

## OUR INTRODUCTION

Soup Du Jour 6

### Rich Old-Fashioned Tomato Soup

Basil and low-fat Greek yogurt 7

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### Nauti Fried Shrimp

Lightly battered jumbo shrimp, tossed in our signature sauce, topped with sesame seeds and green onions 12

### Herbed Goat Cheese and Roasted Tomato Dip

Focaccia crisps, roasted garlic cloves 14



### Smoked Jalapeno and Salmon Tacos

Avocado, apple, pepper jack cheese, chipotle yogurt 13

### Chicken Wings (6)

Served with buffalo, jerk or sambal sweet and sour sauce; carrot sticks and celery 8

## GARDEN FRESH SALADS

### Classic Caesar Salad

Crisp heart of romaine, classic dressing, croutons, shaved parmesan cheese 14

With Salmon 23      Shrimp 24      Chicken 20



### Sautéed Cilantro Lime Shrimp Salad

Market greens, roasted peppers, tomato, pepperjack cheese, shaved parmesan cheese 13

### Southwest Florida Cobb Salad

Fried chicken tenders, applewood smoked bacon, crumbled mozarella, hardboiled egg, grape tomatoes, diced cucumber, diced avocado, buttermilk ranch dressing 17



### Heirloom Tomato Watermelon Salad

Heirloom tomato, watermelon, feta cheese, mint, extra virgin olive oil 15

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### Marker 92 Salad

Field greens, hearts of palm, vine ripened tomato, candied walnuts, shaved radish, pickled red onion, crispy queso fresco, ginger citrus dressing 14

## POUTINE *“fries with gravy and cheese curds”*

### Classic

French fries, brown gravy, mozzarella cheese 11

### Grouper

French fries, brown gravy, mozzarella cheese, tempura grouper, chopped bacon, lemon aioli, sour cream 16

### Short Rib

Braised short rib, brown gravy, mozzarella cheese, sour cream, scallions, mozzarella and white cheddar 15



## FLATBREADS

### Baby Gulf Shrimp

Basil pesto, shredded mozzarella, diced tomatoes 14

### Burgundy Braised Short Rib

Crumbled goat cheese, balsamic reduction, wild arugula 14

### Three Cheese

Gorgonzola, parmesan, mozzarella, diced tomato 13

### Loaded

Pepperoni, sausage, caramelized onions, roasted red peppers, mozzarella, tomato sauce 13

## SLIDERS

### Angus Beef

Red onion jam, aged white cheddar, grilled roma tomato 13

### Cuban

Mojo roasted pulled pork, sliced honey ham, pickle dijonaise, swiss cheese 14

### Short Rib

Chipotle mayo, provolone, roma tomato 15

## BETWEEN THE BREAD

All sandwiches served with choice of French fries, yucca fries or green salad

### Turkey Avocado Wrap

Oven roasted turkey, avocado, artichoke hearts, oven cured tomato, edamame aioli in a whole wheat tortilla wrap 17

### Flame-Grilled Nauti Burger \*

Black Angus beef, crisp lettuce, vine-ripened tomato, red onion, toasted brioche bun, your choice of swiss, cheddar or american cheese, signature Nauti sauce 16

### Florida Grouper BLT

Blackened Gulf grouper, provolone cheese, potato sticks, crisp lettuce, vine ripened tomato, applewood smoked bacon, avocado mayonnaise 19

## GRILLED CHEESE

All served with a cup of tomato soup for dipping

### Classic

American cheese, texas toast, butter 11

### Three Cheese

Brie, gorgonzola, mozzarella, sourdough 13

### Club

Applewood smoked bacon, cheddar cheese, heirloom tomato, texas toast 13



## Sides

Executive Chef Tim Duque

\*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.



"These nutritional powerhouse foods can help extend your health span—the extent of time you have to be healthy, vigorous and vital."

*Dr. Steven Pratt, author of SuperFoods Rx: Fourteen Foods That Will Change Your Life*



We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

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