

## Juan Ortiz Plated Dinner \$65

### Sharing Plates: Choose two for your guests, served family style

#### Charbroiled Oysters

Barbacoa-grilled, garlic butter, grated Parmesan and Romano cheeses

#### Okra Fries

Hand-cut okra tossed in freshly squeezed lime juice and kosher salt, house-made ketchup (GF, Veg, V)

#### Alligator Hush Puppies

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

### Salad: Choose one for your guests

#### The Ulele

Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, balsamic vinaigrette (GF, Veg)

#### Water Works Wedge

Baby iceberg lettuce, sliced grape tomatoes, country ham, diced red onion, goat cheese crumbles, green onions, fire-roasted corn salsa with red wine buttermilk dressing

### Entrée: Choose three for your guests

#### Gouda Grouper

Fresh Gulf of Mexico grouper fillet, smoked Gouda ale béchamel, Golden Jewel rice blend with cranberry beans, chef's vegetable

#### Filet Mignon 8 oz.

Wet-aged, minimum of 21 days, white cheddar popcorn mashed potatoes and chef's vegetable (GF)

#### Fire-Roasted Chicken

Grilled boneless chicken breast, saffron risotto, garlic spinach, vine-ripened tomato garlic lemon basil sauce (GF)

#### Three Sisters Stuffed Portobello

Oven-roasted marinated portobello cap stuffed with fresh grilled zucchini, squash, red onion, red pepper, sautéed spinach, cranberry beans and manchego cheese atop Golden Jewel rice blend, crispy carrot ribbons (Veg)

#### Barry's Tomahawk Pork Chop 14 oz.

Duroc bone-in pork chop with guava demi-glace, white cheddar popcorn mashed potatoes, chef's vegetable (GF)

### Duo of Dessert: Choose two for your guests

#### Pineapple Upside Down Bread Pudding

Roasted pineapples, pineapple custard, rum glaze and fresh whipped cream (Veg)

#### Flourless Chocolate Torte

Raspberry port wine reduction  
(GF, Veg)

#### Key West Key Lime Stack

Brûléed meringue

## Native-Inspired Foods & Spirits

Naviera Ulele-blend coffee, TeBella tea and Coca-Cola products included in menu price.

GF = Gluten Free, Veg = Vegetarian, V = Vegan

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

## Princess Ulele Plated Dinner \$75

### Sharing Plates: Choose three for your guests, served family-style

#### Charbroiled Oysters

Barbacoa-grilled, garlic butter, grated Parmesan and Romano cheeses

#### Alligator Hush Puppies

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

#### Oysters Half Shell

Gulf Coast oysters, cocktail sauce, lavash crisps

#### Seared Fresh Sea Scallops

Crisp pork belly, parsnip and celery root puree, with roasted tomato, charred asparagus tips, broken lemon

### Salad: Choose one for your guests

Karson's Jalapeño Corn Beer Muffins with whipped butter included with salad course

#### The Ulele

Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, balsamic vinaigrette (GF, Veg)

#### Water Works Wedge

Baby iceberg lettuce, sliced grape tomatoes, country ham, diced red onion, goat cheese crumbles, green onions, fire-roasted corn salsa with red wine buttermilk dressing (GF)

#### Roasted Beets and Poached Pear

Roasted beets with saffron-poached pear, balsamic charred red onion, whipped goat cheese, blackberry honey gastrique, toasted almonds, watercress (GF, Veg)

### Entrée: Choose three for your guests

#### Juan's Snapper

Cast-iron seared fresh snapper fillet, Spanish aioli, garlic spinach, Golden Jewel rice blend with cranberry beans

#### Fire-Roasted Chicken

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

#### Ulele Land & Sea

8 oz. filet mignon and 3 jumbo Gulf of Mexico shrimp, white cheddar popcorn mashed potatoes and chef's vegetable (GF)

#### Three Sisters Stuffed Portobello

Oven-roasted marinated portobello cap stuffed with fresh grilled zucchini, squash, red onion, red pepper, sautéed spinach, cranberry beans, and manchego cheese atop Golden Jewel rice blend with crispy carrot ribbons (Veg)

#### Bone-in Ribeye 16 oz.

Wet-aged for a minimum of 21 days, white cheddar popcorn mashed potatoes, chef's vegetable (GF)

### Dessert Duo: Choose two for your guests

#### Flourless Chocolate Torte

Raspberry port wine reduction (GF, Veg)

#### Key West Key Lime Stack

Brûléed meringue

#### Pineapple Upside Down Bread Pudding

Roasted pineapples, pineapple custard, rum glaze and fresh whipped cream (Veg)

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## Chief Plated Dinner \$85

### Sharing Plates: Choose three for your guests, served family-style

#### Charbroiled Oysters

Barbacoa-grilled, garlic butter, grated Parmesan and Romano cheeses

#### Alligator Hush Puppies

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

#### Oysters Half Shell

Gulf Coast oysters, cocktail sauce, lavash crisps

#### Calamari

Crispy fried fresh North Atlantic calamari, Amarillo chile lemon dressing, sauce piquant

#### Crab Mac & Cheese

Four-cheese Ulele Pale Lager beer sauce with a Parmesan Romano panko crust and fresh crab atop seashell pasta

#### Shrimp Cocktail

Two jumbo Gulf of Mexico wild-caught shrimp, pickling spice, fresh horseradish cocktail sauce, lemon

### Salad: Choose one for your guests

Karson's Jalapeño Corn Beer Muffins with whipped butter served with salad course

#### The Ulele

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

#### Water Works Wedge

Baby iceberg lettuce, sliced grape tomatoes, country ham, diced red onion, goat cheese crumbles, green onions, fire-roasted corn salsa with red wine buttermilk dressing (GF)

#### Roasted Beets and Poached Pear

Roasted beets with saffron-poached pear, balsamic charred red onion, whipped goat cheese, blackberry honey gastrique, toasted almonds, watercress (GF, Veg)

### Entrée: Choose three for your guests

#### Surf & Turf

8 oz. filet mignon and grilled petite lobster tail, white cheddar popcorn mashed potatoes and chef's vegetable (GF)

#### Gouda Grouper and Lump Crab

Fresh fillet grouper, smoked Gouda ale béchamel, Golden Jewel rice blend with cranberry beans, chef's vegetable

#### Fire-Roasted Chicken

Grilled boneless chicken breast, saffron risotto, garlic spinach, vine-ripened tomato garlic lemon basil sauce (GF)

#### Barry's Tomahawk Pork Chop 14 oz.

Duroc bone-in pork chop with guava demi-glace, white cheddar popcorn mashed potatoes, chef's vegetable.(GF)

#### New York Strip 14 oz.

White cheddar popcorn mashed potatoes, chef's vegetable (GF)

#### Three Sisters Stuffed Portobello

Oven-roasted marinated portobello cap stuffed with fresh grilled zucchini, squash, red onion, red pepper, sautéed spinach, cranberry beans, and manchego cheese atop Golden Jewel rice blend with crispy carrot ribbons (Veg)

#### Mahi-Mahi

Pan seared, green papaya slaw, charred corn salsa, garlic spinach (GF)

### Dessert Duo: Choose two for your guests

#### Flourless Chocolate Torte

Raspberry port wine reduction (GF, Veg)

#### Key West Key Lime Pie

Brûléed meringue

#### Pineapple Upside Down Bread Pudding

Roasted pineapples, pineapple custard, rum glaze and fresh whipped cream (Veg)

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