

Pineapple Lunch Menu

Salad

(Choose one for your guests)

The Ulele (GF, Veg)

Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, warm balsamic vinaigrette

Juan's Salad (GF, Veg)

Romaine, Florida citrus garlic dressing, long-cut croutons, shredded Manchego cheese

Entrée

(Choose two for your guests)

Gouda Grouper (GF)

Gulf of Mexico fresh grouper fillet, smoked Gouda ale béchamel, served with wild river rice, chef's vegetable

Water Works Meatloaf

Ground strip loin and fresh vegetables, Cabernet garlic demi glace, white Cheddar popcorn mashed potatoes, tobacco onions

Fire-Roasted Chicken (GF)

Grilled boneless chicken breast, saffron risotto, garlic spinach, vine-ripened tomato garlic lemon basil reduction

Crispy Eggplant (Veg)

Panko herb-crusted eggplant, crispy fried with a San Marzano tomato reduction, Romano, Manchego and Parmesan cheeses, fresh basil chiffonade, served with wild river rice

Dessert

(Choose one for your guests)

Fortune Taylor's Guava Pie (Veg)

Shortbread cookie crust, whipped cream, guava reduction

Flourless Chocolate Torte (GF, Veg)

Raspberry port wine reduction

House-Made Toasted Coconut Ice Cream (GF, Veg)

Beverages

TeBella iced teas, Coca-Cola products, and Naviera blend coffee

34 per person

Menu and pricing subject to change. Price does not include sales tax and service charge.

PLM1017

Native Lunch Menu

Sharing Plates

(served family-style)

Okra Fries (GF, Veg)

Hand-cut okra tossed in lime juice and kosher salt, house-made ketchup

Alligator Hush Puppies

Alligator, country ham, bacon, fresh corn, jalapeño, honey datil pepper sauce and fresh-ground horseradish aioli

Entrée

(Choose two for your guests)

Riverwalk Steak Sandwich

Sautéed tenderloin tips, caramelized green peppers and yellow onions, lettuce, vine-ripened tomatoes and drizzled with olive oil, served with house-made steak sauce on a soft roll, served with French fries

Gulf Grouper Sandwich

Gulf of Mexico fresh grouper fillet, leaf lettuce, vine-ripened tomato, red onion, house-made zucchini pickles, smoked tomato rémoulade served on a brioche bun, served with French fries

Ulele Burger

Char-grilled ground short rib, brisket and chuck blend burger topped with our house steak sauce, Wisconsin sharp Cheddar, Portobello mushrooms, fire-roasted red peppers and fried leeks served medium on brioche bun, served with French fries

Crispy Eggplant (Veg)

Panko herb-crusted eggplant, crispy fried with a San Marzano tomato reduction, Romano, Manchego and Parmesan cheeses, fresh basil chiffonade, served with wild river rice

Dessert

(guests choose one flavor)

House-Made Ulele Ice Cream (GF, Veg)

Ugandan Vanilla Bean, Valrhona Chocolate, Toasted Coconut, Naviera Espresso Chocolate Swirl or Flavor of the Day (one scoop)

Beverages Included

TeBella iced teas, Coca-Cola products, and Naviera blend coffee

25 per person

Menu and pricing subject to change. Price does not include sales tax and service charge.

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