


MAGICAL DINING MENU

3-COURSE PRIX FIXE MENU \$37 | 20% GRATUITY ADDED TO ALL CHECKS

APPETIZERS

CHOOSE ONE

CRISPY CALAMARI
Tiny Drop Peppers, Marinara


VINES SALAD 
*Heirloom Tomato, Red & Golden Beets,
Goat Cheese, Pistachios,
Citrus Vinaigrette*

BEEF CARPACCIO
*Fresh Capers, Micro Greens,
Truffle Oil, Parmesan*


UPGRADE LOBSTER BISQUE *Creme Fraiche, Parsley* | Add \$4

ENTRÉE

CHOOSE ONE

**PAN ROASTED BELL &
EVANS AIRLINE CHICKEN** 
*Rainbow Baby Carrots, Wild Mushroom,
Pan Jus*

**TRADITIONAL PAPPARDELLE
BOLOGNESE**
*Veal, Pork, and Beef Ragout, Ricotta,
Basil, Parmigiano-Reggiano*

**GRILLED CURRIED
CAULIFLOWER STEAK** 
*Marinated Cauliflower Steak, Vegan
Mint Pesto, Toasted Cashews, Heirloom
Tomato Confit*


FAROE ISLAND SALMON 
Tomato Confit, Lemon Dill Sauce

PRIME NEW YORK STRIP
14oz, Demi-Glace

ACCOMPANIED WITH Whipped Potatoes *With Scallions and Grilled Asparagus* *With Béarnaise Sauce*

ENTRÉE UPGRADES

FILET MIGNON
8oz, Demi-Glace | Add \$8

**AWARD WINNING PAN SEARED
CHILEAN SEA BASS** 
*Red Shrimp Risotto, Asparagus,
Basil-Citrus Beurre Blanc* | Add \$15



PRIME RIBEYE
18oz, Horseradish Cream | Add \$12

DESSERT

CHOOSE ONE

ORANGE BUMBLE
*Orange Cake Married With Honey
Mousse & Topped With Pistachios. What
Orlando Would Taste Like if She Was
a Dessert!*

**GIVE US THIS DAY, OUR DAILY
BREAD PUDDING**
*Heavenly, Delicious and
Seasonally Inspired*

BERRY NIRVANA CRUMBLE  
*Seasonal Berries, With an Old-Fashioned
Brown Sugar Honey Oats Crust, Topped
With Whipped Cream*

MAGICAL WINES BY THE BOTTLE

MOUNT VEEDER
Cabernet, Napa Valley 70

QUILT
Cabernet, Napa Valley 60

DAOU RESERVE
Cabernet, Paso Robles 75

CHALK HILL
Chardonnay, Sonoma Coast 45

LEMELSON 'TIKKA'S RUN'
Pinot Gris, Willamette Valley 40

THE CALLING
Pinot Noir, Monterey County 55

TAKEN
Red Blend, Napa Valley 60

ROBERT MONDAVI MAESTRO
Red Blend, Napa Valley 90

ACCESSORIES

RED & GOLDEN BEETS
Goat Cheese, Pistachios 16

BRUSSELS SPROUTS
Pancetta, Caramelized Onion 14

RAINBOW BABY CARROTS
Chili Honey Glazed, Garlic Butter 12

RISOTTO
Mediterranean 13 | Shrimp 16 | Lobster 24

PARMESAN FRENCH FRIES
Herbs, Truffle Aioli 11

TRIPLE THREAT WILD MUSHROOMS
Fresh Herbs 16

CREAMED SPINACH
Boursin Cheese 14

MAC N' CHEESE
Bacon 14 | Truffle 17 | Lobster 23

ARM CANDY

TRUFFLE BUTTER 5
GRILLED SHRIMP (3) 12
MAINE LOBSTER TAIL MKT
SEARED SCALLOPS (2) 18

OSCAR
King Crab, Asparagus, Béarnaise 16

SAUCES
*Gorgonzola, Chimichurri, Horseradish Cream,
Au Poivre, Demi-Glace Or Béarnaise 4*



