CAFÉ

ON ST. ARMANDS

CELEBRATING 20 YEARS Savor SARASOTA RESTAURANT WEEK JUNE 1-20, 2025

lunch

welcome! thank you for joining us for savor sarasota.
$25 per person | no substitutions please

first course

MOROCCAN CHICKEN SLIDERS
fried chicken thighs · apricot+date chutney
green olive · hot honey · arugula · harissa
butter · brioche bun · served with fries

MUSHROOM FLATBREAD
french cheeses · arugula · black garlic aioli (veg)

KEFTA PITA
blended beef + lamb meatballs · tzatziki
onion · tomato · feta · grilled pita
served with fries

DIRTY MARTINI SALAD WITH GRILLED SALMON
grilled salmon · kale · dirty caesar dressing
green olive · pecorino blend · parmesan
crispies

SICILIAN POMODORO PASTA
grilled shrimp · saffron tomato sauce with
caramelized fennel · fettuccine · citrus-whipped
ricotta · orange zest

second course

KEY LIME PIE
the best in Florida. Anna Maria Oyster Bar
(our sister restaurant) loaned us the
fan-favorite recipe

BROWNIE SUNDAE
house-made double-fudge brownie · chocolate
+ caramel drizzle · vanilla gelato

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dinner

welcome! thank you for joining us for savor sarasota.
$45 per person | no substitutions please

first course

MUSHROOM BISQUE
earthy and creamy · white truffle oil
za'atar (veg)

SHISHITO PEPPERS
hazelnut dukkah · whipped ricotta (veg)

DIP DUO
choose two dips
served with pita + crudité

- spicy feta (veg/gfo)
- citrus whipped ricotta (veg/gfo)
- tzatziki (veg/gfo)

DIRTY MARTINI SALAD
kale · dirty caesar dressing · green olive
pecorino blend · parmesan crispies (gf)

FLORIDIAN WEDGE SALAD
iceberg · citrus · feta · shaved fennel
pickled onions · cherry tomatoes
citrus–honey vinaigrette

EGGPLANT CAPONATA
stewed tomato · capers · olives
feta crumble · pita to scoop (veg)

second course

CHICKEN AL LIMONE
grilled chicken breast · lemon+rosemary
glaze · spanakorizo · shishito peppers
smoked rosemary · feta crumble (gf)

GRILLED SALMON
blackened salmon · blistered tomatoes
green beans · lemon beurre blanc
green olive tapenade

KEFTA
blended beef + lamb meatballs · saffron rice
pickled red onion · spicy feta · tzatziki drizzle

SHRIMP RIVIERA PASTA
shrimp · oven–cured tomatoes · capers
basil · white wine cream sauce · campanelle

FRENCH ONION SLIDERS
angus beef, medium well · caramelized
onions · french cheeses · bacon jam
arugula · garlic aioli · brioche bun

CHICKEN SOUVLAKI
marinated chicken skewers · roasted brussels +
sweet potato cubes · goat cheese · pomegranate
seeds · pomegranate + honey glaze · fried kale

STEAK FRITES
ribeye with spanish seasoning · harissa butter
truffle fries | *upgrade to this dish +16*

third course

KEY LIME PIE
the best in Florida. Anna Maria Oyster Bar
(our sister restaurant) loaned us
the fan–favorite recipe

TARTA DE SANTIAGO
traditional spanish almond cake with a hint
of citrus · powdered sugar

BROWNIE SUNDAE
house–made double–fudge brownie
chocolate + caramel drizzle · vanilla gelato

BLACK FOREST CAKE
espresso fudge cake · brandy chocolate ganache
dark cherries · cream cheese frosting
upgrade to this dish +6