

# The Green ORCHID

BY MICHAEL'S ON EAST

## snacks & starters

Coconut Curry Soup with Pulled Chicken - Bowl \$12

Michael's Famous Angel Hair Onion Strings \$13

Housemade Ketchup

"Bacon & Eggs" \$14 **GF**

Deviled Eggs with Double Smoked Bacon & Chive Oil topped with Great Hill Blue Cheese

Spicy Korean Lettuce Wraps \$17 **V** **V**

Roasted Cauliflower, Toasted Peanuts, Spicy Vegan Mayo, Kabayaki Sauce, Cilantro & Chives

Burrata & Purple Kumato Tomatoes \$18

Arugula, Prosciutto di Parma, Toasted Walnuts, Dried Figs, Balsamic Reduction & Infused Olive Oil. Served with Garlic Toast

Daily Harvest Flatbread \$19

Assortment of Daily Toppings including Vegetables & Herbs from Rooftop Garden

Japanese BBQ Calamari \$18

Mesclun Greens, Sambal, Eel Sauce, Lime, Honey & Chili Sauce

Twin Ahi Tuna Sliders \$19

Ginger Aioli Asian Slaw with Pickled Cucumbers on Brioche Bun & Housemade Slider Sauce. Served with Hand-Cut Fries

Hand-Cut Truffle Fries \$12 / Hand-Cut Fries \$9

Parmigiano Reggiano, Fresh Basil

Crispy Yuca Fries \$9

Housemade Chipotle Aioli

Phil's Rhode Island Lobster Rolls (2) \$42

Fresh Maine Lobster, Organic Arugula, Mayo, Lemon Zest, Celery, Buttery Toasted Rolls, Grain Mustard Slaw & Hand-Cut Fries

Blackened Redfish Sandwich \$26

Iron Pan-Blackened Gulf Redfish on Baguette with Rooftop Veggie Aioli, Housemade Remoulade & Hand-Cut Fries

Rooftop Garden Vegetable Pasta \$21 **V** **V**

Rigatoni, Kale, Cherry Tomatoes, Japanese Purple Eggplant, Fennel, Basil with Pomodoro Drizzle & Arugula Sweet Pesto

Honey & Garlic-Seared Scottish Salmon \$31

Roasted Garlic-Scented Purple Kumato Tomatoes, Corn-Avocado Salsa, Yellow Tomato Gazpacho & Sautéed Spinach

Award-Winning Key Lime Tart \$13

Pecan-Graham Crust, Tangy Filling & Baked Meringue Cloud

Purple Lavender-Infused Crème Brûlée \$13 **GF**

Tahitian Vanilla & Candied Lavender

Brûléed Bourbon-Maple Pumpkin Tart \$14

Chocolate Pâte Brisée, Spiced Pumpkin Custard, Maple Whipped Cream & Pumpkin Seed Brittle

## greens & bowls

Add on Chicken \$8, Tofu \$9, Shrimp \$12, Salmon \$12

**V** **GF** Green Orchid Salad \$21

Hearts of Romaine, Avocado, English Cucumber, Sugar Snap Peas, Edamame, Celery, Toasted Pistachios, Mint & Housemade Green Goddess Dressing

**V** **GF** Jennifer's "Rooftop Garden" Salad \$19

Organic Greens, Snipped Herbs, Blue Cheese Crumbles, Dried Figs, Candied Pecans & Poppy Seed Vinaigrette

Selby Gardens Caesar \$18

Romaine Lettuce, Garlic Croutons, Shaved Parmesan & \*Caesar Dressing

**V** Marie's Crispy Goat Cheese Salad \$21

Organic Greens, Roasted Beets, Toasted Pistachios, Oranges & Honey-Balsamic Vinaigrette

**GF** Christy's Warm Roasted

Chicken Salad with Basil \$24

Organic Greens, Dried Cranberries, Goat Cheese, Candied Pecans & Honey-Mustard Dressing

