

# Clayton's SIESTA GRILLE

An artful bistro

CATERING  
BY CLAYTON

## APPETIZERS

### Bruschetta Toscana

Grilled herb panini topped with marinated tomatoes, basil pine nut pesto and goat cheese. 7.99

### Fried Calamari

With citrus aioli and san marzano tomato sauce. 8.99

### Stuffed Portobello "Muffaletta"

With salami, mortadella, swiss cheese, roasted peppers and rustic olives. 8.99

### Jumbo Coconut Shrimp

Tempura fried with herbed cream cheese and orange-horseradish sauce. 12.99

### Mediterranean Medley

Roasted garlic hummus, olive tapanade, spicy eggplant dip, Greek tzatziki and grilled pita points. 8.99

### Maryland Style Crab Cake

Seared crab cake with house remoulade and tomato marmalade. 11.99

## SALADS

### Mixed Green Salad

Roma tomatoes, julienne carrots, Gorgonzola cheese, herb vinaigrette. Lg 7.99 / Sm 3.99

### Caesar

Classic caesar dressing, shaved Parmesan, focaccia croutons. Lg 7.99 / Sm 3.99

### Warm Goat Cheese Salad

Baby arugula, shaved fennel, dried cranberries, candied pecans and creamy balsamic. 8.99

### Vine Ripe Tomato Salad

Tossed with seasonal greens, extra virgin olive oil, aged balsamic and fresh basil. 8.99

### Chopped Salad

Garbanzo beans, kalamata olives, tomatoes, hearts of palm, roasted corn, cucumber, feta cheese, lemon-oregano vinaigrette 8.99

**Add to any salad:** Grilled chicken 5, shrimp 7 or salmon 7

## SOUPS

**Seafood Chowder** clams, potatoes, seasonal fish, cream. 7.99 / 4.99

**Three Bean Soup** chorizo, chilies, smoked tomato broth. 6.99 / 3.99

## ENTREES

### Trout Almondine

Almond crusted rainbow trout with roasted garlic mashed and preserved lemon beurre blanc 19.99

### Macadamia Crusted Mahi Mahi

Yukon gold mashed potatoes, grilled asparagus, and Maine lobster cognac sauce. 23.99

### Seared Florida Grouper

Porcini and fennel dusted, artichoke-wild mushroom risotto and lemon-thyme butter sauce. 24.99

### Grilled Salmon

Served on a bed of saffron Mediterranean orzo and drizzled with a fresh herb vinaigrette. 22.99

### Market Fish

Served with fingerling potatoes, wild mushrooms and baby spinach. Finished with brown butter, lemon and capers. 22.99

### Filet Mignon

Chargrilled 8oz. center cut filet served with yukon mashed potatoes, grilled asparagus, chianti sauce and gorgonzola butter. 29.99

### Crispy Half Duck

Roasted semi-boneless split duck with sweet potato gratin, tangerine chutney and port wine syrup. 23.99

### Fettuccini Pasta with Grilled Chicken

Baby spinach, sun dried tomato, pancetta, white wine, and a touch of garlic cream. 18.99

### Bistro Burger

8 oz. ground sirloin with lettuce, tomato, red onions and white cheddar. Served with seasonal fries, red bliss potato chips or cabbage slaw. 12.99

### Fish Tacos

Seasonal gulf fish in grilled flour tortillas, with salsa verde, cabbage slaw and manchego cheese. Served with red bliss potato chips. 13.99

### Split plate charge 5

## BRICK OVEN PIZZA

### Traditional

San marzano tomato sauce, mozzarella, fresh basil. 12.99 Additional toppings \$1.50 Premium \$2.50

### Vegetarian

Roasted peppers, Portabello mushroom, summer squash, zucchini, and fresh mozzarella. 13.99

### Verona

Tomato sauce, ham, capicola and pepperoni. 14.99

### Arugula & Prosciutto

Extra virgin olive oil, prosciutto, balsamic onions, wilted arugula, Gorgonzola cheese. 14.99

\*All items can be prepared Atkins and South Beach friendly...some already are!

\*An 18% gratuity will be added to parties of 6 or more and with any gift certificates, discounts, promotions, or split checks. Promotional programs, and/or coupons cannot be combined. I.B.E. or house accounts are exclusive of any promotion, happy hour pricing or discounts.

