

CLAYTON'S

SIESTA GRILLE

An Artful Bistro

Breakfast AND LUNCH

Breakfast

SPECIALTIES

Served with breakfast potatoes or cheesy grits. Substitute fruit cup \$1

The Siesta Sunrise

Two large eggs cooked any style with apple-smoked bacon, grilled ham, sausage links or turkey sausage. Choice of white, wheat, 7-grain or English muffin. 7

Eggs Benedict

Two poached eggs, shaved ham, hollandaise sauce, on a toasted English muffin. 10.50

Breakfast Tostada

Two scrambled eggs with monterey jack, white cheddar, black beans and guacamole on a crisp tortilla; ranchero sauce served on the side. 8

Croissant Sandwich

Thinly sliced ham, scrambled eggs, lettuce, tomato and swiss cheese on a toasted croissant. 8.50

Roasted Tomato, Zucchini and Goat Cheese Frittata

Savory open faced italian omelet. 9

Venetian Omelet

Prosciutto, sundried tomatoes, Brie cheese, arugula pesto, and toast 9

New York Style Bagel & Lox

With sliced tomato, cream cheese, mixed greens, capers and onions 11

Clayton's Breakfast Wrap

Scrambled eggs with Italian sausage, potatoes, cilantro, bell peppers, chipotle crema and cheddar cheese wrapped in a flour tortilla; salsa served on the side. 9

Three Egg Omelets "Your Way"

Two items 7.50 Additional items .50

Bacon	Spinach	Onions	Swiss	Feta Cheese
Sausage	Peppers	Mushrooms	Ham	Tomatoes

FRUIT & CEREAL

Fresh Fruit Plate

Mixed fruit, strawberry yogurt, cranberry nut muffin 8

Granola Crunch

House roasted almond granola, strawberries, dried cranberries, bananas, and honey. Choice of milk or vanilla yogurt 7.50

Old Fashioned Oatmeal 4.50

With golden raisins, brown sugar and milk 5.50
With strawberries and bananas 6.50

Southern Cheesy Grits

Ham and aged cheddar 6.50

FRESH OFF THE GRIDDLE

Buttermilk Pancakes

Short stack (2) 4.50 Tall stack (3) 5.50
Chocolate chip, bananas, or apple pancake 6.50
Blueberry, almond granola, raspberry butter. 7.50 / Banana Foster 8.50

Cinnamon-Vanilla French Toast 7

With seasonal fruit, and whipped cream 8.50

Stuffed French Toast

Almond granola crust, apple compote, vanilla whipped cream, raspberry butter 9

Belgium Waffle 6.50

With fresh berries and whipped cream 7.50

BREAKFAST SIDES

Ham, apple smoked bacon, turkey sausage or breakfast links 3

Breakfast Potatoes 2.50

Cheesy Grits 2.50

Fresh Fruit Cup 2.50

Bagel with cream cheese 3

English muffin, toast 2.50

Croissant 3

Extra cheese .50

Raisins .50

Banana 1.50

BEVERAGES

Fresh Ground Coffee regular or decaf 2.25

Hot Tea or Iced Tea 2.25

Hot Chocolate 2.50

White or Chocolate Milk 2.25 / 2.50

Fruit and Vegetable Juices

Choice of orange, tomato, grapefruit and V-8 2.50

Lunch

SOUPS AND STARTERS

Seafood Chowder Bowl 7 Cup 4

Soup of the Day Bowl 6 Cup 4

Bruschetta Toscana

Grilled crostini topped with marinated tomatoes, basil pesto and fresh mozzarella 8

Fried Calamari

With citrus tartar sauce and marinara 9

Roasted Garlic Hummus

Grilled pita, piquillo peppers, feta cheese 6

Jumbo Coconut Shrimp

Orange-horseradish marmalade and whipped cream cheese 13

Prince Edward Island Mussels

Steamed mussels with white wine, garlic, roasted tomato butter, leeks, and fresh herbs 10

SALADS

Mixed Greens

English cucumber, tomatoes, gorgonzola cheese, balsamic vinaigrette. Reg 8 Small 4

