



# TASTE OF UTC

2 COURSE PRIX FIXE LUNCH MENU. MONDAY - FRIDAY. \$24 PER PERSON  
**AVAILABLE WINE PAIRING \$32**

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## FIRST COURSE

### **SOUP OF THE DAY**

PLEASE ASK YOUR SERVER FOR SELECTION.

### **BEET & GOAT CHEESE**

GOLDEN & RED BEETS, HERBED GOAT CHEESE, FIELD GREENS  
CANDIED WALNUTS, BORDEAUX CHEERY VINAIGRETTE.

## ENTREE

### **MAHI TACOS**

BLACKENED MAHI, ASIAN SLAW, GRILLED PINEAPPLE SALSA  
CILANTRO LIME AIOLI.

### **CHICKEN PARMESAN**

HERB PANKO BREADED CHICKEN SCALLOPINI, FETTUCCINI  
MOZZARELLA & PROVOLONE CHEESE, HOUSE MARINARA & ALFREDO.

### **FLORIDA FLOUNDER SANDWICH**

DEEP FRIED, BRIOCHE BUN, SOUTHERN SLAW, LEMON AIOLI  
SERVED WITH HOUSE CHIPS.

### **SHORT RIB RISSOTO**

SLOW BRAISED BEEF SHORT RIB, SAFFRON INFUSED RISOTTO  
PORTABELLA MUSHROOMS, STEWED CARROTS, SPRING PEA.

## DESSERT ADDITIONAL \$4

### **HOUSE MADE DONUTS**

FRIED TO ORDER, ASSORTED BERRIES & TOPPINGS

### **AFFOGATO**

FRESH BREWED ESPRESSO, VANILLA ICE CREAM  
CHANTILLY CREAM, PIZZELLE COOKIE, BITTERSWEET CHOCOLATE.