



LUNCH

Soup

French Onion 11

Gruyère-Swiss Cheese, Onion Sherry Broth and Love

Soup of The Day Cup 5 / Bowl 10
Chef's Inspiration

Salads

Chopped Caesar 10

Chopped Romaine Hearts, Creamy Parmesan Reggiano Dressing, Garlic-Focaccia Croutons

Baby Iceberg 12

Blue Cheese, Hearts of Palm, Smoked Bacon, Tomatoes, Red Onions, Blue Cheese Dressing

Caprese Salad 14

Heirloom Tomatoes, Basil Pressed Watermelon, House Mozzarella, Prosciutto Ham, Mango and Arugula Pesto

Salad Additions

*Grilled Chicken add \$6 / Garlic Shrimp add \$9
Seared Rare Tuna add \$11 / Grilled Tofu add \$5*

Smears

White Cheddar & Pimento 9

White Cheddar, Peppadews, Tabasco, Pimentos, Black Garlic, Tortilla Chip

Fresh Ricotta "Caponata" 14

A Sicilian Roasted Eggplant Dish with Shishito Peppers, Garlic, Tomatoes, Capers, Fresh Ricotta

Pork Rinds 6

Dusted with Malt Vinegar - Cheddar Cheese

Truffle Fries 8

Parmesan Cheese

Shareables

Shrimp Cocktail 17

Roasted Garlic Aioli, Cocktail Sauce, Capers

Asian Tuna Tartare 18

Wakame Salad, Chips, Wasabi, Pickled Ginger

Key West Pinks "Peel & Eat" 18

Korean BBQ Shrimp, Chilled, served with Sesame Sauce and Avocado-Cilantro Dip 1/2 Dozen

Thai Shrimp 16

Crispy Shrimp, Thai Chili Sauce, Asian Cabbage Slaw, Cilantro-Jalapeño dressing

Sandwiches

Barbecued Beef Brisket 16

15 Hour Slow Smoked Beef Brisket with North Carolina Barbecued Onions on a toasted Brioche Roll Served with Pub Fries and Red Cabbage-Cranberry Slaw

The Pink Hamburger 15

Angus Beef Patty served on a Toasted Brioche Roll, Lettuce, Tomato, Onions, Pickle and Pub Fries

Additional Toppings add \$2 per topping

Smoked Bacon, Maytag Blue Cheese, Avocado, Sautéed Onions, Sautéed Mushrooms, Jalapeños

Tuna & Tomato Melt 15

Tunafish Salad on Toasted English Muffin, Topped with Vine Ripe Tomato, Melted Havarti Cheese, Capers served with Napa Cabbage and Baby Kale salad with Orange Ginger Dressing

Crab-Bacon & Eggs 19

Country Fried Slab Bacon topped with Lump Crab Remoulade, Sunny up Fried Egg and Arugula, served open face on a toasted Brioche Roll, Sweet Potato Waffle Fries

Pink "BLT" 15

Heirloom Tomatoes, Smoked Gouda Cheese, Mozzarella, Smoked Bacon, Green Leaf Lettuce, Basil-Jalapeño Mayo on Toasted Wheatberry Bread, Fresh Fruit and Berries

Hot Ham & Brie 16

Shaved Griddled Tuscan Ham with Melted Brie Cheese, Zucchini Butter Pickles and Pear Mustard on a Toasted Pretzel Roll, Served with Onion Rings and Red Cabbage-Cranberry Slaw

Harissa Spiced Grouper Tacos 29

*Cast Iron seared Grouper with Tunisian Chili Sauce, Pickled Mango Slaw with Red Onions, Napa Cabbage, Radish, Red Peppers, Cilantro Crème Fraiche, Flour Tortilla Shells
Selections subject to change seasonally*



DINNER

Soups

French Onion Soup 11
*Gruyère-Swiss Cheese, Onion
Sherry Broth and Love*

Smears

Aged White Cheddar & Pimento 9
*A creamy Spread with grated Aged
Cheddar Cheese Peppadews, Pimentos,
Onions, Sour Cream and Black Garlic
served with Crispy Pork Rinds*

Fresh Ricotta “Caponata” 14
*A Sicilian Roasted Eggplant Dish with
Shishito Peppers, Garlic, Tomatoes, Capers,
Fresh Ricotta Cheese finished with Basil
Pesto and Roti Bread*

Small Plates

Key West Pinks “Peel & Eat” 18
Korean BBQ Shrimp, Chilled with Sesame Sauce and Avocado-Cilantro Dip 1/2 Dozen

