

Harvest bistro

Dinner Menu

Welcome to Signia Orlando Bonnet Creek, nestled in Central Florida. We are proud to partner with local growers, farmers, beekeepers and cheesemakers from across the state to showcase some of the freshest ingredients and recipes our culinary team has to offer.

SHAREABLE

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|---|----|---|----|
| Harvest Bread Board  | 16 | Buffalo Wings  | 18 |
| Whole Wheat Hawaiian Bread, Piment D' Espelette Butter, Roasted Garlic & Honey Truffle Butter | | Celery, Carrot House-made Ranch or Bleu Cheese | |
| Harvest Flatbread   | 18 | Artichoke Spinach Dip  | 17 |
| Zucchini, Corn, Heirloom Tomato, Basil Double Cream Brie, Chamomile Infused Honey | | Gruyere, Sweet Vidalia Onion | |
| Chilled Shrimp  | 19 | | |
| Cocktail Sauce, Crema Verde, Lemon | | | |

FIELD

Add Protein to any Salad: Chicken 8 | Shrimp 9 | *Scottish Salmon 14

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|---|----|---|----|
| Tomato Bisque  | 14 | Caprese Salad   | 17 |
| Goat Cheese, Grilled Focaccia Bruschetta, Basil Oil | | Local Burrata, Heirloom Tomato "Nut Free" Pesto, Vincotto | |
| Harvest Salad   | 17 | Mista Corta Pasta   | 28 |
| Local Artisan Greens, Quinoa, Blistered Grape, Corn Sweet Pepper, Carrot, Radish, Candied Walnut Citrus Vinaigrette | | Cauliflower, Heirloom Tomato, Garlic, Basil Calabrian Chilies, Pinot Grigio, Reggiano | |
| Caesar Salad | 16 | | |
| Romain Hearts, Crouton, Parmesan | | | |

LAND

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|--|----|--|----|
| Chicken Pastor Torta | 20 | Roasted Half Chicken  | 36 |
| Guajillo Chicken, Pineapple, Slaw, Bacon Aioli, Cotija Salsa Verde Choice of Fries, Side Salad or Chips | | Aji Panca, Marble Potatoes, Broccolini, Corn Spicy Rocoto Sauce | |
| "Signia" Burger  | 22 | Steak au Poivre  | 46 |
| Fried Green Tomato, Garlic Aioli, Bacon Jam Pepper Jack, Local Artisan Greens Choice of Fries, Side Salad or Chips | | 8oz Beef Filet, Peppercorn Sauce, Asparagus Roasted Heirloom Carrots, Whipped Potatoes | |
| Bolognese Pasta  | 30 | | |
| Beef and Mushroom Ragu, Orecchiette Pasta Burrata, Reggiano | | | |

SEA



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|--|----|---|----|
| *Seared Scottish Salmon Bowl   | 33 | Roasted Snapper   | 35 |
| Carolina Rice Salad, Corn, Asparagus, Leek, Carrots Zucchini, Radish, Peppers, Citrus Vinaigrette | | Black Beluga Lentils, Chorizo, Cipollini Onions Kale, Black Pepper Aioli | |

SIDES

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|---|---|
| Grilled Asparagus   | 8 |
| Lime Aioli, Queso Fresco, Tajin | |
| Warm Carolina Rice   | 8 |
| Corn, Asparagus, Leek, Carrots, Zucchini, Radish Peppers, Citrus Vinaigrette | |
| Whipped Mashed Potatoes   | 7 |
| Garlic, Sour Cream | |
| French Fries  | 7 |
| Sweet Potato Fries  | 7 |
| Side Salad   | 7 |

BEVERAGES

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|--|---|
| La Colombe Espresso | 5 |
| La Colombe Cappuccino | 7 |
| La Colombe Latte | 7 |
| Organic Tea Leaves Tea | 6 |
| Juice | 7 |
| Iced Tea | 5 |
| Soft Drinks | 5 |
| Coke, Diet Coke, Coke Zero, Sprite, Pink Lemonade | |

 from Florida  vegetarian  gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Prices above do not include tax and gratuity. For your convenience a 20% gratuity will be added to parties of 6 or more guests.