



Dinner

Sunday – Thursday 5:00 PM – 10:00 PM

Friday – Saturday 5:00 PM – 11:00 PM

Enhance your dining experience...

Cocktail of the Day 5.50 Glass of House Wine 5.50 Mojito 7.00
Espresso, Sour Apple or Raspberry Martini 8.00

Appetizers

Fried Calamari	8.00
<i>Lightly fried and served with Thai chili sauce and marinara sauce (Half portion - 5.00)</i>	
Mediterranean Tapas Plate	8.00
<i>Hummus, tzatziki, spanakopita, dolmades, roasted red peppers and Kalamata olives</i>	
Coconut Shrimp	8.00
<i>Served with a Mandarin orange sweet and sour sauce</i>	
Safety Harbor Crab Cakes	11.00
<i>Our secret recipe, served with mango red pepper salsa and lemon thyme aioli over spring mix</i>	
Spinach Artichoke Dip	8.00
<i>Creamy spinach and cheese blended with artichokes, spices and served with pita crisps (Half portion - 5.00)</i>	
Spanakopita	7.50
<i>Fresh chopped spinach and feta cheese in hand made delicate phyllo pastry (Half portion - 4.00)</i>	
Escargot Beurre Blanc	7.00
<i>Sautéed in a garlic lemon butter with mushrooms and served with basil aioli crostini</i>	
Baked Brie	9.00
<i>Golden crusted and served with a creamy tropical fruit salsa</i>	
Chicken Tenders	6.50
<i>Lightly fried and served with ranch dipping sauce</i>	
♥Tomato Bruschetta	6.00
<i>Fresh tomato, basil, garlic and olives, served with toast points</i>	
The Sampler – select any three:	12.50
<i>Fried Calamari, Spanakopita, Coconut Shrimp, Spinach Artichoke Dip or Tomato Bruschetta</i>	

Fountain Grille Combo Dinners

All Combo Entrées come with choice of Salad and Dessert
and are served with Starch and Vegetable

Combo Salads

House Salad, Citrus Twist Salad, Spinach Salad

Combo Entrées

Rotisserie Chicken , marinated with lemon, thyme and fresh garlic, served over a bed of spinach	17.00
♥Pan Seared Tilapia , served with a tangy fruit confetti	18.00
Braised Short Ribs , slow roasted and finished with a sherry reduction	19.00
Fish and Chips , classic dish served with tartar sauce and malt vinegar	18.00
Meatloaf , veal, pork and beef, seasoned with tomatoes and fresh herbs, served with gravy	16.00
Center Cut Pork Chop , grilled and served with an A-1 demi-glance and glazed apples	17.50

Combo Desserts

Apple Pie, Key Lime Pie, New York Cheesecake



Spa Favorites

All Entrées served with House Salad

Vegetable Choices: Fresh Green Beans, Rum Glazed Carrots, Chef's Vegetable of the Day

Starch Choices: Wild Rice, Garlic Leek Mashed Potatoes, Sweet Potato Mash

Potato Crusted Grouper	23.00
<i>Fresh grouper, crusted with shaved potatoes with a lemon butter sauce, served with choice of starch and vegetable</i>	
Salmon Italiano	18.00
<i>Salmon wrapped with prosciutto and spinach, served over tomato basil ragout, served with choice of starch and vegetable</i>	
Grilled Delmonico Steak	22.00
<i>Grilled to perfection and topped with a Gorgonzola roasted pepper compound butter, served with choice of starch and vegetable</i>	
Fountain Grille Pastas	
<i>Blackened chicken and fresh broccoli, tossed with penne pasta in a creamy Boursin sauce</i>	15.00
<i>Blackened grouper and fresh broccoli, tossed with penne pasta in a creamy Boursin sauce</i>	18.00
Pasta Primavera	13.00
<i>Sautéed seasonal vegetables over spinach fettuccini in a white wine and garlic sauce</i>	
Chicken Piccata	17.00
<i>Lightly sautéed in a lemon caper butter, served with choice of starch and vegetable</i>	
Mixed Grill of Seafood	Market Price
<i>Chef's Inspiration of the Evening, served with choice of starch and vegetable</i>	

Spa Features

All Entrées served with House Salad

Center Cut Filet of Beef	26.00
<i>7 oz. Filet, pan seared with a Merlot reduction, served with garlic leek mashed potatoes and fresh vegetable</i>	
Chicken Cordon Bleu	19.00
<i>Free range chicken, stuffed with ham and Swiss cheese, finished with mushroom demi-glace, wild rice and fresh vegetable</i>	
Rum Glazed Grouper	27.00
<i>Grilled grouper over roasted plantains and warm spinach salad, served with three jerk marinated shrimp, rum glaze</i>	
♥Grilled Salmon	21.00
<i>Plated over a corn and mushroom ragout, served with crab croquettes and seasonal vegetable</i>	
Safety Harbor Resort Surf and Turf	29.00
<i>Center cut filet mignon, accompanied with our famous crab cake, finished with a Merlot demi-glace, served with garlic leek mashed potatoes and fresh vegetable</i>	

Price does not include tax and gratuity.

18% service charge will be added to all parties of six or more.

♥ indicates healthy choices and low cholesterol.

We will provide for special dietary needs upon request.