WINE BY THE GLASS

BUBBLES

SPARKLING

Gambino, Italy 10

PROSECCO

Gancia, Italy 12

ROSE

Mumm Rose, Napa 19

CHAMPAGNE

Taittinger Brut, France 28

ROSE

ROSE

Fleurs de Prairie, France 13

WHITE

FEATURED WHITE WINE

Sommelier Selected 10

MOSCATO

Annalisa, Italy 13

RIESLING

Schmitt Sohne, Germany 12

PINOT GRIGIO

Caposaldo, Italy 12

CHENIN BLANC

L'Ecole, Yakima Valley 13

SAUVIGNON BLANC

Crossings, New Zealand 12

CHARDONNAY

Laroque, France 11

CHARDONNAY

Merryvale Starmont, Carneros 17

RED

FEATURED RED WINE

Sommelier Selected 10

PINOT NOIR

Ryder Estate, Central Coast 11

PINOT NOIR

Cloudline, Willamette Valley 14

MALBEC

Chakras, Argentina 12

CHIANTI

Cecchi, Tuscany 11

RIOJA

Carlos Serres Crianza, Spain 13

MERLOT

Sagelands, Washington 12

RED BLEND

Ferrari Carano Siena, Sonoma County 16

CABERNET

Grayson, California 11

CABERNET

Ramsay, North Coast 16

CABERNET

Beringer, Knights Valley 22

FEATURED COCKTAILS

FABULOUS

BUTTERFLY COOLER

EG Rosemary & Lavender Vodka, Butterfly Pea Flower Tea Syrup, Fresh Lemon 14

SMIRKING MANDARIN

Hangar 1 Mandarin, Peychaud Apperitivo, Q Ginger Beer 14

SOUTH BEACH TAN

Hangar 1 Citron, Don Q Coco, Pineapple & Cranberry Juice 14

SPRITZ & GIGGLES

Aperol, St. Germain Elderflower, Sparkling Wine 14

BED OF ROSES

Grey Goose La Poire, Rose Water, Fresh Lime, Rose Petals 14

FEISTY

JUST CALL ME RITA

Cazadores Anejo, Fresh Lime, Agave Syrup, Black Lava Salt 15

BOODLES OF THYME

Boodles Strawberry Rhubarb, Ginger Liqueur, Fresh Lime 15

GINGER IN JALISCO

Partida Blanco, Ginger Liqueur, Raspberry Liqueur, Agave, Lime & Grapefruit Juice, Tajin Rim 14

PURPLE ORCHID

Van Gogh Acai, Fresh Lemon, Blackberries, Moscato 14

PINEAPPLE FOG

Skrewball Whiskey, Don Q Cristal, Tempus Fugit, Crème de Banana, Orange & Pineapple Juice, Fog 15

FIERCE

SLOW & DIRTY

EG American Vodka, Dry Vermouth, Olive Brine Ice Cube 16

ROSES OLD FASHIONED

Four Roses Bourbon, Demerara Syrup, Angostura Bitters, Amarena Cherry 14

SMOKE & MIRRORS

Maestro Dobel Diamante, Maestro Dobel Humito, Peychaud Apperitivo, Chartreuse Yellow, Fresh Lemon, Agave Syrup, Fog 15

DIABLOS MULE

Casamigos Tequilla, Q Ginger Beer, Fresh Lime 15

BERRY REDEMPTION

Redemption Bourbon, Agave Syrup, Blackberries, Fresh Mint, Lemon Juice 15

AFTER DINNER COCKTAILS

ESPRESSO MARTINI

Van Gogh Espresso, Bailey's, Espresso 14

CAFE COCO MARTINI

Van Gogh Espresso, Crème de Coco, Espresso Whipped Cream 14

GODIVA CHOCOLATE MARTINI

Vodka, Godiva White Chocolate, Bailey's, Crème de Cacao, Kahlua 14

FIGHTING IRISH COFFEE

Van Gogh Espresso, Bailey's, Espresso 12

JAVAS & INFUSIONS

PROUDLY BREWING JULIUS MEINL



Julius Meinl

COFFEE – ESPRESSO 4

CAPPUCCINO – LATTE 5

DOUBLE ESPRESSO – CAFÉ AMERICANO 6