

2023 Menu Shown Below

2024 Menu - COMING SOON



ENJOY

TASTINGS

 **VEGAN**  **VEGETARIAN**  **GLUTEN FREE**  **DAIRY FREE**

Shula's Steak House

Friday and Saturday:

Roasted Linz Heritage Black Angus Beef Tenderloin, Potato Purée, Pearl Onion, Dijon Mustard-Cognac Sauce  

Smokin' D's BBQ

Friday:

Smoked American Lamb: Hand Crafted Lamb, Smoked Cumin and Harissa Barbeque Sauce, Roasted Black Pepper and Date Purée, Pickled Mustard Greens 

Saturday:

Smoked Beef Rib, Smoked Molasses Barbeque Sauce, Coleslaw, Baked Beans, Tobacco Onions

Todd English's Bluezoo

Friday:

Menu Coming Soon!

Saturday:

Menu Coming Soon!

Cabana Bar and Beach Club

Friday:

Compressed Late Harvest Watermelon, Spiced Labneh, Marinated Tomatoes, Frisée, Marinated Feta Cheese  

Saturday:

Traditional Falafel, Seasoned and Herbed Ground Chickpea, Warm Naan, Tzatziki Sauce, Tomato, Parsley 

The Fountain

Friday:

Beef Sliders: Hand Formed Angus Beef Patty, Truffle Aioli, Smoked Bacon, Roma Tomato Chutney 

Saturday:

Grilled Chicken BLT: Marinated Chicken, Hellman's Mayonnaise, Crisp Bacon, Iceberg Lettuce, Roma Tomato, Brioche Bun, Frieda's Macaroni Salad 

Il Mulino New York Trattoria

Friday:

Gorgonzola Cheese Filled Agnolotti, Spiced Pear, Walnuts, Nasturtium, 'Nduja Vinaigrette  upon request

Saturday:

Baked Ricotta Cheese Custard, Carrot², Radish, Tomato, Pine Nut "Gremolata"  

Kimonos

Friday:

Kimonos Roll: Ahi Tuna, Yellowtail, Sustainable Salmon, Wasabi Mayonnaise 

Saturday:

Dragon Roll: Crispy Shrimp, Yellowfin Tuna, Haas Avocado, Cream Cheese, Kewpie Mayonnaise, Eel Sauce

Amare

Friday:

Polpetti: Tomato Braised Lamb and Beef Meatball, Crispy Potato, Saffron Aioli, Toasted Pine Nut Crumble 

Saturday:

House Made Tonnarelli Pasta, Steamed Baby Clams, Roasted Tomato Sauce, Calabrian Chili, Guanciale 

Garden Grove

Friday:

Sautéed Atlantic Salmon, Celery Root Purée, Crispy Sprouts 

Saturday:

"Shakshuka," Horseradish-Dijon Cream Sauce 

Picabu

Friday:


Red Wine Braised Beef, New Potatoes, Field Mushrooms, Organic Vegetables, Egg Noodles 

Saturday:

Quinoa Bowls:
Toasted Organic Quinoa, Roasted Broccoli and Cauliflower 
Roasted Cherry Tomato, Red Onion, Pepperoncini, Lemon Rosemary Chicken  

Rosa Mexicano

Friday and Saturday:

Signature Classic Guacamole en Molcajete, Fresh Tortilla Chips, Roasted Tomato Salsa  


Tacos:

Red Chile Chicken, Avocado, Tomatillo, Pico de Gallo, Queso Fresco, Corn Tortillas 

Roasted Mushroom: Plancha Roasted Shiitake, Cremini and Oyster Mushrooms, Pasilla Chile, Green Apple Slaw, Sliced Avocado, Queso Fresco, Mint, Corn Tortillas  

Chinatown

Friday and Saturday:

Pan Seared Vegan Dumpling, Spicy Sauce 

Shu Mein: Shanghai Noodle, Braised Tofu, Shiitake Mushroom, Bamboo, Vegan Broth 

Congee: Slow Cooked Rice Porridge, Shrimp Dumpling, Fried Shallot, Green Onion, Garlic, Crispy Chili Flakes  upon request

Gua Bao: Sweet and Spicy Glazed Pork Belly, Pickled Cucumber, Red Chile, Toasted Sesame, Hot Sauce

For The Love Of Florida

Friday and Saturday:

Seminole Pumpkin Fry Bread: Pumpkin Flavored Fry Bread, Powdered Sugar, Warm Pumpkin Spice Sauce 

Grilled Florida Oysters: House Made Kumquat Hot Sauce, Shallot Butter 

Tarpon Springs Greek Salad: Romaine Lettuce, Greek Dressing, Kalamata Olives, Pickled Beet, Potato Salad  

Butter Poached Bay Scallops: Florida Corn Purée, Charred Scallion Vinaigrette, Radish Threads, Shallot Butter 

Beer Garden

Friday and Saturday:

Poached Potato Dumpling, Caramelized Onion Purée, Crispy Bacon, Browned Butter  upon request

Crispy Buffalo Wings, Hot Sauce, Celery Sticks, Blue Cheese Dressing 

Crispy Cauliflower, Sweet and Spicy Thai Chili Sauce, Shoyu 

Yert's Boiled Peanuts 

Carnival Corner

Friday and Saturday:

Creamy Jalapeño Macaroni and Cheese with Bacon and Crab Truffled Marble Potatoes, Locatelli Cheese, Soft Herbs, "Shake and Bake Seasoning" 

Italian Beef: Slow Cooked Sliced Linz Heritage Angus Beef Rib-Eye, Soft Roll, Giardiniera

Pastry

Friday and Saturday:

Triple Chocolate Cherry Ring Flambé, Kirschwasser Chocolate Sauce, Caramelized Sesame Ice Cream 

Pear Pecan Praline Cake, Black Fig Compote 

Blood Orange and Raspberry Tart 

Wild Strawberry Éclair 

70% Single Origin Peruvian Chocolate Mousse, Mango-Passion Fruit Gel 

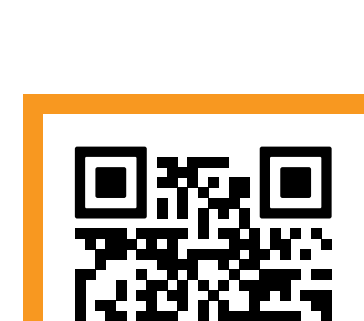


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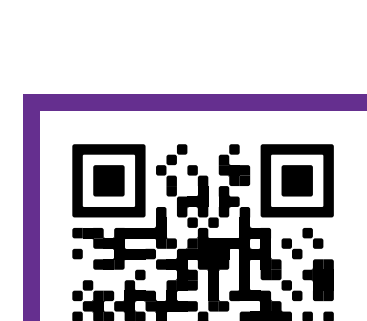


November 10 & 11, 2023

2 DAYS ONLY



BUY TICKETS



WATCH VIDEO