

THE DORSIA CLUB

By Michelin Starred Chef Jeremy Ford

BREAD SERVICE

Parker House Rolls, Miso Butter, Ford's Farm Honey — 17

COLD

POACHED OISHI SHRIMP — 29

Fermented Chili Cocktail Sauce, Old Bay Crackers

TUNA & SCALLOP CEVICHE — 33

Jalapeno Pepper, Bell Pepper, Cilantro, Coconut Lime Dressing

WESTHOLME WAGYU BEEF CARPACCIO — 35

Black Garlic Sesame Aioli, Caper-Onion Sofrito, Radish, Pickled Shrooms, Bone Marrow & Ponzu Vinaigrette, Sourdough

CORIANDER & CITRUS CURED YELLOWTAIL CRUDO — 27

Asian Pear, Charred Orange Emulsion, Soft Herbs, Pepitas, Green Chili Ferment

SNACKS & APPS

JAPANESE CHICKEN NUGGETS & CAVIAR — 125

1oz Golden Osetra, Yuzu Kosho Ranch

CHEDDAR JALAPENO POPPERS — 21

Crispy Bacon, Garlic Aioli

CLASSIC CAESAR — 23

Baby Gem, Brown Butter Croutons, Anchovy, Aged Parmesan

CURRY PASTRAMI PORK BELLY LETTUCE CUPS — 29

Mango Glaze, House Sauerkraut, Butter Lettuce, Herbs

HOUSE MADE RICOTTA GNUDI — 37

Pumpkin Puree, Brown Butter, Balsamic, Pine Nut Crumble

LAND

THE 1988 CLUB BURGER — 35

Custom Blend, Creamy Horseradish, Arugula, Caramelized Onion, Gruyere, Au Poivre

WAGYU SKIRT STEAK — 71

WAGYU FILET (8oz) — 91

PRIME RIBEYE (20oz) — 85

SEA

SEARED DIVER SCALLOPS — 67

Cauliflower, Pickled Gold Raisins, Sunflower Seeds, Lemon

LOCAL FLORIDA RED SNAPPER — 63

Grandma's Carrot Stew, Kombu Fish Tea

SIDES

CRUNCHY PAPAS BRAVAS — 15

Aged Parmesan, Rosemary, Garlic Aioli

MAITAKE MUSHROOMS — 15

Charred Scallion-Shishito Vinaigrette

ROASTED GARLIC POTATO PUREE — 15

Chives, Flaky Salt

CHARRED BROCCOLINI — 15

Mint Poblano Pesto, Caper-Onion Sofrito, Toasted Pistachio

SAUCES

HOLLANDAISE — 8

SALSA VERDE — 8

AU POIVRE — 8

DESSERT

VANILLA SOFT SERVE — 17

Manjari Chocolate Sauce, Caramel, Butter-Toasted Candied Pistachio

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that all food, beverage and related items are subject to a 21% service charge on all parties of six or more, plus applicable sales tax.



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VEGETARIAN



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