

ALEX JOHNSON

Chef Partner, Roy's Bonita Springs

Chef Alex has traveled extensively, but it was while living in London that he found his culinary calling. The vast cultural make up of London's culinary scene fueled Alex's creativity, and forged his decision to pursue his education in the culinary arts. Today, Chef Alex welcomes our guests with his elevated coastal fusion cuisine. We hope you'll enjoy one of his Chef's Creations tonight.

CHEF'S CREATIONS

TO START

FRESH FLORIDA STONE CRAB CLAWS*

Mustard Sauce - Lemon Wedge MKT

"SWEET HOME WAIKOLOA" SALAD

Capers - Pancetta - Goat Cheese - Parmesan Dressing 15

EN FUEGO ROLL*

Tempura Shrimp - Spicy Tuna - Cream Cheese - Avocado - Kabayaki 17

ENTRÉES

"TNT" CRUSTED WHITEFISH

White Rice - Bok Choy - Broccolini - Spicy Togarashi Butter 45

GRILLED WAGYU MEATLOAF

Creamy Whipped Potatoes - Mushroom Red Wine Gravy 32

THAI STYLE SEAFOOD BOUILLABAISSE

Lobster - Scallops - Shrimp - Fresh Fish - Togarashi Aioli Crostini 59

DESSERT

PEANUT BUTTER PIE

Graham Cracker Crust - Caramel Sauce - Chocolate Ganache 13

Consuming raw or undercooked meat, fish or poultry may increase the risk of foodborne illness. Certain menu items may contain peanuts, tree nuts, soy, dairy, eggs, wheat and other allergens. If you have a food allergy, please notify your server. While we can take steps to remove ingredients from your dish and minimize the risk of cross contamination, we can not guarantee that any of our products are safe to consume for people with severe allergies.

VEGETARIAN MENU

TO START

LOCAL GREENS SALAD^{gf}

*Baby Heirloom Tomato - Shaved Carrot - Cucumber
Creamy Herb Dressing 14*

VEGETABLE FUTOMAKI ROLL

*Asparagus - Yamagobo - Takuan - Avocado - Cucumber
Kaiware Sprouts 13*

EDAMAME HUMMUS^{gf}

*English Cucumber - Marinated Baby Heirloom Tomato
Grilled Cauliflower - Yuzu Balsamic Reduction 15*

ENTRÉES

SHIRATAKI NOODLE VEGETABLE JAPCHAE^{gf}

Baby Bok Choy - Shiitake Mushroom - Broccoli - Edamame - Scallion 23

MISOYAKI JAPANESE EGGPLANT & RICE CAKES^{gf}

Japanese Eggplant - Shishito Pepper - Hon Shimeji Mushroom 28

GRILLED VEGETABLE PLATE^{gf}

*Portobello Mushroom - Asparagus - Red Onion - Baby Carrot
Tomato - Cauliflower - Edamame Hummus - Balsamic Herb Glaze 27*

DESSERT

CHEF'S SELECTION

Ask your server for today's selection 13

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GLUTEN FREE MENU

TO START

LOCAL GREENS SALAD

*Baby Heirloom Tomato - Shaved Carrot - Cucumber
Creamy Herb Dressing 14*

WEDGE SALAD

*Heirloom Tomato - Red Onion - Applewood Bacon
Egg - Blue Cheese 15*

EDAMAME HUMMUS

*English Cucumber - Marinated Baby Heirloom Tomato
Grilled Cauliflower - Yuzu Balsamic Reduction 15*

ENTRÉES

MISOYAKI "BUTTERFISH"

Alaskan Black Cod - Bok Choy - Furikake Rice 49

BLACKENED ISLAND AHI*

Baby Bok Choy - Furikake Rice - Spicy Soy Mustard Butter Sauce 46

HIBACHI GRILLED ATLANTIC SALMON*

Cucumber Namasu - Onigiri - Japanese Citrus Ponzu 42

SHELLFISH SAMPLER

*Grilled Maine Lobster Tail - Seared Sea Scallop - Teppanyaki Shrimp
Yukon Mashed Potatoes - Blue Crab Basil Cream 56*

BRAISED SHORT RIBS OF BEEF

Natural Braising Sauce - Honey Mustard - Yukon Mash - Broccoli 45

SHIRATAKI NOODLE VEGETABLE JAPCHAE

Baby Bok Choy - Shiitake Mushroom - Broccoli - Edamame - Scallions 23

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