Traditional Caesar

Hearts of Romaine, garlic croutons, caesar dressing, parmesan Reg 8 Small 4 *Add grilled chicken 4 Grilled shrimp 7

Classic Greek

Baby spinach, romaine lettuce, cucumber, tomatoes, chickpeas, olives, peperocini, feta cheese, grilled pita, red wine vinaigrette 9

Rock Shrimp & Crab Louie

Baby greens, romaine, crispy rock shrimp, blue crab, tomatoes, avocado, hard boiled egg, smoked bacon, citrus-honey vinaigrette 13

Cranberry Almond Chicken Salad

Grilled chicken, romaine, field greens, dried cranberries, sourdough croutons, spiced almonds, monterey jack cheese, maple dijon vinaigrette 11

Grilled Steak Salad

Marinated flat iron steak, baby arugula, fingerling potatoes, roasted peppers, crispy onions, gorgonzola cheese, creamy herb dressing 12

SANDWICHES

Sandwiches served with your choice of bistro fries, orzo pasta salad, housemade kettle chips, mixed green salad or cole slaw.

Tuna Melt

Tuna salad with melted cheddar cheese, arugula pesto, red pepper relish, on crisp sourdough bread 9

Chicken Salad Croissant

Diced chicken breast tossed with candied walnuts, sliced grapes, celery and mayo, in a poppy seed dressing. Served in a toasted buttery croissant 9

Mahi Mahi Fish Tacos

In grilled flour tortillas, chipotle crema, cabbage, cilantro, jicama slaw, feta cheese and chile garlic sauce 11

Classic Burger

8 oz ground sirloin with lettuce, tomato, onion, pickle and choice of American, swiss, or cheddar 10

Smoked Turkey BLT

Smoked turkey, havarti cheese, crisp bacon, lettuce, tomato, sweet herb mayo, on toasted wheat bread 9

Santa Fe Turkey Burger

Chunky guacamole, Monterey jack cheese, vine ripe tomatoes, alfalfa sprouts and chipotle crema on a freshly baked roll 10

Black Forest Ham & Swiss

With mango chutney, lettuce, and tomato on toasted bread 9

Half Sandwich, Salad & Soup

Half tuna melt, turkey blt or black forest ham & swiss, mixed greens, choice of dressing, cup of soup 11

*An 18% gratuity will be added to parties of 6 or more and with any gift certificates, discounts, promotions, or split checks. Promotional programs, and/or coupons cannot be combined. I.B.E. or house accounts are exclusive of any promotion, happy hour pricing or discounts.

Clayton's Siesta Grille 1256 Old Stickney Point Road Siesta Key, Florida 34242 941 349 2800 www.claytonssiestagrille.com

DESSERTS

Warm Chocolate Brownie

Candied walnuts, chocolate fudge sauce, vanilla ice cream 7

Vanilla Bean Crème Brulee

Mixed berries, whipped cream 7

Florida Key Lime Pie

Graham cracker crust, raspberry coulis 7

Mascarpone Cheesecake

Vermont maple syrup, shortbread cookie 8

Bananas Foster Martini

Caramelized banana, foster's sauce, vanilla ice cream 9

Dessert Sampler

Indulge in our delicious sampling of sweets served family style, for the table to share. Serves 4-6 24

WINES BY THE GLASS

■ Champagne and Sparkling Wine

Piper Heidsieck (Split), France

Korbel (Split), California

Seasonal Champagne

Kenwood Yulupa Brut (split)

