

The Green ORCHID

BY MICHAEL'S ON EAST

snacks & starters

Coconut Curry Soup with Pulled Chicken - Bowl \$12

Michael's Famous Angel Hair Onion Strings \$12
Housemade Ketchup

"Bacon & Eggs" \$13 **GF**
Deviled Eggs with Double Smoked Bacon & Chive
Oil topped with Great Hill Blue Cheese

Spicy Korean Lettuce Wraps \$14 **V** **V**
Roasted Cauliflower, Toasted Peanuts,
Spicy Vegan Mayo, Cilantro & Chives

Burrata & Heirloom Cherry Tomatoes \$16
Prosciutto di Parma, Toasted Walnuts,
Dried Figs, Balsamic Reduction & Infused
Olive Oil. Served with Garlic Toast

Housemade Italian Focaccia Flatbread \$16
Assortment of Daily Toppings

Japanese BBQ Calamari \$16
Mesclun Greens, Sambal, Eel Sauce
and Honey & Chili Sauce

Twin Ahi Tuna Sliders \$16
Ginger Aioli Asian Slaw with Pickled Cucumbers
on Brioche Bun, Served with French Fries

Hand-Cut Truffle Fries \$8 **GF**
Parmigiano Reggiano

Crispy Yucca Fries \$9 **GF**
Chipotle Aioli



Many of our produce items
are hand-picked from our
Green Orchid Rooftop Garden
— grown & managed by
Operation EcoVets.

greens & bowls

Add on Chicken \$8, Shrimp \$12, Salmon \$12

V **GF** Green Orchid Salad \$17
Hearts of Romaine, Avocado, English Cucumber,
Sugar Snap Peas, Edamame, Celery, Toasted Pistachios,
Mint & Housemade Goddess Dressing

V **GF** Jennifer's "Rooftop Garden" Salad \$17
Organic Greens, Snipped Herbs,
Blue Cheese Crumbles, Figs, Candied
Pecans & Poppy Seed Vinaigrette

Selby Gardens Caesar \$18
Romaine Lettuce, Garlic Croutons
& *Caesar Dressing

V Marie's Crispy Goat Cheese Salad \$18
Organic Greens, Roasted Beets,
Toasted Pistachios, Oranges
& Honey-Balsamic Vinaigrette

GF Christy's Warm Roasted
Chicken Salad with Basil \$22
Organic Greens, Dried Cranberries,
Goat Cheese, Candied Pecans
& Honey-Mustard Dressing

Ahi Tuna Poke Bowl \$23
Brown Rice, Edamame, Avocado, Kimchi, Cucumber,
Beets, Seaweed Salad & Sweet Soy Vinaigrette

handhelds & mains

Phil's Rhode Island Lobster Rolls (2) \$38
Fresh Maine Lobster Rolls with Organic Arugula, Mayo,
Lemon Zest & Celery on Buttery Toasted Rolls.
Served with Grain Mustard Slaw & French Fries

Blackened Redfish Sandwich \$24
Iron Pan-Blackened Fresh Gulf Redfish on Crusty Baguette
with Rooftop Veggie Aioli & French Fries

Rooftop Garden Vegetable Pasta \$18 **V** **V**
Rigatoni, Kale, Cherry Tomatoes, Fennel & Basil
with Pomodoro Drizzle & Arugula Sweet Pesto

Honey & Garlic-Seared Scottish Salmon \$28
Roasted Garlic Scented Tomatoes, Corn-Avocado Salsa,
Yellow Tomato Gazpacho & Sautéed Spinach

The Selby Reuben Sandwich \$21
Brown Sugar & Mustard-Glazed Corned Beef, Black Navel
Pastrami, Sauerkraut, Gruyère Cheese & Housemade
Dressing on Marble Rye. Served with French Fries

Classic Bertha Burger \$20
*Half-Pound Pat LaFrieda Burger with Choice of Cheese,
Boston Bibb Lettuce & Heirloom Tomato on Brioche Bun.
Served with French Fries
Optional - Balsamic-Infused Portobello Mushroom **V**

Cape Malay Street Tacos (3) \$24
Seared Malay-Spiced Tiger Prawns in a Soft Flour Tortilla with
Avocado, Shredded Lettuce, Charred Corn Pico de Gallo
& Cilantro Crema. Served with Yucca Fries & Chipotle Aioli

sweets

Award-Winning Key Lime Tart \$12
Pecan-Graham Crust, Tangy Filling & Baked Meringue Cloud

Lavender-Infused Crème Brûlée \$12 **GF**
Tahitian Vanilla & Candied Lavender

Flourless Chocolate Cake \$12 **GF** **V**
Topped with Fresh Berries & Whipped Cream

Brownie Ice Cream Stack \$15
Layers of Dark Chocolate Brownie, Heath Bar Crunch,
Espresso Crunch Ice Cream, Vanilla Bean Ice Cream,
Drizzled with Chocolate Sauce

Housemade Selection of Ice Creams & Sorbets \$10 **GF**

V VEGETARIAN **GF** GLUTEN FREE **V** VEGAN

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



specialty cocktails



Green Orchid \$14

Siesta Key Coconut Rum, Fresh Lime Juice, Ginger, Soda Water

Figtastic \$15

Hendricks Gin, Fig, Plum, Thyme & Chamomile Agave Syrup, Lemon, Topped with Prosecco