Thai Shrimp 16
Crispy Shrimp, Thai Chili Sauce, Asian Cabbage Slaw, Cilantro-Jalapeño dressing

Shrimp Cocktail 17
Roasted Garlic Aioli, Cocktail Sauce

Yellowfin Tuna Tartare 18
Sesame & Soy, Chips, Wakame Salad Wasabi, Pickled Ginger

“Carbonara” 14
House Smoked Duck tossed with Spaghetti Noodles, English Peas, Parmesan Cream

Mushroom Bruschetta 14
Wild Mushroom Salad, Goat Brie Cheese Benton Virginia Ham, Toasted Ciabatta

Truffle Fries 8
Parmesan Cheese, Truffle Aioli, Smoked Bacon

Salads

Chopped Caesar 10
Chopped Romaine Hearts, Creamy Parmesan Reggiano Dressing, Garlic-Focaccia Croutons

Baby Iceberg 12
Blue Cheese, Hearts of Palm, Smoked Bacon, Tomatoes, Red Onions, Blue Cheese Dressing

Salad Additions

Grilled Chicken add \$6 / Garlic Shrimp add \$9/ Seared Rare Tuna add \$11 / Grilled Tofu add \$5

Selections subject to change seasonally



From The Grill

Mahi Mahi 8oz. 29 **Swordfish 8oz.** 32 **Salmon 8oz.** 29
NY Strip Steak Prime 12oz. 38 **Filet Mignon 8oz.** 46

Choice of two

Roasted Brussels Sprouts, Sautéed Mushrooms, Asparagus, Mashed Potatoes, Baked Potato

Big Plates

Thai Curry Snapper & Mussels 33

Pan Roasted Snapper with Braised Prince Edward Island Mussels tossed with a Thai Curry Broth with Coconut and Basil, Crispy Asian Vegetables

Grilled Tuna Steak 36

Grilled Rare Tuna Steak topped with Caper-Olive relish, served with a Chilled Salad of Pressed Watermelon, Red Onions and Gooseberries, Ginger Citrus dressing, Grilled Olive Ciabatta

Grouper Fish & Chips 27

Tempura Grouper, Tartar Sauce, Crispy Pub Fries, Red Cabbage and Cranberry Slaw, Dill Pickle and Lemon

Sautéed Mahi Mahi "Minestrone" 32

A Ragout of Sweet Corn, Northern Beans, Fingerling Potatoes, English Peas, Carrots, Smoked Bacon Garganelli Pasta, in a Tomato-Basil Broth finished with Country Fried Oysters

Barbecued Beef Brisket 16

15 Hour Slow Smoked Beef Brisket with North Carolina Barbecued Onions on a toasted Brioche Roll Served with Pub Fries and Red Cabbage-Cranberry Slaw

The Pink Hamburger 15

1/2 lb. Angus Beef Patty served on a Toasted Brioche Roll, Lettuce, Tomato, Onions, Dill Pickle and Pub Fries

Additional Toppings add \$2 per topping

Smoked Bacon, Maytag Blue Cheese, Avocado, Sautéed Onions, Sautéed Mushrooms, Jalapeños

Rotisserie Chicken 29

Roasted Ashley Farm Chicken, basted with Truffle Butter served with Mashed Potatoes Sautéed Mushrooms and Roasted Asparagus, Madeira Poultry Jus



DESSERTS

Key Lime Pie 9

The South Florida Favorite with Graham Cracker Crust "The way it should be"

Cookie 10

Warm Chocolate Chip Cookie topped with Espresso Chip Ice Cream, Caramel Sauce

Shortcake 10

*Parfait of Macerated Strawberries and Rhubarb, Elderflower Syrup,
Grand Marnier Whipped Cream, Candied Orange*

Ice Cream 4/8

Vanilla, Strawberry, Chocolate, Espresso

Sorbet 4/8

Raspberry

Cappuccino / Latte

Single 5 Double 8

The Pink Elephant Hummer 10

Signature Cocktail with Mount Gay Rum, Kahlua Liquor and Vanilla Ice Cream

AFTER DINNER CORDIALS

Harvey's Bristol Cream 8

Pallini Limoncello 8

Port Wine

Dow's 10 Year 10

Dow's Ruby 8

Grahams 10 Year 10

Grahams 20 Year 16

Brandy

Busnel Calvados 10

Hennessy VS 12

Courvoisier VSOP 15

Remy Martin VSOP 17

Delamain XO 32

Larressingle VSOP 26

Selections subject to change seasonally