splits

18

10

7.50

10

glass

■ White Wines

St Francis Chardonnay, Napa Valley, California

Dry Creek Chardonnay, Russian River Valley

Kendall Jackson Chardonnay, California

Merryvale Starmont, Chardonnay, Napa Valley, California

Cupcake, Sauvignon Blanc, Marlborough, NZ

Nobilo, Sauvignon Blanc, New Zealand

Bollini, Pinot Grigio, Italy

Gabbiano, Pinot Grigio, Italy

Firestone Riesling, Santa Ynez Valley, California

Fetzer, White Zinfandel, California

10

9

9

10

8

8.50

8.50

8

8.50

8

■ Red Wines

Parker Station, Pinot Noir, Santa Barbara, California

Rosemont, Shiraz, Australia

Morgan, Syrah, Monterey

Cline Cellars, Zinfandel, Contra Costa County

Castle Rock Cabernet, Napa Valley, California

Alexander Valley Vineyards, Cabernet Sauvignon

Murphy Goode, Merlot, Alexander Valley

glass

9

8

9

8

8

9

9

■ House Wines

Chardonnay, Cabernet Sauvignon, Merlot

glass

7.50

BEERS, SIGNATURE DRINKS, PORT WINE

- **Draft Beer** Domestic large/16oz ~ 4.50 • Imported large/16oz ~ 5
Bud Light • Michelob Amber Bock • Kona Longboard Lager

- **Bottled Beer** Domestic ~ 3.75 • Imported ~ 4.50
Budweiser • Bud Light • Michelob Light • Miller Light • Michelob Ultra • Corona • Becks
Becks Dark • Heineken • Stella Artois • Labatt Blue • Amstel Light
Bass Ale • Newcastle • O'Douls and St.Pauli Girl nonalcoholic

- **Signature Drinks** ~ 8.00

Mojito a light, refreshing rum drink with fresh mint

Hurricane with fresh fruit juices, and our secret rum recipe

Margarita traditional recipe with fresh lime and tequila

- **Port Wines**

Fonseca Bin 27 ~ 8.00

Taylor Fladgate 10 year Tawny ~ 9.5

Taylor Fladgate 20 year Tawny ~ 12.5

BEVERAGES

Iced Tea • Soft Drinks • Lemonade • Coffee ~ 2.50

Cappuccino ~ 4 • Espresso ~ 3.75

San Pellegrino sparkling water ~ half liter ~ 3 • liter ~ 5

Panna still water ~ half liter ~ 3 • liter ~ 5

CLAYTON'S SPECIALS

Happy Hour from 4-6:30 pm ½ priced well drinks

Tuesday

Family Night with free pizza for kids (per adult entree)

Wednesday

Girl's Night Out from 4 pm until close, only in the bar area, features ½ priced well drinks

Monday-Sunday

We would love to cater your party or business function

CLAYTON'S

SIESTA GRILLE

An Artful Bistro

WELCOME TO CLAYTON'S SIESTA GRILLE

Since our opening in 2004, it has been a pleasure to serve all of you who support our vision for Siesta Key's best eatery, Clayton's Siesta Grille. We are committed to exceeding your expectations, by appealing to locals and visitors alike, with our great location, remarkable atmosphere by artist Ron Genta, and of course, our great menu items by Chef Dimitri Xinidis.

Clayton's Siesta Grille's success has allowed us the privilege to indulge in some dreams which extend beyond our doors. We help to organize an annual golf tournament with the proceeds going to Greg Truitt's (NFL's Man of the Year nominee) Mentor Program, *Practicing Good Decisions*, a three-time award-winning reading and mentor program. Part of our mission statement is to maintain a program for high school students, providing them with a friendly work environment to encourage growth. We have raised money for, and contributed to, worthy charities including Kiwanis, PGD, MDA and victims of Haiti and Hurricane Katrina. We are concerned with helping the environment and reflect this through our oil, cardboard, glass and plastic recycling program. Other eco-friendly measures we have undertaken include converting vegetable oil to bio diesel fuel and installing high-efficiency equipment and lighting. Clayton's Siesta Grille could not be successful without you and we hope that you can continue to enjoy your experience with us.

Chef Dimitri Xinidis, our staff and proprietors Diane and Clayton Thompson

CHEF DIMITRI XINIDIS

Originally from Athens, Greece, Dimitri Xinidis, Executive Chef of Clayton's Siesta Grille, started in the food industry by helping out at his family restaurant in Osprey, Florida. Inspired by his parents, Dimitri began his culinary career in 1999 when he attended the American Culinary Academy. Upon graduation, Dimitri was employed with the four star Peabody Hotel in Orlando and other prestigious establishments throughout Florida. Siesta Grille's Mediterranean influenced menu items are reflective of Dimitri's culinary and cultural experiences.