

The Green ORCHID

BY MICHAEL'S ON EAST

snacks & starters

Coconut Curry Soup \$14

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

Michael's Famous Angel Hair Onion Strings \$14

Housemade Ketchup

"Bacon & Eggs" \$14

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

Spicy Korean Lettuce Wraps \$18

Roasted Cauliflower, Toasted Peanuts, Sweet Thai Chili Sauce, Kabayaki Sauce

Daily Harvest Flatbread \$19

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

Japanese BBQ Calamari \$18

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

Truffle Fries \$12

Parmigiano Reggiano

Crispy Yuca Fries \$10

Housemade Chipotle Aioli

Ray's Honey Butter Loaf \$8

Housemade Loaf of Cracked Wheat Brushed with Sweet Honey Butter

greens & bowls

All salads include Grilled Chicken or Tofu
Upgrade to Shrimp or Salmon \$9
(excludes Poke Bowl & Burrata)

The Green Orchid \$23

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

"Calder's" Garden Chinois Chicken Salad \$26

Julienne Chicken, Napa & Red Cabbages, Mixed Greens, Radicchio, Carrots, Red Peppers, Mandarin Oranges, Sliced Almonds, Sesame Seeds, Sweet Soy & Pickled Ginger Vinaigrette. Topped with Crispy Wontons

Christy's Warm Roasted Chicken Stack \$24

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

Burrata & Heirloom Cherry Tomatoes \$19

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

Jennifer's Banyan Grove Cobb \$25

Mixed Greens, Tomatoes, Edamame, Eggs, Blue Cheese, Watermelon Radishes, Avocado, Roasted Corn, Carrots, Millionaire's Bacon & Avocado Ranch Dressing

*Ahi Tuna Poke Bowl \$28

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

Many of our produce items
are hand-picked from our
Green Orchid Rooftop
Garden – grown & managed
by Operation EcoVets

handhelds & mains

Upgrade your side to Truffle Fries, Onion Strings, Fresh Fruit or Side Salad \$5
Gluten-Free Bread Available \$4

MOE Cuban Pressed Sandwich \$23

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

Phil's SRQ Lobster Roll \$29

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

Blackened Redfish Sandwich \$27

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

Sun-Dried Tomato Pasta \$22

Penne Tossed in Sun-Dried Tomato Cream Sauce with Spinach & Zucchini. Topped with Parmesan
•Add Chicken or Tofu \$6, Shrimp or Salmon \$9

"Selbyana" Cottage Pie \$25

Ground Beef, Caramelized Onions & Mushrooms in a Rich Brown Gravy, Layered with Roasted Corn, Cheddar Cheese & Buttery Mashed Potatoes. Served with a Side Garden Salad.

Classic Bertha Burger \$23

*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 

Cape Malay Street Tacos (3) \$24

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

John's BLT \$21

Half-Pound of Millionaire's Bacon, Rooftop Garden Tomatoes, Bibb Lettuce, Grilled White Bread, Herb Mayo.
Served with French Fries & Pickle Spear

Selby Reuben Sandwich \$25

Brown Sugar & Mustard-Glazed Corned Beef, Black Navel Pastrami, Sauerkraut, Swiss Cheese & Housemade Dressing on Marble Rye. Served with French Fries & Pickle Spear



Calder Exhibit Offerings



VEGETARIAN



GLUTEN FREE



VEGAN

"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.



specialty cocktails

Green Orchid \$14

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

The Floating Rose \$18

Barr Hill Gin, Grapefruit Bitters, Topped with Tonic Water & Floating Strawberry Rose Cubes

Just Peachy Sangria \$16

Peyrassol Rosé, Peach Puree, Strawberry & Lemon Juices Topped with Prosecco

"Passiflora" \$19

Los Linderos Reposado Tequila, Triple Sec, Cranberry and Lime Juice, Fresh Mint, Garnished with a Lime Wheel

Garden Party \$16

Ketel One Vodka, Triple Sec, Butterfly Pea Syrup, and Fresh Lime Juice

beers

CAN \$8

Bud Light
Goose Island IPA
3 Daughters Beach Blonde Ale, St. Petersburg, FL
Modelo Especial
High Noon
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 Penelas, 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," Boekenhoetskloof, 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.