

CLAYTON'S *An Artful Bistro*

S I E S T A G R I L L E

CATERING BY CLAYTON

APPETIZERS

Roasted Garlic Hummus

Grilled pita, piquillo peppers and feta 6

Fried Calamari

Citrus tartar, marinara sauce 9

Bruschetta Toscana

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

Seared Crab Cakes

Tropical fruit chutney, jicama slaw, roasted pepper coulis 13

Prince Edward Island Mussels

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

Crispy Spring Rolls

Chicken, rock shrimp, vegetables, five spice honey duck sauce 9

Jumbo Coconut Shrimp

Orange horseradish marmalade, whipped cream cheese 13

Oven Baked Goat Cheese

Pecan crusted, apple-beet compote, grilled bread 9

SALADS

Mixed Green Salad

English cucumber, grape tomatoes, gorgonzola cheese, balsamic vinaigrette Reg 8 Sm 4

Caesar

Hearts of romaine, toasted garlic croutons, caesar dressing, parmesan Reg 8 Sm 4

Classic Greek

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

Rock Shrimp & Crab Louie

Field greens, romaine, crispy rock shrimp, blue crab, tomatoes, avocado, hard boiled egg, smoked bacon, citrus-honey vinaigrette 14

Grilled Steak Salad

Marinated flat iron steak, arugula, fingerling potatoes, roasted peppers, crispy onions, gorgonzola cheese, creamy herb dressing 16

Cranberry Almond Chicken Salad

Grilled chicken, romaine, field greens, dried cranberries, sourdough croutons, spiced almonds, monterey jack cheese, maple dijon vinaigrette 12

SOUPS

Seafood Chowder

Bowl 8 / Cup 5

Daily Soup Creation

Market price

ENTREES

Almond Crusted Rainbow Trout

With roasted fingerling potatoes, skinny green beans, toasted almonds, capers, lemon herb butter 20

Pan Roasted Diver Scallops

With sweet corn succotash, crispy potato cake and warm bacon sherry vinaigrette 27

Grilled Salmon

With asparagus risotto, sauteed wild mushrooms and roasted tomato vinaigrette 23

Shrimp Bucatini

Bucatini pasta tossed with seared shrimp, toasted garlic, olives, crushed red pepper, san marzano tomato sauce, arugula and pecorino romano cheese 17

Catalan Seafood Stew

Shrimp, mussels, scallops, calamari, fennel, spanish chorizo, potatoes, parsley, in a spicy lobster broth 24

Mahi Mahi Fish Tacos

In grilled flour tortillas with chipotle crema, cabbage, cilantro, jicama slaw, feta cheese and chile garlic sauce 14

Blue Crab Crusted Grouper

With plum tomato gratin, broccolini, yukon gold potatoes and horseradish beurre blanc 25

Chicken "Under a Brick"

Tuscan style roasted chicken breast with spinach and feta potato au gratin, preserved lemon, baby vegetables and madeira jus 23

Five Spice Roasted Duck

Crispy half duck with mushroom risotto, steamed asparagus and dried cherry port reduction 24

Grilled Filet Mignon

With truffle mashed potatoes, broccolini, gorgonzola fritters and red onion marmalade 29

Slow Braised Boneless Beef Shortrib

Celery root potato puree, sauteed garlic spinach, crispy shallots and cabernet sauce 23

Bistro Burger

Applewood smoked bacon, aged cheddar, lettuce, tomato and onion. Served with french fries 13

BRICK OVEN PIZZA

Traditional Margherita

Roma tomatoes, fresh mozzarella, basil 12

Salsicce

Mozzarella, pepperoni and italian sausage 15

Wild Mushroom

Spinach, fontina cheese, white truffle oil 13

Prosciutto & Arugula

Goat cheese, balsamic glazed onions, sweet peppers 14

Capricciosa

Ham, artichokes, black olives, mushrooms 14

Frutti di Mare

Rock shrimp, calamari, scallops, basil, fresh mozzarella 17

*All items can be prepared Atkins and South Beach friendly...some already are!

*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.