



Today's menu includes choice of soup or salad, any entrée, beverage, and signature "Seagrass" cookie for \$20; inclusive of tax. Gratuities not accepted. Thank you for your patronage.

Open-Faced Sandwiches

SOUTHERN TWISTED LOBSTER

Fried green tomatoes, tender Maine Lobster claw & tail meat, scallions, shaved parmesan and Cajun remoulade on grilled Sour Dough; served open-faced with kale and apple slaw.

WILD WAHOO!

Beer-battered fried Wahoo, roasted red pepper, red onion, avocado, goat cheese, and a tangy cayenne-garlic aioli of grilled sour dough. Served with julienne pear and spinach salad with candied walnuts and a lemon-balsamic vinaigrette.

Open-Flamed Kissed

These entrées are baked in a traditional stone hearth “open flame” oven and are partnered with our Fall flame-kissed autumn apple roasted Brussels sprouts.

(V) ROASTED VEGETABLE FLATBREAD

Open-flame roasted zucchini, yellow squash, wild mushrooms, artichoke hearts, roasted red pepper, and red onion on flatbread with butternut squash marinara and goat cheese.

CORDON BLEU STROMBOLI

French Classic with tender chicken breast, Serrano ham, fresh herbs and Swiss cheese baked with shallot-Dijon Cream Sauce.

Entrees

*ARGENTINE STEAK CHIMICHURRI

Marinated tender shoulder steak, roast fingerling potatoes, authentic Argentina Chimichurri.

*SOUTHWESTERN “DUROC” PORK CHOP

The “Black Angus” of pork, a beautifully seasoned 8 oz, bone-in, center cut chop; slowly grilled then brushed with an adobo tamarind-guava bbq sauce.....ya, I know. Served with roasted fingerling potatoes. This product is served USDA approved medium rare.

TROUT A LA MEUNIÈRE

Chilean Red Trout, lightly dredged in Cajun-seasoned flour, then pan sautéed with shallots, lemon, butter, capers and white wine. Served with seasoned asparagus.

SWORDFISH AU POIVRE

In-house cut fillet, Dijon-tarragon marinated and peppercorn-panko crusted, then flamed with Cognac to produce a pan sauce of shallots and cream. Served with Fall “apple-fried” Brussels sprouts, honey, and papitas.

(V) PORTOBELLO MUSHROOM WELLINGTON

Grilled portabella mushroom filled with spinach and a rich blend of Italian cheeses, baked in puff pastry then served with a balsamic red wine reduction.

SMOKED SHRIMP & GRITS

Creamy parmesan grits share the spotlight with Blackened Jumbo Shrimp tossed in Louisiana-spiced chopped tomatoes, spinach, garlic, white wine, Crimini mushrooms, and Cajun love.

APPLE-SAGE PORK MEDALLIONS

Tender medallions flamed in apple brandy with Baby Bella mushrooms, duo of caramelized onions and apples, and fresh sage. Served with “apple-fried” Brussels sprouts and fingerling potatoes.

(V) WILD MUSHROOM GNOCCHI WITH TRUFFLE OIL

Sautéed wild mushrooms, green peas, shallots, and fresh herbs; flamed in vermouth, then tossed with gnocchi in a bubbly parmesan cream sauce and truffle oil.

Garde Manger Entrees

SOUS-VIDE RASPBERRY DUCK SALAD

Port wine marinated breast of duck cooked sous-vide, then cast iron seared with fresh greens, goat cheese, fresh raspberries, pomegranate seeds, Mandarin oranges and roasted cashews. Served with house-made raspberry-balsamic vinaigrette.

*CRAB & TUNA SUSHI STACK

Duo of delicate Back Fin Crab and Ponzu marinated Ahi Tuna layered between avocado, cucumber, Mandarin orange and sushi rice with Sriracha Aioli, Wasabi Crema, and Hoisin.

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

Seagrass Restaurant is Northwest Florida State College's Culinary Management and Hospitality & Tourism Management programs dining experience. Enjoy casual fine-dining of lunch and dinner during select times of the year in this teaching-learning environment. Seagrass Restaurant offers a French Classical inspired menu in the Fall prepared by the Food Production II class students. During the Spring, our Regional and International Cuisine students will offer multi-course themed dinners served by our Hospitality Management students.