

⇨ **STARTERS** ⇨

WILD MUSHROOM SOUP 8
crème fraîche, croutons, chive oil

ARTICHOKE 12
wood-grilled, lemon pepper butter, garlic aioli

OYSTERS 18
*traditional or composed
add caviar supplement +50*

SHRIMP 15
chilled, rez spice, cocktail sauce, gringo blanco sauce

KING CRAB 21
grilled cracked legs, grainy mustard butter, chimichurri

MARYLAND CRAB CAKES 18
apple-celery root slaw, white lightning sauce, remoulade

BEEF TARTARE 16
bavette steak, all the fixins, grilled tuscan bread

BENTON'S HAM 17
house biscuits, cherry-pepper jam, red eye aioli

TOAST 10

CHICKEN LIVER PÂTÉ
*toast, lingonberry, radish salad
or*

PIMENTO
nduja sausage, avocado, pimento cheese

CUCUMBER & HEIRLOOM TOMATO 12
pickled red onion, herb yogurt, dill, crispy garlic, red wine vinegar

⇨ **SALAD** ⇨

CAESAR 12
grilled romaine lettuce, egg, crouton, parmesan, crispy country ham

BABY GEM LETTUCE 12
blue cheese dressing, candied pecans, bacon, chives

GREEN PAPAYA 12
thai vinaigrette, mint, cilantro, basil, jalapeño, peanuts

*add protein supplement
chicken +6, shrimp +8, steak +10*

⇨ **PRIME** ⇨

RIBEYE-CAP 33
turnips, broccolini, shallots, chive, béarnaise, demi

STEAK FRITES 24
bavette steak, shoestring fries, perigourdine sauce

BEEF TENDERLOIN 40
pastrami spice, fingerling potatoes, mustard, horseradish cream

⇨ **TABLE PARTICIPATION** ⇨

LOBSTER THERMIDOR 55
watercress, sherry béchamel, fontina

VEAL CHOP MILANESE 36
arugula, heirloom tomato, pickled onion, piccata

FRIED CHICKEN 22/40
waffles, citrus butter, maple, hot sauce, bacon jam

ST. LOUIS RIBS 20/36
fries, texas toast, house pickles, sauces

⇨ **PASTAS** ⇨

made fresh daily, served with grilled tuscan bread

PAPPARDELLE 22
braised pork shoulder, amatriciana, panna gratta

CAVATELLI 20
butternut squash, hen of the woods mushrooms, parmesan, sage

LINGUINE 24
clams, calabrian chilies, fennel, olive oil, white wine

⇨ **FLORIDA CAUGHT** ⇨

GROUPER EN PAPILOTE 24
carrot, turnips, radish, cipollini, lemon hollandaise

LOCAL YELLOWTAIL SNAPPER 33
*seared with broccolini and lemon
or
fried with thai salad*

SHRIMP AND GRITS 17
*congarée and penn farm cheddar grits, bacon, trinity
add caviar supplement +50*

⇨ **TO HOLD** ⇨

served with fries

THE REZ BURGER 16
cheddar, american, tomato, caramelized onion, magic sauce

GRILLED CHICKEN SANDWICH 15
bacon, pepper jam, iceberg, garlic aioli, brioche bun

LOBSTER ROLL 24
celery, cucumber, brioche

PORK FRENCH DIP 17
charred broccolini, swiss, au jus

⇨ **EXTRAS** ⇨

BRUSSELS SPROUTS 6
sweet soy glaze, brandy raisins, sesame

SHOESTRING FRITES 6
sea salt, parsley

WHIPPED POTATOES 6
butter, chive

HOUSE BISCUITS 6
honey butter

ROASTED PETITE VEGETABLES 6
chimichurri

BROCCOLINI 6
bagna cauda, chili flakes

GRITS 6
cheddar cheese

⇨ **DESSERT** ⇨

CHOCOLATE BUDINO 9
dulce de leche, soft cream, chocolate soil

ESPRESSO CRÈME BRÛLÉE 9
biscotti, candied lemon

LEMON CURD 9
burnt meringue, blueberry purée, crumble

SPICE CAKE 9
golden raisin, mascarpone, pecans, carrot cream cheese

The REZ

GRILL

SEMINOLE HARD ROCK HOTEL & CASINO TAMPA

COCKTAILS

and so it begins

NEW FASHIONED 12

zacapa 23, chocolate bitters, dehydrated orange, filthy cherry

LOLA 12

bourbon, amaro, strawberry preserve

effervescent

THE REZ COCKTAIL 12

house-infused pineapple tequila, mint, lime, club soda

KHALEESI 12

house-infused cucumber vodka, pear, basil, sparkling wine

expeditious

IMPROVED G&T 12

st. george gin, elderflower, tonic water, b'lure ice

NACHO LIBRE 12

prickly pear vodka, house-made sour mix, hibiscus & mezcal ice

THE LUPO 12

tequila, guava & pear nectar, filthy cherry extract, fruit caviar

savory

GREEN CHILE SMASH 12

st. george green chile vodka, lime, simple syrup, club soda

HOT & DIRTY 12

vodka, jalapeño, olive brine, spicy tomato popsicle

retro

MAI TAI 12

dark rum, house-made curaçao, frank's orgeat, lime

WHEN WE WERE YOUNG 10

house-made sangria blend, fresh fruit

the close

COOKIES & CREAM 10

house-made brandy milk punch, cookie crumble

MACHIATTO 10

vanilla vodka, frangelico, lavazza, chocolate soil

WINES BY THE GLASS

sparkling

sparkling | brut | gruet "sauvage" | new mexico NV

brachetto d'acqui | beni di batasiolo | piedmont, italy NV

champagne | brut | billecourt-salmon | france NV

rosé

rosé | miraval | cotes de provence | france '16

whites

riesling | fess parker | santa barbara '16

pinot grigio | tenuta ca'bolani | friuli, italy '16

pinot grigio | santa margherita | alto adige, italy '16

sauvignon blanc | southern right | western cape, south africa '16

sauvignon blanc | groth | napa valley '16

chardonnay | spellbound | sonoma county '16

chardonnay | sonoma-cutrer vineyards | sonoma county '15

chardonnay | rombauer | carneros '16

reds

pinot noir | lange | willamette valley '16

pinot noir | frank family vineyards | carneros '16

red blend | michael david winery | lodi '15

merlot | kendall-jackson vintner's reserve | sonoma county '13

malbec | achaval-ferrer | mendoza | argentina '16

cabernet sauvignon | heritage | columbia valley '16

cabernet franc | alexander valley '15

cabernet sauvignon | pine ridge | napa valley '14

red blend | orin swift abstract | napa '15

glass	bottle
12	48
15	60
30	120

glass	12oz	bottle
15	30	58

glass	12oz	bottle
9	18	34
10	20	38
16	32	62
10	20	38
15	30	58
10	20	38
14	28	54
22	44	86

glass	12oz	bottle
12	24	46
16	32	62
12	24	46
12	24	46
9	18	34
11	22	42
16	32	62
23	46	90
25	50	98

OTHER BEVERAGES

non-alcoholic cocktails 7
please ask your server about today's selection

saratoga springs still & sparkling water 5

leaf tea 4

french espresso coffee 6

espresso 3 / 5

cappuccino or latte 5

fresh squeezed juice (orange | grapefruit | carrot) 4

unsweetened iced tea 3

housemade lemonade 5

soda 3