

SAVOR SARASOTA

2 COURSE LUNCH FOR \$25 PER PERSON

Please make one selection from each category.

STARTER

HARVEST BRUSSELS SPROUTS

blistered brussels sprouts, tossed with grana padano cheese, togarashi, smoked bacon, finished with a bourbon gastric, 3 cheese fondue, toasted macadamia nuts

GULI'S CAST IRON MEATBALLS

certified angus beef, sweet italian sausage, grana padano cheese, basil, savory tomato

PARKER HOUSE MILK BREAD

cultured butter, local honey - while supplies last.

PUB PRETZEL

pretzel loaf, local beer cheese fondue

SOUP OF THE DAY

SIDE CAESAR SALAD

ENTREE

All handhelds served with French fries

BRASSERIE BURGER

certified Angus beef, cheddar, lettuce, tomato, roasted garlic aioli, toasted sesame brioche

CHICKEN SALAD SANDWICH

hand pulled rotisserie chicken, lettuce, tomato, toasted sesame brioche

KRABBY PATTY SANDWICH

blue crab and local gulf shrimp, lettuce, tomato, sweet and spicy sambal aioli, house made slaw, toasted sesame brioche

CUBAN SANDWICH

classic pressed sandwich with smoked ham, slow roasted pulled pork, gruyere & pickles

GRILLED CHICKEN CLUB

grilled chicken breast, lettuce, tomato, bacon, gruyere, dijonnaise, toasted sesame brioche

CHICKEN CARBONARA

all white meat chicken and applewood-smoked bacon, garlic, parmesan, spaghetti, sweet peas, white wine alfredo sauce

SANTA FE SALAD

mixed greens, avocado, cheddar, roma tomato, wood grilled corn and black bean salsa, tortilla strips, cilantro lime vinaigrette