

TOMAHAWK EXPERIENCE

Join us this evening to enjoy our Bohemian inspired twist on the classic Tomahawk.

Chef will flambé our 42oz, butter poached Certified Angus Beef® Prime Tomahawk with De Luz VS Cognac then carve it table-side.

Offered with two sides and our Porcini Mushroom Cream Sauce
\$170

-Dinner Only-

Pair it with a limited allocation of 2014 Tomahawk Cabernet Sauvignon. Tomahawk Vineyard is the pinnacle of the Chimney Rock Estate, Stag's Leap, Napa.

RESERVE

THE 1942

Don Julio 1942 Tequila, muddle basil orange bitters, served on a 24 carat ice cube \$44

BELUGA GOLD

Beluga Gold Vodka, carpano bianco vermouth, served on a 24 carat ice cube \$38

COCKTAILS 16

SMOOTH OLD FASHIONED

Smooth Ambler Contradiction Bourbon, Angostura Bitters,

BATCH MULE

1792 Bourbon, Grapefruit Juice, Lime, Simple Syrup, Cranberry Bitter, Fever Tree Ginger Beer

"THE DOUBLE L"

Makers Mark Private Select Box of Chocolates Lemon, PKZ Orange Blossom Honey Syrup, Solerno Italian Blood Orange Liqueur

FUEGO BLANCO

Dobel Tequila, Lemon, Chipotle Orange Blossom Honey

BEE'S KNEES

Monkey 47 Gin, PKZ Orange Blossom Honey Syrup, Lemon

WHITE OAK AGED MANHATTAN

Basil Hayden Bourbon, Carpano Antica, Solerno Italian Blood Orange Liqueur

LA POIRE

Grey Goose Pear, St. Germain, Lemon

GRAND BOHEMIAN HOTEL ORLANDO

Lunch

AUTOGRAPH COLLECTION™

SHAREABLE

TOMATO & BURRATA

heirloom tomatoes, olive oil, aged balsamic, fresh oregano, fleur de sel & cracked pepper 16

LOBSTER CRAB CAKE

Jumbo lump crab, Maine lobster, organic arugula, lemon wedge, tomatoes, tarragon citrus aioli 17

BEEF CARPACCIO

marinated dry aged Wagyu, shaved parmesan, arugula, crispy capers, mustard aioli 18

HUNTER'S BOARD

speck, sopressata, casalingo sausage, naked goat & cambozola cheese, olives, lingonberry jam 26

MUSHROOM FLATBREAD

porcini crème fraiche, white truffle oil, mozzarella, caramelized onions, chives, parmesan 16

SOUPS & SALADS

LOBSTER & CRAB BISQUE

de luze VS cognac, tomato, cilantro 11

FRENCH LENTIL SOUP

carrots, onion, celery, smoked sea salt, lime wedge, Fresno pepper 9

CAESAR

shaved parmesan, shredded asiago, Italian bread croutons, house caesar dressing 10

PUMPKIN SEED

organic baby field greens, feta cheese, grape tomatoes, balsamic vinaigrette 11

APPLE SALAD

organic baby field greens, granny smith apple, butter pecans, blue cheese, cornbread croutons, white balsamic vinaigrette 11

ENHANCE YOUR SALAD

JOYCE FARM CHICKEN BREAST 11. SEARED SALMON 12. LOBSTER & CRAB CAKE 14

SPECIALTY ENTREES

MEDITERRANEAN SALMON

tomatoes, feta, olives, peppers, cilantro, chardonnay, olive oil, spinach, rice & tzatziki 29

CERTIFIED ANGUS BEEF® TENDERLOIN

butternut squash and yukon gold potato mash, grilled asparagus, porcini mushroom sauce 37

CAMBOZOLA & NUESKE'S BACON BURGER

smoked pepper bacon, brie style blue cheese, lettuce & tomato, fries 19

FISH OF THE DAY

red and white quinoa sautéed with kale and grape tomatoes, asparagus, lemon beurre blanc 27

*An 18% Gratuity will be added for parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

CHAMPAGNE & SPARKLING

Zonin <i>Prosecco - split</i>	12
Nicolas Feuillatte <i>Brut</i>	86
Nicolas Feuillatte <i>Rosé</i>	113
Perrier-Jouët <i>Grand Brut</i>	116
Veuve Clicquot “Yellow Label” <i>Brut</i>	21 105
Veuve Clicquot <i>Rosé</i>	29 135
Perrier-Jouët “Belle Epoque” <i>Brut</i>	233
Dom Perignon <i>Brut</i>	306