Ahi Tuna Poke Bowl \$28 / Half Portion \$18

Brown Rice, Edamame, Avocado, Kimchi, Cucumbers, Beets, Seaweed Salad, Sweet Soy Vinaigrette & Wasabi Aioli



## handhelds & mains

The Selby Reuben Sandwich \$24

Brown Sugar & Mustard-Glazed Corned Beef, Black Navel Pastrami, Sauerkraut, Gruyère Cheese & Housemade Dressing on Marble Rye. Served with Hand-Cut Fries

Classic Bertha Burger \$22

\*Half-Pound Pat LaFrieda Burger with Choice of Cheese, Boston Bibb Lettuce & Heirloom Tomato on Brioche Bun Served with Hand-Cut Fries

Optional - Balsamic-Infused Portobello Mushroom \$22 **V**

Cape Malay Street Tacos (3) \$24

Seared Malay-Spiced Tiger Prawns in Soft Flour Tortilla with Avocado, Purple Cabbage Slaw, Charred Corn Pico de Gallo & Cilantro Crema. Served with Yuca Fries & Chipotle Aioli

Upgrade your side to Truffle Fries, Onion Strings or Side Salad \$3

## sweets

Caramel Apple Streusel Cheesecake \$14

Topped with Oat Brown Sugar Crumble & Bourbon Caramel Sauce

Brownie Ice Cream Stack \$16

Layers of Dark Chocolate Brownie, Heath Bar Crunch, Espresso Crunch Ice Cream, Vanilla Bean Ice Cream, Drizzled with Chocolate Sauce

Housemade Selection of Ice Creams & Sorbets \$11

**V** VEGETARIAN **GF** GLUTEN FREE **V** VEGAN

\$6 Surcharge on Shared Entrées. Enjoy unlimited bottles of environmentally positive pure still or sparkling Natura water, \$2 per guest

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



# specialty cocktails

## Purple Orchid \$16

Empress 1908 Indigo Gin, Fresh Blueberries & Mint, Lemon Juice, Simple Syrup, Topped with Soda Water & Edible Glitter

## The Great Pumpkin \$18

Woodford Reserve Bourbon, Housemade Pumpkin Spice Syrup, Muddled Orange & Orange Bitters with a Torched Cinnamon Stick

## Irish Honey \$16

Jameson Irish Whiskey, Garden-Grown Lemon Balm-Infused Honey Syrup, Fresh-Picked Lemon Balm & Lemon Juice

## Classic Mint Cucumber Daiquiri \$15

Don Q Cristal Rum, Fresh Cucumber & Mint, Lime, Simple Syrup with a Lime-Cucumber Jelly Cubette & Mint Leaf

## Feelin' Plummy Spritz \$15

Banfi Pinot Grigio, Housemade Plum, Orange & Thyme Syrup with Fresh Lemon, Topped with Club Soda

## Green Orchid \$14

Siesta Key Coconut Rum, Lime Juice, Ginger, Mint, Soda Water

# beers

## CANS \$7

Bud Light

Goose Island IPA

3 Daughters Beach Blonde Ale, St. Petersburg, FL

Modelo Especial

Nutrl Hard Seltzer (Pineapple or Cranberry)

Stella Artois N/A

## DRAFT \$8

Stella Artois

Michelob Ultra

Sun King Keller Haze IPA, Sarasota, FL

Motorworks Vienna Lager, Bradenton, FL

# wines

## ROSÉ & SPARKLING

	Glass	Quartino	Bottle
112 Cava Brut, Bodegas Naveran, Navarra, ES, NV			58
115 Champagne "La Francaise Brut", Taittinger, Reims, FR, NV	22		100
114 Champagne "Réserve Brut", Champagne Telmont, Champagne, FR, NV			100
110 Prosecco "Jeio Brut", Bisol, Valdobbiadene, IT, DOC, NV	14		46
111 Rosé, Commanderie de Peyrassol, Provence, FR, 2022	15		52
113 Sparkling "Mirabelle Brut", Schramsberg Vineyards, North Coast, CA, NV	18		69
116 Champagne "Réserve Rosé", Champagne Telmont, Champagne, FR, NV			140