Clayton's Siesta Grille 1256 Old Stickney Point Road Siesta Key, Florida 34242 941 349 2800 [www.claytonssiestagrille.com](http://www.claytonssiestagrille.com)

## DESSERTS

### Key Lime Pie

Homemade graham cracker crust, raspberry sauce and fresh berries. 5.99

### Macadamia Nut Brownie

Vanilla ice cream, chocolate sauce and whipped cream. 6.99

### Crème Brulee

Caramelized sugar, macerated berries and whipped cream. 6.99

### Banana's Foster Martini

Vanilla ice cream, pecans, and foster sauce. 7.99

### Dessert Sampler

Indulge in a delicious sampling of our sweet treats for the table to share. 19.99

## WINES BY THE GLASS

### ■ Champagne and Sparkling Wine

Piper Heidsieck (Split), France	14
Korbel (Split), California	10
Seasonal Champagne	7.50

### ■ White Wines

Kendall Jackson, Chardonnay, California	8
St. Francis, Chardonnay, Sonoma	9
Dry Creek Chardonnay, Dry Creek Valley	8
Alamos, Chardonnay, Argentina	7
Merryvale Starmont, Chardonnay, Napa	10
Morgan, Sauvignon Blanc, Monterey	8.50
Nobilo, Sauvignon Blanc, New Zealand	7
Bollini, Pinot Grigio, Italy	7.75
Gabbiano, Pinot Grigio, Italy	7.50
Hogue Cellars, Riesling, Washington	8
Fetzer, White Zinfandel, California	7

### ■ Red Wines

Angeline, Pinot Noir, Russian River Valley	9
Nozzole, Chianti Classico Riserva, Italy	10
Rosemont, Shiraz, Australia	7.50
Morgan, Syrah, Monterey	7.50
Ravenswood, Red Zinfandel, California	7.50
Alexander Valley Vineyards, Cabernet Sauvignon	9
Murphy Goode, Merlot, Alexander Valley	9

### ■ House Wines

Chardonnay, Cabernet Sauvignon, Merlot	6.50
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## BEERS, SIGNATURE DRINKS, PORT WINE

- **Draft Beer** Domestic large/16oz ~ 4.25 • Imported large/16oz ~ 4.75

Bud Light • Michelob Amber Bock • Kona Longboard Lager

- **Bottled Beer** Domestic ~ 3.75 • Imported ~ 4.50

Budweiser • Bud Light • Michelob Light • Michelob Ultra • Corona • Becks • Becks Dark • Heineken • Stella Artois • Labatt Blue • Miller Lite • Amstel Light • Haake Beck nonalcoholic • Bass Ale • Newcastle

- **Signature Drinks** ~ 8.00

**Mojito** a light, refreshing rum drink with essence of mint

**Hurricane** with fresh fruit juices, and our secret rum recipe

**Margarita** traditional recipe with fresh lime and tequila

- **Port Wines**

Fonseca Bin 27 ~ 7.50

Taylor Fladgate 10 year

Tawny ~ 9.00

Taylor Fladgate 20 year

## BEVERAGES

Iced Tea • Soft Drinks • Lemonade • Coffee ~ 2.25

Cappuccino • Espresso ~ 3.75

San Pellegrino sparkling water ~ half a liter ~ 2.99 • liter ~ 4.99

Panna Still Water ~ half a liter ~ 2.99 • liter ~ 4.99

## CLAYTON'S SPECIALS

Happy Hour from 4-7 pm

### Tuesday

Family Night with free pizza for kids (per adult entree)

### Wednesday

Girl's Night Out from 4 pm until close, only in the bar area, features two for one drinks and sample appetizers.

### Monday-Sunday

We would love to cater your party or business function!

# Clayton's SIESTA GRILLE

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## WELCOME TO

## CLAYTON'S

## SIESTA GRILLE

Since opening in 2004, it has been our great pleasure to serve you! Thanks to your enthusiastic response to our food and service, we have been highlighted in Sarasota Magazine and SRQ Magazine. We are committed to exceeding your expectations by offering fine food by Chef Dimitri Xinidis in a family-friendly atmosphere surrounded by the remarkable and fun artwork of Ron Genta.

Clayton's Siesta Grille's success has allowed us the privilege to indulge in some dreams which extend beyond our doors. We organize an annual golf tournament with the proceeds going to Greg Truitt's (NFL's Man of the Year nominee) Mentor Program, *Practicing Good Decisions*, a two-time award-winning reading and mentor program. Part of our mission statement is to maintain a program for high school students, providing them with a friendly work environment to encourage growth. We have raised money for, and contributed to, worthy charities including Kiwanis, PGD, MDA and victims of Hurricane Katrina. We are concerned with helping the environment and reflect this through our oil, cardboard, glass and plastic recycling program. Other eco-friendly measures we have undertaken include converting vegetable oil to bio diesel fuel and installing high-efficiency equipment and lighting. Clayton's Siesta Grille could not be successful without you and we hope that you can continue to enjoy your experience with us.

Chef Dimitri Xinidis, our staff and Diane and Clayton Thompson, proprietors

## CHEF DIMITRI XINIDIS

Originally from Athens, Greece, Dimitri Xinidis, Executive Chef of Clayton's Siesta Grille, started in the food industry by helping out at the family restaurant in Osprey, Florida. Inspired by his parents, Dimitri began his culinary career in 1999 when he attended the American Culinary Academy. Upon graduation, Dimitri was employed with the four star Peabody Hotel in Orlando and other prestigious establishments throughout Florida. Siesta Grille's Mediterranean influenced menu items are reflective of Dimitri's culinary and cultural experiences.