

VANTAGE

ROOFTOP BAR

• BOARDS •

CHEESE

afinee bleu, aged gruyere, 4 year cheddar,
dark cherries, spanish almonds, honeycomb 12

CHARCUTERIE

sopressata, prosciutto, truffle ham, chorizo,
parmesan, smoked almonds 14

MEDITERRANEAN

roasted garlic hummus, kalamata olive tapenade, sundried
tomato pesto, warm pita, crostini, olive oil, garlic bulb 12

BIG BOARD

a combination of our three boards 29

• START •

PIMENTO CHEESE & PORK RINDS

house spice, homemade southern cheese spread 12

SHRIMP COCKTAIL

lemongrass infused jumbo shrimp, bloody mary cocktail 14

FRESH SHUCKED OYSTERS

west coast & east coast, half shell raw,
watermelon granita, mignonette 16

SHELLFISH PLATTER

oysters, shrimp cocktail,
chilled Maine lobster tail, accoutrements 34

NEW ORLEANS OYSTERS

garlic, butter, parsley, parmesan crumble, grilled bread 18

SMOKED FISH SPREAD

house blended, meyer lemon, chives, celery salt,
onion, garlic, capers, sliced egg, hot peppers 15

THE CADILLAC PORTABELLO

bleu cheese stuffed, roasted pepper, artichoke,
candied nuts, tomato, arugula salad, balsamic glaze 16

STEAMED PEI MUSSELS

roasted corn, nduja, cilantro, mascarpone, white wine 12

• SOUPS & SALADS •

MUSHROOM BISQUE

button mushrooms, potato, onion,
truffle cream, chives, porcini dust 7

BLACK BEAN SOUP

andouille sausage, black turtle beans,
sour cream, chives, cheddar 7

CAESAR SALAD

baby romaine, aged parmesan, garlic crouton 8 / 14

THE KAROL

chicken, manchego cheese, roasted pepper, mixed greens,
warm rosemary balsamic vinaigrette 9 / 16

• BETWEEN BREAD •

THE WALDORF

chicken salad, celery, candied walnuts,
sliced grapes, mayonnaise, fresh tarragon,
everything croissant, green apple, fries 15

VANTAGE BURGER

cajun spiced half-pound prime beef patty, bacon onion jam,
afinee bleu jalapeño aioli, applewood smoked bacon, fries 17

THE GROUPER RUEBEN

pastrami seasoned local black grouper, swiss cheese
saurkraut, 1000 island dressing, grilled rye, fries 22

• ENTRÉES •

ROASTED HALF CHICKEN

Italian seasoned, garlic, sea salt, lemon thyme jus, charred
carrots, roasted shallots, whipped potatoes 24

GROUPER PICCATA

local grouper, lemon butter, caper panko crust,
garlic, cream, white wine, rice pilaf, broccolini 32

SHRIMP & GRITS

spiced royal red shrimp, stone ground grits,
creole butter, andouille sausage, roasted corn,
mascarpone, amish cheddar, chives 22

NEW YORK STRIP AU POIVRE

14oz all natural prime, pepper crust, broccolini
brandy mustard sauce, horseradish potatoes 45

FILET MIGNON

7oz cut, chimichurri pesto, arugula salad, smoked tomato
vinaigrette, romesco, rosemary fries 34

ITALIAN SAUSAGE PASTA

Italian fennel sausage, spicy tomato garlic sauce
housemade pappardelle egg noodle 21

SHRIMP PASTA

fresh linguine, olive oil, tomato concasse, onion,
parmesan cheese, garlic, butter, white wine 22

FISH & CHIPS

local black grouper, beer batter, malt vinegar,
house tartar sauce, rosemary fries 28

CEDAR PLANK SALMON

Faroe Islands salmon, sweet bourbon pepper glaze,
root vegetable potato hash 26

• SIGNATURE COCKTAILS •

KAROL BLISS 11

Wheatley Vodka, Elderflower, Lime Juice, Raspberries

ROOFTOP MAI TAI 12

Appleton Estate Rum, Gosling's Dark Rum, Lime Juice, Pineapple Juice, Triple Sec, Orgeat

GRAND MARGARITA 12

Corazón Estate Tequila, Lime & Juice, Cointreau

CUCUMBER MULE 11

Wheatley Vodka, Ginger Beer, Lime Juice, Cucumber

RASPBERRY DAQUIRI 10

Don Q Crystal Rum, Lime Juice, Simple Syrup, Raspberries

LAVENDER LEMONADE 10

Ford's Gin, Lemon Juice, Creme de Violet, Soda Water

SMOKED OLD FASHIONED 12

1792 Bourbon, Maple, Orange Bitters, Angostura Bitters

MEZCAL OLD FASHIONED 12

Creyente Mezcal, Orange Bitters, Angostura Bitters

ESPRESSO MARTINI 12

Van Gogh Vanilla Bean Vodka,
Lavazza Espresso, Chocolate Bitters

• BEER •

DRAUGHT

TBBC Reef Donkey APA 6
Golden Road Brewing Mango Cart Wheat Ale 6
Green Bench Postcard Pilsner 6
Coppertail Brewing Co. Free Dive IPA 6

BOTTLE / CAN

Coppertail Unholy Trippel 7
Kronenbourg 1664 Blanc 7
Cigar City Apple Pie Cider 7
Big Storm Bromosa Tangerine IPA 7
Chimay Grand Reserve Dark Ale 10
Stella Artois 6
Yuengling 5
Budweiser 5
Bud Light 5
Miller Lite 5
Michelob Ultra 5
Modelo Especial 5
Clausthaler (non-alcoholic) 6

• WINE BY THE GLASS •

BUBBLES

FRANÇOIS MONTAND BRUT 8
Jura, France

ZARDETTO PROSECCO 9
Treviso, Italy

WHITE

PINOT GRIGIO, PIGHIN 10
Friuli-Venezia Giulia, Italy

RIESLING, THOMAS SCHMITT ESTATE QBA 10
Mosel, Germany

SAUVIGNON BLANC, CRAGGY RANGE 11
Marlborough, New Zealand

CHARDONNAY, NORTH BY NORTHWEST 9
Columbia Valley, Oregon

CHARDONNAY, ALMA DE CATTLEYA 14
Sonoma County, California

ROSÉ, HENRI GAILLARD 10
Côtes de Provence, France

RED

PINOT NOIR, NINER 15
Edna Valley, California

PINOT NOIR, FOUR GRACES 13
Willamette Valley, Oregon

MERLOT, BENZIGER 9
Sonoma County, California

CABERNET SAUVIGNON, B.R. COHN 15
North Coast, California

CABERNET SAUVIGNON, J. LOHR "SEVEN OAKS" 10
Paso Robles, California

TEMPRANILLO, PALACIOS REMONDO "LA MONTESA" 11
Rioja, Spain

MALBEC, VIÑA COBOS "FELINO" BY PAUL HOBBS 10
Mendoza, Argentina

• TURN DOWN SERVICE •

APPLE PIE

buttery crust, granny smith and gala apples, caramel walnuts, whipped cream, salted caramel gelato

10

TIRAMISU

espresso liquer soaked lady fingers, whipped mascarpone, chocolate curls, chocolate espresso beans, Grand Marnier tuile

10

COOKIE MELT

fresh baked David's peanut butter chunk and smores cookies, vanilla bean gelato, salted butter scotch drizzle, whipped cream

10