## WHITE

215 Bordeaux Blanc, Château Marjosse, Bordeaux, FR, 2021	14		38
201 Albarino "Kentia", Lagar da Condesa, Rias Baixas, ES, 2022	12	16	42
205 Chardonnay, Alexander Valley Vineyards, Alexander Valley, CA, 2022	14		48
208 Chardonnay, Duckhorn Vineyards, Napa Valley, CA, 2022	18	24	64
212 Chablis "St. Martin", Domaine Laroche, Burgundy, FR, 2022			75
211 Chenin Blanc, Babylonstoren, Simonsberg-Paarl, ZA, 2023			48
203 Moscato d'Asti "Nivole", Michele Chiarlo, Piedmont, IT, 2022			54
202 Pinot Grigio "San Angelo", Castello Ban, Tuscany, IT, 2021	14	19	44
213 Pouilly-Fuissé, Domaine du Roc des Boutires, Bourgogne, FR, 2021			115
204 Riesling, Dr. Konstantin Frank Winery, Finger Lakes, NY, 2022	13	17	52
209 Sancerre, Château de Sancerre, Loire Valley, FR, 2022	17		72
207 Sauvignon Blanc "Hawke's Bay Estate", Te Mata Estate, Hawk's Bay, NZ, 2021	14	21	58
206 Sauvignon Blanc, Honig Cellars, Napa Valley, CA, 2023			58
210 Sauvignon Blanc, Cakebread Cellars, Napa Valley, CA, 2022			75
214 Viognier, Babylonstoren, Western Cape, ZA, 2022			54

## RED

310 Bourgogne Rouge, Domaine Joseph Faiveley, Burgundy, FR, 2020			82
302 Cabernet Sauvignon "Napa Valley", RouteStock, Napa Valley, CA, 2022	15	21	60
312 Cabernet Sauvignon, Austin Hope 1L, Paso Robles, CA, 2021			89
303 Côtes du Rhône Rouge, E. Guigal, Rhône Valley, FR, 2019			54
305 Malbec "Crios", Susana Balbo, Valle de Uco, AR, 2022			42
301 Merlot "Estate", Alexander Valley Vineyards, Alexander Valley, CA, 2020	12	19	52
306 Pinot Noir, Ken Wright Cellars, Willamette Valley, OR, 2022	15	22	60
308 Pinot Noir, ZD Wines, Carneros, CA, 2021			67
304 Red Blend "Pessimist", DAOU Vineyards, Paso Robles, CA, 2022	14	20	52
307 Red Blend, The Chocolate Block, Swartland, ZA, 2021			69
309 Red Blend "Blue Label", Juan Gil Estate, Jumilla, ES, 2020			69
311 Shiraz, Babylonstoren, Stellenbosch, ZA, 2020	13		59

# welcome to the green orchid

The Green Orchid pays homage to the "green" components of this building as well as to Marie Selby Botanical Gardens' researchers who have been studying orchids—including the very rare green orchid, since Selby Gardens' founding in 1973. The Green Orchid is set to be the first net positive energy restaurant in the world! Nearly 50,000 square feet of solar panels will generate enough electricity to not only power this restaurant, but all buildings on this side of the Morganroth Family Palm Promenade.

When you explore the delicious options on this menu, be on the lookout for dishes and drinks that contain produce from The Drs. Andrew and Judith Economos Rooftop Edible Garden overhead. The garden is planted and maintained for Selby Gardens by Operation EcoVets, a non-profit organization that provides personal, educational, and professional growth opportunities for military veterans.

The Green Orchid features a wine list offering international selections that use organic, biodynamic or sustainable practices, and many wineries powered by solar renewable energy.