DAYS OF OPERATION
Tuesday - Saturday

HEMISPHERE

EST 1992 | VIEWS FOOD DRINKS | MCO

DINNER HOURS
5 PM - 10 PM

APPETIZERS

BRAISED OCTOPUS* GFA
$24.95
red wine braised octopus, nduja croquette, Castelvetrano olives, leek jam, Romanesco sauce, fennel marmalade, almond dust

POLENTA SHRIMP* GF
$16.95
warm foam polenta, poached jumbo shrimp, nduja streusel, charred orange aioli, lime caviar

BRAISED SHORT RIB & POLENTA GFA
$16.95
parmesan polenta cake, slow-braised short rib, guava demi-glace, & pickled vegetable gremolata

ASIAN-STYLE MEATBALLS GFA
$20.95
beef and pork meatballs, sweet gochujang glaze, kimchi, quick-pickled cucumber, toasted sesame seeds, chives, & crispy sesame rice

COFFEE-SPICED BURRATA GF, V
$19.95
Coffee-allspice-roasted acorn squash, creamy burrata, candied papaya, pickled mustard seeds, mixed greens, & honey vinaigrette

WILD MUSHROOM TOAST GFA, V
$18.95
roasted wild mushrooms, parmesan-truffle espuma, pickled shallots, on toasted sweet bread, topped with a nut crunch

TEMPURA VEGETABLES VEG
$15.95
broccolini, sweet potato, cauliflower, green beans, kecap manis sauce

HOUSEMADE VIENNESE BREAD VEG
$10.95 | FOR TWO
crisp and airy leavened bread served with orange-honey butter, confit garlic oil & herbs, and housemade sweet blueberry compote

CRAWFISH CHOWDER GFA
CUP $10.95 | BOWL $14.95
house specialty for over 30 years

SALADS

ROASTED BABY BEETS VEG, GF
$14.95
pickled golden beets, red & pink roasted beets, shaved candy cane beets, beet blush, creamy goat cheese, pistachio dust

CHIPOTLE CAESAR GF
$13.95
artisan romaine, chipotle aioli, parmesan cheese, corn salsa, smoked almond dust

TOFFEE PEAR SALAD GF, V
$15.95
toffee-seasoned pear, blue cheese mousseline, mixed greens, blackened candied walnuts, butterscotch vinaigrette

ADD PROTEIN
chicken $12 – filet $26 – salmon* $19 – shrimp* $21*

ENTRÉES

SEARED SCALLOPS*
$54.95
Mercato Di Trevi of Orlando hand-made squid ink pasta tossed in nduja, saffron cream sauce, Romanesco broccoli, fennel powder

WHOLE SNAPPER* GFA
$59.95
soy and herb marinated whole fish, coconut Jasmine rice, pickled vegetables, tamarind chili glaze

GRILLED SALMON* GF
$55.95
grilled salmon, wild rice, green papaya salad, mango-papaya chutney

SOUTHERN FRIED CHICKEN
$42.95
spiced fried chicken, warm corn & northern white bean salad, haricots verts, pancetta, cornichons, bourbon-honey apple gastrique

LOBSTER RISOTTO* GFA
$55.95
grilled corn risotto topped with lobster tail, grilled lemon

AGED PETITE FILET* GF
$74.95
petite filet, aged 21 days, char grilled, Boursin mashed potatoes, peeled asparagus, Madeira glaze

MALANGA SHORT RIB GF
$42.95
six-hours-braised short rib, malanga purée, tamarind glaze demi, yautía hay, baby roots

LAMB CHOPS* GFA
$69.95
coffee-allspice crusted lamb chops, carrot purée, confit carrots, carrot hay, red wine glace

GRILLED CAULIFLOWER GF, V
$28.95
roasted sesame-crusted cauliflower steak with herbed cauliflower—tahini purée, lemon zhoug, crispy shallots, potatoes

NIMAN RANCH PORK CHOP GFA
$49.95
apple brined 16 oz tomahawk chop, brussels sprout mustard, Anasazi beans, Shimeji mushrooms, pickled red onion, apricot glaze

LOBSTER TAIL* $25 *6 oz, add to any dish*

*The Department of Public Health Advises: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
For parties of 6 or more, a 20% service charge will be included

GFA = Gluten Free Available GF = Gluten Free V = Vegan VEG = Vegetarian