmesan triangles*

SHRIMP POPPERS 15

*Shrimp stuffed with smoked mozzarella wrapped in bacon, served with sweet chili glaze*

BAKED ESCARGOT 16/9

*Garlic butter, fresh herbs, parmesan cheese, and crispy shallots*

RENAISSANCE 10/6

*Artisan lettuce, red grapes, toasted walnuts, gorgonzola, balsamic vinaigrette*

CAESAR 10/6

*Romaine hearts, croutons, parmesan cheese, Caesar dressing, anchovies*

WEDGE 10/6

*Iceberg lettuce, cucumber, tomatoes, bacon crisps, blue cheese crumbles, bleu cheese dressing*

**ADD GRILLED OR BLACKENED PROTEIN OF YOUR CHOICE:**

6 oz. Chicken 7      Grouper MP  
 3 Colossal Shrimp 12      Salmon\* 12

 **VEGETARIAN OR VEGAN OPTIONS AVAILABLE UPON REQUEST**

\*Serving raw or under cooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

**ENTRÉES**

STUFFED CHICKEN BREAST 28

*Chicken breast stuffed with garlic, fresh herbs, and cheeses, finished with lemon butter, served with creamed spinach*

SEA BASS MISO 42

*Miso glaze, Swiss chard, tamari ginger, lemongrass broth*

PORK OSSO BUCCO 28

*10 oz slow-braised pork shank with roasted vegetables, served with garlic mashed potatoes*

VEAL MARTINI 36

*Veal scallopini, shallots, baby bellas, baby heirloom, sundried tomatoes, white and Marsala wine demi sauce topped with basil, served with brussels sprouts and bacon onion jam*

SHRIMP CAVATAPPI 30

*Sautéed shrimp, mushrooms, roasted piquillo peppers, and tomatoes finished with lobster sauce and parmesan over cavatappi pasta*

CRAB CRUSTED GROUPER 38

*6 oz black grouper topped with blue crab and fresh herbs, served with wild rice and lemon dill sauce*

SALMON DIJONNAISE\* 28

*Seared salmon, Dijon caper sauce, served over quinoa with chickpeas, cucumbers, baby tomatoes, avocado, and roasted beets*

ALL ENTRÉES ARE SERVED WITH YOUR CHOICE OF EITHER RENAISSANCE SALAD, CAESAR SALAD OR SOUP DU JOUR

**SIDES**

GRILLED ASPARAGUS 5

BRUSSELS SPROUTS WITH BACON ONION JAM 8

CREAMED SPINACH 5

TRUFFLE PARMESAN RISOTTO 8

SHOESTRING FRIES 3

SWEET POTATO FRIES 4