

the restaurant

AT THE NORTON

Executive Chef David A Schiraldo

appetizers

½ Dozen Oysters 🌿	18
mignonette, cocktail, horseradish	
Shrimp Cocktail 🌿	16
cocktail sauce, lemon	
Crab Cake	16
remoulade, frisée, red pepper coulis	
Steak Tartare	16
filet mignon, shallot, caper, chive, yolk, saffron aioli, crostini	
Grilled Spanish Octopus 🌿	18
white bean puree, saffron aioli, oven roasted tomatoes, black olive crumble	
Ahi Tuna Tartare	16
avocado, rice pearls, tempura shiso	

salads

Roasted Beet Salad 🌿🌿	14
honey vinaigrette, goat cheese, arugula, candied walnuts	
Florida Chopped Salad 🌿🌿	14
florida citrus, hearts of palm, fennel, radish, frozen avocado slate, pepitas, burnt orange vinaigrette, shaved parmesan	
Baby Gem Caesar Salad	14
ricotta salata, crispy black olives, oven roasted tomatoes, fried capers, creamy caesar	
ADD PROTEIN	
Grilled Chicken 5 // Market Fish 7 // Crispy Tofu 5	

entrées

Prosciutto Wrapped Filet Mignon 🌿	48
8oz filet, béarnaise, grilled asparagus	
Sesame Crusted Ahi Tuna 🌿	32
miso butter, bok choy, shitake, baby carrot	
Frenched Chicken Breast	28
cognac cream sauce, roasted maitake mushroom, tomato coulis	
Braised Beef Short Rib	38
bordelaise, blackberry red wine reduction, peas, mashed potato	
Salmon Oreganata	32
parmesan panko crust, beurre blanc, sautéed spinach	
SIDES	
Creamy Mashed Potato 8 // Sautéed Spinach 8 // Grilled Asparagus 7	
French Fries 6	

dessert

Floating Island 🌿	12
warm passion fruit & white chocolate sauce, mango meringue, fresh berries, almond streusel	
Hope's Sundae 🌿	9
häagen-dazs vanilla bean ice cream, brownie bites, fresh marshmallow, warm chocolate ganache	
Sorbet & Fruit 🌿🌿	7
chef's choice	
Cookie Plate (2 Each) 🌿	9
chocolate chip, linzer, white chocolate mango biscotti	

// Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

🌿 VEGETARIAN 🌿 VEGAN 🌿 GLUTEN FREE