

# The Green ORCHID

BY MICHAEL'S ON EAST  
Many of our produce items are hand-picked from our  
Green Orchid Rooftop Garden – grown & managed by Operation EcoVets

## snacks & starters

### Coconut Curry Soup \$15

Pulled Chicken, Roasted Red Peppers, Snow Peas & Garlic Crostini

### Michael's Famous Angel Hair Onion Strings \$15

Housemade Ketchup

### Japanese BBQ Calamari \$19

Fresh Spring Mix, Eel Sauce & Honey-Lime Chili Sauce

### Daily Harvest Flatbread \$20

Assortment of Daily Toppings which may include Vegetables & Herbs from the Rooftop Garden

### "Bacon & Eggs" \$15

Deviled Eggs with Millionaire's Bacon, Chive Oil & Chipotle Aioli

### Lily Pond Mixed Greens \$13

Organic Greens, Blue Cheese Crumbles, Dried Figs, Candied Pecans & Pear-Poppyseed Vinaigrette

### Ray's Honey Butter Loaf \$8

Housemade Loaf of Cracked Wheat Brushed with Sweet Honey Butter

## handhelds

Upgrade your side to Truffle Fries, Onion Strings, Fresh Fruit or a Side Salad \$5

### Cape Malay Street Tacos (3) \$25


Seared Malay-Spiced Gulf Shrimp in Soft Flour Tortillas with Avocado, Shredded Lettuce, Chipotle Aioli & Charred Corn Pico de Gallo & Watermelon Radishes. Served with Yuca Fries

### Blackened Redfish Sandwich \$29

New Orleans-Spiced Redfish on Baguette with Housemade Remoulade, Boston Bibb Lettuce & Heirloom Tomato. Served with French Fries & Pickle Spear

### Classic Bertha Burger \$24

Half-Pound Angus Burger with Choice of Cheese, Boston Bibb Lettuce & Heirloom Tomato on Brioche Bun. Served with French Fries & Pickle Spear

• *Substitute Balsamic-Infused Portobello Mushroom* 

### Phil's SRQ Lobster Roll \$29

Maine Lobster, Organic Arugula, Mayo & Lime Zest in a Buttery Toasted Roll. Served with Slaw, French Fries & Pickle Spear

### MOE Pressed Cuban \$24

Mojo-Roasted Pork, Smoked Ham & Salami layered with Swiss Cheese, Pickles & Spicy Mustard. Served with Yuca Fries & Pickle Spear

## greens & bowls

All salads include Grilled Chicken or Tofu

Upgrade to Shrimp or Salmon \$9

(excludes Poke Bowl or Burrata)

### The Grecian Garden Salad \$24

Hearts of Romaine, Avocado, English Cucumber, Snow Peas, Edamame, Toasted Pistachios & Housemade Green Goddess Dressing

### Banyan Grove Cobb \$26

Mixed Organic Greens, Tomatoes, Edamame, Watermelon Radish, Egg, Blue Cheese Crumbles, Avocado, Roasted Corn, Carrots, Millionaire's Bacon & Avocado Ranch Dressing

### Burrata & Heirloom Cherry Tomatoes \$20

Arugula, Prosciutto di Parma, Dried Figs, Balsamic Reduction & Basil Oil, Served with Garlic Crostini

### \*Ahi Tuna Poke Bowl \$29

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

## main

### Chicken Saltimbocca \$29

Thin-Sliced Chicken layered with Prosciutto & Provolone in White Wine & Sage Sauce. Served with Sautéed Spinach

### Chimichurri Steak Frites \$39

Grilled Wagyu Sirloin topped with Housemade Chimichurri. Served with French Fries

### Grilled Hatfield Ranch Pork Chop \$35

Creole-Spiced Center Cut Pork Chop with Raspberry Tamarind Glaze. Served with Roasted Fingerling Potatoes & Seasonal Vegetables

### Honey Mustard & Fennel-Glazed Salmon \$27

Seared Salmon dusted with Fennel & finished with a Honey Mustard Glaze. Served on a bed of Spinach & Herbed Risotto

### Rooftop Garden Vegetable Pasta \$24

Penne with Zucchini, Fennel & Basil in a Pernod-Infused Pomodoro Sauce, finished with an Arugula-Sweet Basil Drizzle & Parmesan Cheese

• *Add Chicken or Tofu \$6, Shrimp or Salmon \$9*

"Composting made possible by Laura & Kevin O'Donohue"

\$6 Surcharge on Shared Entrées • Menu & Availability Subject to Change

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. \*\*Allergen Information: Menu items may contain or come into contact with milk, eggs, fish, seafood, peanuts, tree nuts, wheat, soy, and sesame. For more information, please speak with a manager.