Heart Beet \$14

Tito's Vodka, Pomegranate Juice, Fresh Lime Juice

Thyme After Thyme \$15

Grey Goose Vodka, Kumquat, Thyme & Chamomile Agave Syrup, Topped with Prosecco

beers

CANS \$7

Bud Light

Goose Island IPA

3 Daughters Beach Blonde Ale, St. Petersburg, FL

Modelo Especial

Nutrl Pineapple Hard Seltzer

Nutrl Cranberry Hard Seltzer

Stella Artois N/A

DRAFT \$8

Stella Artois

Michelob Ultra

Sunking Keller Haze IPA, Sarasota, FL

Motorworks Vienna Lager, Bradenton, FL

wines

ROSÉ & SPARKLING

| | Glass | Quartino | Bottle |
|--|-------|----------|--------|
| 110 Prosecco "Jeio", Bisol, Valdobbiadene DOC, Italy, NV | 14 | | 48 |
| 111 Rosé, Commanderie de Peyrassol, Provence, FR, 2022 | 15 | 18 | 52 |
| 112 Cava Brut, Bodegas Naveran, Navarra, ES, NV | | | 61 |
| 113 Sparkling "Mirabelle Brut", Schramsberg Vineyards, North Coast, CA, NV | 20 | | 74 |
| 114 Champagne "Réserve Brut", Telmont Épernay, FR, NV | | | 88 |
| 115 Champagne "La Francaise Brut", Taittinger, Reims, FR, NV | 28 | | 95 |
| 116 Champagne "Réserve Rosé", Telmont, Épernay, FR, NV | | | 108 |

WHITE

| | | | |
|---|----|----|----|
| 201 Albarino "Kentia", Lagar da Condesa, Rias Baixas, ES, 2022 | 12 | 15 | 46 |
| 202 Pinot Grigio "San Angelo", Castello Banfi, Tuscany, IT, 2021 | 14 | 18 | 49 |
| 203 Moscato d'Asti "Nivole", Michele Chiarlo, Piedmont, IT, 2022 | | | 49 |
| 204 Riesling, Dr. Konstantin Frank Winery, Finger Lakes, NY, 2022 | 13 | 16 | 49 |
| 205 Bordeaux Blanc, Bernard Magrez, Bordeaux, FR, 2021 | | | 52 |
| 206 Sauvignon Blanc, Honig Cellars, Napa Valley, CA, 2023 | | | 54 |
| 207 Sauvignon Blanc "Hawke's Bay Estate", Te Mata Estate, Hawke's Bay, NZ, 2021 | 16 | 20 | 64 |
| 208 Chardonnay, Duckhorn Vineyards, Napa Valley, CA, 2022 | | | 66 |
| 209 Sancerre, Château de Sancerre, Loire Valley, FR, 2022 | | | 66 |
| 210 Sauvignon Blanc, Cakebread Cellars, Napa Valley, CA, 2022 | | | 68 |
| 211 Chardonnay "Laurelwood", Ponzi Vineyards, Willamette Valley, OR, 2019 | 18 | 23 | 72 |
| 212 Chablis "St. Martin", Domaine Laroche, Burgundy, FR, 2022 | | | 78 |
| 213 Pouilly-Fuissé, Domaine Roc des Boutires, Burgundy, FR, 2021 | | | 88 |

RED

| | | | |
|---|----|----|----|
| 301 Tempranillo "Altos Ibericos Crianza", Familia Torres, Rioja, ES, 2018 | | | 48 |
| 302 Merlot "Estate", Alexander Valley Vineyards, Alexander Valley, CA, 2020 | 14 | 18 | 52 |
| 303 Bordeaux Rouge, Bernard Magrez, Bordeaux, FR, 2019 | 14 | 18 | 54 |
| 304 Côtes du Rhône, "Le Petit Renard", Famille Coulon, Rhône Valley, FR, 2020 | | | 55 |
| 305 Red Blend "Pessimist", Daou Vineyards, Paso Robles, CA, 2022 | 15 | 19 | 58 |
| 306 Malbec "Crios", Susana Balbo, Valle de Uco, AR, 2022 | 15 | 19 | 58 |
| 307 Pinot Noir, Ken Wright Cellars, Willamette Valley, OR, 2022 | 17 | 21 | 68 |
| 308 Red Blend, The Chocolate Block, Swartland, ZA, 2021 | | | 68 |
| 309 Chianti Classico, Castello di Volpaia, Tuscany, IT, 2021 | 17 | 21 | 68 |
| 310 Pinot Noir, ZD Wines, Carneros, CA, 2021 | | | 72 |
| 311 Red Blend "Blue Label", Juan Gil Estate, Jumilla, ES, 2020 | | | 72 |
| 312 Bourgogne Rouge, Domaine Joseph Faiveley, Burgundy, FR, 2020 | | | 74 |
| 313 Merlot "Sequentis", Daou Vineyards, Paso Robles, CA, 2020 | | | 76 |
| 314 Cabernet Sauvignon, Austin Hope 1L, Paso Robles, CA, 2021 | | | 88 |

welcome to the green orchid

The Green Orchid pays homage to the "green" components of this building as well as to Marie Selby Botanical Gardens' researchers who have been studying orchids—including the very rare green orchid, since Selby Gardens' founding in 1973. The Green Orchid is set to be the first net positive energy restaurant in the world! Nearly 50,000 square feet of solar panels will generate enough electricity to not only power this restaurant, but all buildings on this side of the Morganroth Family Palm Promenade.

When you explore the delicious options on this menu, be on the lookout for dishes and drinks that contain produce from The Drs. Andrew and Judith Economos Rooftop Edible Garden overhead. The garden is planted and maintained for Selby Gardens by Operation EcoVets, a non-profit organization that provides personal, educational, and professional growth opportunities for military veterans.

The Green Orchid features a wine list offering international selections that use organic, biodynamic or sustainable practices, and many wineries powered by solar renewable energy.