



DAYS OF OPERATION

Tuesday - Saturday

# HEMISPHERE

EST 1992 | VIEWS FOOD DRINKS | MCO

OPERATING HOURS

5PM  
10PM

## TASTINGS

GRILLED OCTOPUS \$21.95 <sup>GFA</sup>

Sour orange glaze, romesco verde, smoked pepitas, marble potatoes, and annatto oil

PANKO OYSTERS\* \$18.95

Wellfleet oysters with green papaya salad tossed in a soy vinaigrette and topped with fresno aioli

WHISKEY CURED TORO \$21.95 <sup>GFA</sup>

Makers Mark, lapsang tea, bubu arrare, sea bean, smoked avocado, and charred chimichurri

FARMERS BLEND SLIDERS\* \$17.95

Grass-fed beef, heritage pork & nitrate free bacon blend, aged gouda, shallot marmalade, arugula, garlic aioli, brioche bun

BURRATA \$14.95

Blood orange, pickled green strawberries, smoked almond, white balsamic reduction, served with crostini

MUSHROOM TOAST \$16.95

Herb butter braised local mushroom, house made ricotta, truffle honey, James Beard award winner Sullivan Street Bakery multi grain bread

TEMPURA VEGETABLES \$13.95 <sup>VEG</sup>

Broccoli, sweet potato, cauliflower, and green beans, kecap manis sauce

CRAWFISH CHOWDER <sup>GFA</sup>

Our specialty for over 25 years cup \$9.95 / Bowl \$13.95

BREAD SERVICE <sup>VEG</sup>

Warm Bread with seasonal butter, dipping olive oil \$ 5.95 per 2 guests

## SALADS

ROASTED BABY BEETS \$15.95 <sup>VEG</sup>

Whipped goat cheese, shaved fennel, pistachios, citrus zest, licorice lace

CHIPOTLE CAESAR \$13.95 <sup>GFA</sup>

Romaine hearts, celery leaves, manchego, corn salsa, smoked almonds

GEM HOUSE SALAD \$13.95 <sup>GFA</sup>

Candy cane beets, carrots, cucumber, radish, cashew dust, parmesan, and avocado champagne dressing

ADD PROTEIN

chicken \$12/ filet\*\$23/ salmon\*\$19

## ARTISANAL CHEESE SELECTION

Local and International Cheeses, 1oz each, House Mustard, Seasonal Compote, Grilled Crostini

1oz \$9 • 2oz \$16 • 3oz \$20 • 4oz \$24

Enhancements:

\$2 smoked almonds, grapes, or cornichons

\$3 marcona almonds, berries, or marinated olives

## HELPINGS

SEARED SCALLOPS

\$ Market Price

Mercato Di Trevi of Orlando hand-made squid ink pasta, prosciutto sausage, saffron sauce, romanesco broccoli

CHEF'S SEASONAL WHOLE FISH

\$ Market Price

Citrus marinated whole fish, shaoxing sauce, with basmati rice

GRILLED SALMON <sup>GFA</sup>

\$47.95

Mushroom risotto, beurre blanc, sauteed artichoke spinach mix, mushroom chip, marcona almond, olive & golden raisin chutney

NIMAN RANCH PORK CHOP

\$46.95

Apple brined 16 oz tomahawk chop, Jai Alai IPA mustard, grilled swiss chard, sea island red peas, hen of the woods

CHICKEN VICHYSOIE

\$44.95

Apricot glazed airline chicken, leek cream sauce, green leek oil, boursin potato croquet

GRILLED CALIFLOWER <sup>GFA/VEG</sup>

\$27.95

Tahjini glaze, panang coulis, fire roasted peppers, baby yukon gold, basil

## STEAKS

PETITE FILET <sup>GFA</sup>

\$61.95

Prime cut cast iron seared 6 oz filet

TOMAHAWK RIBEYE <sup>GFA</sup>

\$124.95

Dry brined 34oz ribeye, peppadew relish, blue cheese butter

NEW YORK STRIP <sup>GFA</sup>

\$54.95

Prime grilled 14oz NY strip steak

LOBSTER TAIL

Add for an upcharge of \$21

## SAUCES

\$4.95 -

WILD MUSHROOM DEMI <sup>GF</sup>

• SHERRY BOURBON STEAK SAUCE <sup>GF</sup>

• BEARNAISE <sup>GF</sup>

POBLANO CHIMICHURI <sup>GF</sup>

• COWBOY BUTTER <sup>GF</sup>

## SIDES

\$9.95 -

WHIPPED POTATOS <sup>VEG</sup>

Whipped potatoes, roasted garlic, salted grass fed butter

GRILLED ASPARAGUS <sup>GFA/VEG</sup>

Tarragon crunch and cashew cream

BOURSIN POTATO CROQUET <sup>VEG</sup>

Boursin cheese, chive, garlic, parmesan cheese

CONFIT CARROTS <sup>VEG</sup>

Harissa yogurt dressing and crushed pistachios

CHARRED BROCOLINI <sup>VEG</sup>

Smoke avocado, white balsamic reduction, and bubu arrare

CAULIFLOWER GRATIN <sup>VEG</sup>

Gruyere marnay sauce, chives, panko crumbs

MAC & CHEESE <sup>VEG</sup>

Handmade conchiglie, white sharp cheddar sauce

\*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, an 20% service charge will be included

Please notify your server if you have any food allergies or requirespecial food preparation and we will be happy to accommodate your needs.

GFA = Gluten Free available

V = Vegan VEG = Vegetarian