

Starters

- Alligator Etouffee***

Sautéed alligator, fresh bacon bits, sweet onions, & tomatoes simmered in chef's scratch made etouffee sauce. Served with toast crostini.

18
- Oven-Baked Shrimp* (GF)**

Mediterranean seasoned shrimp with a parmesan crust, roasted tomatoes & a lemon garlic white wine sauce garnished with fresh chives. Served with a crostini. - 540 cal

16
- Chef's Oven Roasted Chicken Wings**

An order of our hand rubbed oven roasted wings served with your choice of sauce or no sauce. Choose from Buffalo, BBQ, Honey Mustard, Sweet and Spicy Harissa sauce, Balsamic Dijon sauce, or our House Dry Rub.

16
- Roasted Brussel Sprouts**

An order of our marinated & roasted Brussel sprouts, served on a bed of honey mustard topped with chopped bacon and Dijon stout vinaigrette.

14

Salads

- Chicken Caesar Salad***

A bed of crisp fresh sliced romaine. Tossed in house Caesar dressing. Topped with baked garlic croutons, shredded Parmesan cheese, and marinated oven roasted chicken.

14
- Garden Salad**

A bed fresh spring mix topped with tomatoes, onions, cucumbers, black olives, and roasted red peppers. Served with your choice of Ranch, Blue cheese, Honey Mustard, Italian or Balsamic Dressing

13
- Sarasota Black & Blue**

Oven roasted blacken shrimp. Served on a bed of baby spinach and romaine with sliced fresh strawberries, sweet onions, and blue cheese crumbles. Served with balsamic vinaigrette.

15
- EKB Signature Salad**

Arugula with hard-boiled eggs, Lemon herb roasted fingerling potatoes, heirloom cherry tomatoes, haircot verts, and Kalamata olives with balsamic vinaigrette.
 Add Chicken- \$4, Shrimp- \$6, Sirloin- \$7

13
- Balsamic Vinaigrette Steak Salad**

Char-grilled marinated Sirloin steak. Served on a bed of baby spinach and romaine. With tomatoes, sweet onions, cucumbers, and shred mozzarella. Served with balsamic vinaigrette.

17

GF - Gluten-Free

V - Vegetarian

EVEN Signature Item

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Scratch-Made Bowls & Pasta

Chicken & Vegetables*	16
Marinated roasted chicken, sliced artichoke, sliced sweet onions, asparagus, zucchini, & squash topped with our three-cheese herb blend then oven baked. Served with a side salad.	
Garlic Herb Shrimp Scampi Pasta*	19
Sautéed shrimp, roasted red peppers, tomatoes, & onions tossed in a made to order white wine scampi sauce	
Lakeside Creamy Gator Pasta*	21
A mix of sautéed Alligator, fresh bacon bits with asparagus, tomatoes, & sweet onions cooked in a scratch made garlic white wine cream sauce.	
Creamy Cajun Pasta*	18
A mix of fresh bacon bits, roasted red peppers, sauteed sherry onions, & grilled chicken tossed in a scratch made creamy Cajun sauce.	
Smoked Salmon Pasta*	19
Smoked salmon with sauteed, tomatoes, sweet onions, & capers tossed in a scratch made garlic white wine cream sauce.	
Tuscan Herb Pasta*	17
Grilled lemon pepper chicken with sauteed, tomatoes, sweet onions, roasted red peppers, & baby portobello mushrooms tossed in scratch made white wine butter sauce.	

Sandwiches & Burgers

All sandwiches & burgers served with your choice of oven baked fries, sweet potato fries or side salad.

Cuban Club*	16
Marinated roasted pork, shaved black forest ham, sliced pickles, & sliced cheddar on a grilled flat roll. Served with dijon agave aioli.	
Mozzarella Chicken Sandwich 	15
Toasted brioche bun with seasoned chicken breast, roasted red peppers, mozzarella cheese, spinach, & garlic aioli.	
Herb Roasted Turkey & Bacon 	16
Toasted wheat bread with oven-roasted turkey, pesto mayo, swiss cheese, bacon, tomatoes, & spinach.	
EKB Burger*	14
All-natural char-grilled beef burger on a brioche bun with cheddar cheese, pickles, tomato, romaine, ketchup, & mayo.	
BBQ Bacon Cheddar Burger*	15
All-natural char-grilled beef burger topped with house BBQ sauce, bacon, and cheddar cheese on a brioche bun with pickles, tomato, romaine, ketchup, & mayo.	
Florida Pig & Bull*	16
All-natural char-grilled beef burger topped with bacon, shaved ham, Myakka hog sauce and swiss cheese on a brioche bun with pickles, tomato, romaine, ketchup, & mayo.	



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Flatbreads

The Three Cheese	11
Fresh baked crust topped with chef's secret homemade tomato sauce. Smother with house made three cheese herb blends. Add Pepperoni- \$2	
Chicken & Bacon*	15
Fresh baked crust topped with, oven roasted chicken and chopped bacon. Smother with house made three cheese herb blends. Sub Shrimp- \$3, Add BBQ or Buffalo- \$2	
Pesto Margherita	14
Fresh baked crust topped with a house pesto sauce, sliced tomatoes, and onions. Smother with house made three cheese herb blends	
Apple & Brie 	14
Garlic aioli with brie, apples, arugula, and balsamic glaze. Garnished with Parmesan cheese.	
Blue Cheese Steak* 	18
Char-grilled Sirloin with garlic sauce, parmesan, blue cheese, and pesto.	

Sides & Desserts

Oven Roasted Fries	6	Florida Key Lime with whipped cream	9
Baked Sweet Fries	6	Chocolate Mousse Cake 	10
Fingerling Potatoes 	6		
Roasted Broccoli 	6		
Asparagus	6		
Side Salad	6		

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 **EVEN**

KITCHEN & BAR
