



Welcome to the Hemisphere Steak & Seafood Restaurant.
Our service staff would love to assist you with a menu selection and the perfect wine pairing.

APPETIZERS

<i>Roasted Shrimp, Mint Pesto</i>	9
<i>Crab Cake, Corn "Chowder" Sauce</i>	13
<i>Baked Brie Fresh Raspberries & House Made Lavosh</i>	10
<i>White Gazpacho</i>	7
<i>Extra Virgin Olive Oil, Green Grapes, Chives & Almonds</i>	

SALADS

<i>Wedge "Duet" Iceberg and Bibb, Spiced Maple Bacon, Choice of Creamy Blue Cheese, Thousand Island or 50/50</i>	9
<i>Spinach Salad with Oranges and Warm Goat Cheese, Balsamic Vinaigrette</i>	9
<i>Hearts of Caesar Salad, Ciabatta Crouton, White Anchovies, Shaved Parmesan</i>	9
<i>Beefsteak Tomato and Vidalia Onion Salad Maytag Blue Cheese</i>	9

SEAFOOD

<i>Pan Seared Chilean Seabass, White Bean Tomato Ragout</i>	34
<i>Whole Flash Fried Yellow Tail Snapper, Chili Lime Soy Sauce</i>	32
<i>Cedar Plank Roasted Atlantic Salmon, Mustard Ginger Glaze, Fresh Corn Relish</i>	29
<i>Florida Fresh Black Grouper, Sautéed Cape Canaveral Royal Red Shrimp</i>	30
<i>Seared Nova Scotia Scallops, On Onion Tart, Braised Wild Mushrooms, Roasted Garlic Chive Cream Sauce</i>	32

STEAKS

<i>Harris Ranch All Natural Center Cut, N.Y. Strip 14oz</i>	34
<i>Australian Wagyu Style Kobe Beef Rib Eye Steak 12 oz</i>	42

Filet Mignon 8 oz, 34

Harris Ranch Porterhouse Steak 20 oz, 36

CHOICE of SAUCE

Au Poivre or Rosemary Demi-Glace

OTHER MEATS & CHOPS

Grilled Pork Chop, Palmetto Creek Farms, Avon Park, FL 29

Whole Roasted Red Farm Chicken, Piedmont, N.C. 28

Double Cut Colorado Lamb Rack 34

ACCESSORIES

*Our Chef Searches for the Freshest Seasonal Vegetables Available
Here are His Selections*

<i>Rainbow Swiss Chard... 7</i>	<i>Sautéed Asparagus... 7</i>
<i>Fresh Creamed Corn... 7</i>	<i>Sautéed Wild Mushrooms... 7</i>
<i>Creamed or Sautéed Spinach... 7</i>	<i>Tri-Colored Carrots, Honey & Dill... 7</i>
<i>Whipped Garlic Yukon Mash... 7</i>	
<i>Sea Salt Baked Potato with Fresh Butter, Smoked Bacon, Chives & Sour Cream. 7</i>	

*The Department of Public Health Advises:
Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness. Thorough cooking of such foods reduces the risk of illness.
Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.
For parties of 6 or more, a 17% service charge will be included. Feel free to add, reduce or remove the service charge.*