ROSES

Flours de Prairie <i>Rosé</i> France	10 38
Whispering Angel <i>Rosé</i> France	15 60
Rock Angel <i>Rosé</i> France	79

WHITES

Thomas Schmidt <i>Riesling</i> Germany	10 38
Terlato <i>Pinot Grigio</i> Italy	12 46
The Crossings <i>Sauvignon Blanc</i> New Zealand	38
Wairau River <i>Sauvignon Blanc</i> New Zealand	10 38
Chalk Hill <i>Sauvignon Blanc</i> Russian River Valley	15 58
Sauvion Sancerre <i>Sauvignon Blanc</i> France	21 82
Conundrum <i>White Blend</i> CA	10 38
Fillaboia <i>Albarino</i> Spain	50
Chateau La Nerthe <i>Chateauf-neuf-de-Pape Blanc</i> France	113
Kessler Collection by Raymond <i>Chardonnay</i> CA	10 38
Carmel Road “Unoaked” <i>Chardonnay</i> Monterey	42
Louis Jadot, Macon Village <i>Chardonnay</i> France	13 50
Chalk Hill <i>Chardonnay</i> Sonoma Coast	13 50
Girardin <i>Chardonnay</i> Napa	59
Stag’s Leap “Karia” <i>Chardonnay</i> Napa Valley, CA	17 66
Cuvee Saint Vincent <i>Chardonnay</i> Burgundy	80
Chalk Hill Estate <i>Chardonnay</i> Sonoma	86
Rombauer <i>Chardonnay</i> Napa	100
Nickel & Nickel <i>Chardonnay</i> Napa	100
Cakebread Cellars <i>Chardonnay</i> Napa	28 115

PORT & DESSERT WINE

Zind Humbrecht, “Pinot Gris” France - half	110
Taylor Fladgate 20	18
Fonseca 10	14
Taylor Fladgate LBV	11

REDS

Sea Sun by Caymus <i>Pinot Noir</i> CA	11 42
Dioria <i>Pinot Noir</i> CA	52
Byron Nielson Vineyard <i>Pinot Noir</i> CA	21 82
Caymus—Suisum <i>Petite Sirah</i> CA	78
Girad <i>Petite Sirah</i> CA	79
Ex Post Facto <i>Syrah</i> CA	86
Northstar <i>Merlot</i> Columbia Valley	15 58
Rutherford Hill <i>Merlot</i> CA	71
Duckhorn <i>Merlot</i> Napa	102
Ben Marco <i>Malbec</i> Argentina	41
Crios de Susana Balbo <i>Malbec</i> Argentina	11 42
Palacios Remondo La Montesa <i>Grenache</i> Spain	14 54
Les Cadrans De Lassegue <i>Bordeaux</i> FR	60
Stag’s Leap “Hands of Times” <i>Blend</i> Napa	16 62
Ferrari-Carano “Tresor” <i>Blend</i> Sonoma	125
Kessler Collection <i>Cabernet Sauvignon</i> CA	10 38
Three Finger Jack <i>Cabernet Sauvignon</i> CA	41
Bohemian Collection <i>Cabernet Sauvignon</i> CA	14 54
Rodney Strong <i>Cabernet Sauvignon</i> Alexander Valley	56
Roth Alexander Collection <i>Cabernet Sauvignon</i> CA	16 62
Black Stallion <i>Cabernet Sauvignon</i> Napa	64
Hanna <i>Cabernet Sauvignon</i> Alexander Valley	87
Numanthia Numanthia <i>Tempranillo</i> Toro	100
Gaja Promis <i>Blend</i> Tuscany	100
Michael David Winery “Lust” <i>Zinfandel</i> Lodi CA	103
Chateau La Nerthe “Chateauf-neuf-de-Pape Rouge” FR	113
Hall <i>Cabernet Sauvignon</i> Napa	113
Justin Isosceles <i>Cabernet Sauvignon</i> Paso Robles, CA	113
Chalk Hill Estate <i>Cabernet Sauvignon</i> Sonoma	125
Stag’s Leap “Artemis” <i>Cabernet Sauvignon</i> Napa	136
Antica <i>Cabernet Sauvignon</i> Napa	138
John Anthony <i>Cabernet Sauvignon</i> Napa	140
Purple Angel Montes “Carmenere” Chile	157
Caymus <i>Cabernet Sauvignon</i> Napa	173
Silver Oak <i>Cabernet Sauvignon</i> Napa	227
Chimney Rock Tomahawk <i>Cabernet Sauvignon</i> Napa	240
Opus One Napa	510

Bring your own wine | \$30 corkage fee