

The Lion's Den

DINNER MENU

SOUP & SALADS

SOUP DU JOUR 5 | 8 | 13

GARDEN SALAD 9 | 12

Mixed greens, cucumbers, red onions, cherry tomatoes and carrots, with your choice of dressing

CAESAR SALAD 9 | 12

Romaine lettuce, Parmesan and croutons with Caesar dressing

ARTISAN CHOPPED COBB SALAD 14

Chopped romaine, avocado, cherry tomatoes, bacon bits, blue cheese crumbles, carrots and a hard-boiled egg, topped with blue cheese dressing

ASIAN TUNA SALAD 18

Sesame-crusting tuna with mixed greens, crispy wontons, Mandarin oranges, Wakame seaweed salad, avocado, cherry tomatoes, green onions, cucumber and julienned carrots, with an Asian sesame vinaigrette

DRESSINGS

Buttermilk Ranch | Blue Cheese | Asian Sesame Vinaigrette
Raspberry Vinaigrette | Balsamic Vinaigrette | Golden Italian

ADDITIONS PROTEINS

Chicken +6 | Shrimp +8 | Ribeye +10
Tuna Salad +4 | Chicken Salad +4 | Egg Salad +4

HANDHELDS

*All handhelds are served with your choice of one à la carte side.
Substitute ground beef for vegetarian black bean patty upon request.*

NEW YORK REUBEN 13

Shaved corned beef on grilled Jewish rye bread, smothered with Swiss cheese and a house special blend of sauerkraut and Reuben dressing

LION'S DEN FISH SANDWICH 18

Fresh grouper, grilled, blackened or fried, served with tartar sauce, lettuce and tomato on a butter-toasted bun

LION'S DEN BYO BURGER 15

Ground spare rib, chuck & brisket beef patty, seasoned and char-grilled to your liking, served on a toasted brioche bun with your choice of cheese, lettuce, tomato, onion and pickle

ADDITIONAL TOPPINGS

Bacon, jalapeños, caramelized onions, fried egg, cheese, sautéed mushrooms, onion rings or avocado +1 each

ENTRÉES

12oz DEMKOTA RIBEYE 28

12oz DemKota ribeye topped with herb butter, served with a baked potato and butter-garlic wilted spinach

SHRIMP & CAKES 20

Wild-caught Louisiana BBQ-rubbed shrimp, with Louisiana BBQ sauce, polenta cakes and pickled onions corn relish

VEGETARIAN PLATTER 16

Spinach, kale, apples, cranberries, shiitake mushrooms, fingerling potatoes, feta cheese and cherry tomatoes with extra virgin olive oil and a balsamic reduction

6oz CENTER-CUT FILET 30

6oz center-cut filet topped with a red wine demi-glace, served with a baked potato and butter-garlic wilted spinach

CHICKEN BREAST 18

Pan-seared chicken breast, served with an apple, cranberry, spinach & kale hash, a cran-raspberry coulis and fresh raspberries

PEPPERCORN-CRUSTED DIVER SCALLOPS 28

Peppercorn-crusting scallops seared in garlic oil and topped with a beurre blanc sauce, served with julienned squash and roasted fingerling potatoes

LION'S DEN GROUPER 24

Pan-seared grouper with scallion oil, blood orange sauce, wilted garlic spinach, roasted shitake mushrooms and tomatoes

BUILD YOUR OWN ENTRÉE

CHOICE OF PROTEIN

Filet 34 | Ribeye 32 | Chicken 22 | Grouper 28 | Scallops 32 | Shrimp 24 | Vegetarian Lasagna 20

CHOICE OF TWO À LA CARTE SIDES 6

Fresh Fruit | French Fries | Sweet Potato Fries | Tater Tots | Garden Salad | Caesar Salad
Baked Potato | Butter-Garlic Wilted Spinach & Kale | Roasted Shiitake Mushrooms & Tomatoes
Pickled Onions Corn Relish | Roasted Fingerling Potatoes | Julienned Squash Medley

CHOICE OF SAUCE

Beurre Blanc | Blood Orange | Louisiana BBQ | Scallion Oil
Cran-Raspberry Coulis | Balsamic Reduction | Red Wine Demi-Glaze



Price does not include 7% Florida sales tax or gratuities | September 2024

**Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies. Please make your server aware of any medical concerns or food allergies.*