 VEGETARIAN

 GLUTEN FREE

 VEGAN



# specialty cocktails

## Green Orchid \$14

Siesta Key Coconut Rum, Lime Juice, Ginger, Mint, Simple Syrup, Club Soda

## Eden's Mule \$17

Tito's Vodka, McKenzie's Hard Apple Cider, Lime Juice.  
Topped with Ginger Beer

## Terri's Harvest \$17

Terri's Pick - Bulleit Private Barrel, Grapefruit & Lime Juices,  
Honey, Fresh Rosemary

## Fall Pear Sangria \$16

Pinot Grigio, Brandy, Ginger Beer, Pear & Lime Juices,  
Cinnamon

## The Pressed Flower \$17

Barr Hill Gin, St. Germain, Butterfly Pea Simple Syrup,  
Lemon Juice, Grapefruit Bitters.  
Topped with Prosecco

# beers

## CAN \$8

Bud Light  
Goose Island IPA  
3 Daughters Beach Blonde Ale, St. Petersburg, FL  
Modelo Especial  
Nutri Hard Seltzer (Pineapple or Cranberry)  
Stella Artois N/A

## DRAFT \$9

Stella Artois  
Michelob Ultra  
Big Top Seasonal IPA- Sarasota, FL  
Motorworks Seasonal Lager - Bradenton, FL

# wines

## ROSÉ & SPARKLING

		GLASS	QUARTINO	BOTTLE
110	Prosecco "Jeio Brut," Bisol, Valdobbiadene, IT, DOC, N.V.	14	-	52
111	Rosé "La Croix," Peyrassol, Provence, FR, 2023	14	18	54
112	Cava Brut, Bodegas Naveran, Navarra, ES, N.V.	-	-	55
113	Sparkling "Mirabelle Brut," Schramsberg Vineyards, North Coast, CA, N.V.	18	-	72
115	Champagne "Grande Reserve," Gosset, Ay, FR, N.V.	24	-	96
114	Champagne "Réserve Brut," Champagne Telmont, Epernay, FR, N.V.	-	-	98
116	Champagne "Imperial Brut Rosé," Moët & Chandon, Epernay, FR, N.V.	-	-	118

## WHITE

211	Chenin Blanc, Babylonstoren, Simonsberg-Paarl, ZA, 2024	-	-	44
201	Albariño "Pazo das Bruxas," Torres, Rías Baixas, ES, 2023	13	17	46
204	Riesling, Dr. Konstantin Frank Winery, Finger Lakes, NY, 2023	13	17	46
214	Viognier, Babylonstoren, Western Cape, ZA, 2023	-	-	49
215	Bordeaux Blanc, Château Marjosse, Bordeaux, FR, 2022	14	18	52
205	Chardonnay, Alexander Valley Vineyards, Alexander Valley, CA, 2023	14	18	52
202	Pinot Grigio "San Angelo," Castello Banfi, Tuscany, IT, 2023	14	18	52
203	Moscato d'Asti "Nivole," Michele Chiarlo, Piedmont, IT, 2022	-	-	52
206	Sauvignon Blanc, Honig Cellars, Napa Valley, CA, 2023	-	-	56
207	Sauvignon Blanc "Hawke's Bay Estate," Te Mata Estate, NZ, 2023	15	19	59
210	Sauvignon Blanc, Cakebread Cellars, Napa Valley, CA, 2022	-	-	64
209	Sancerre, Château de Sancerre, Loire Valley, FR, 2023	17	22	66
208	Chardonnay, Duckhorn Vineyards, Napa Valley, CA, 2023	18	24	70
212	Chablis "St. Martin," Domaine Laroche, Burgundy, FR, 2022	-	-	72
213	Pouilly-Fuissé, Domaine du Roc des Boutires, Burgundy, FR, 2022	-	-	98

## RED

306	Malbec "Aruma", Bodegas Caro, Mendoza, AR, 2023	14	18	52
302	Merlot "Estate", Alexander Valley Vineyards, Alexander Valley, CA, 2021	14	18	52
304	Côtes du Rhône Rouge, E. Guigal, Rhône Valley, FR, 2020	14	18	52
312	Shiraz, Babylonstoren, Stellenbosch, ZA, 2022	15	19	59
307	Pinot Noir, Ken Wright Cellars, Willamette Valley, OR, 2023	16	20	62
303	Cabernet Sauvignon, RouteStock, Napa Valley, CA, 2022	17	22	66
309	Pinot Noir, ZD Wines, Carneros, CA, 2021	-	-	67
308	Red Blend "The Chocolate Block," Boekenhoutskloof, Swartland, ZA, 2022	-	-	68
310	Red Blend "Blue Label", Juan Gil Estate, Jumilla, ES, 2020	18	24	70
305	Red Blend "Pessimist", DAOU Vineyards, Paso Robles, CA, 2022	20	26	76
311	Bourgogne Rouge, Domaine Joseph Faiveley, Burgundy, FR, 2021	-	-	78
301	Cabernet Sauvignon, Austin Hope (IL), Paso Robles, CA, 2022	-	-	82

# 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.