

The Green ORCHID

BY MICHAEL'S ON EAST

snacks & starters

Coconut Curry Soup with Pulled Chicken \$12

Black Truffle Burrata \$15 
Chilled Ratatouille with Herb Crostinis

Housemade Italian Focaccia Flatbread \$16
Assortment of Daily Toppings

Michael's Famous Angel Hair
Onion Strings \$12
Housemade Ketchup

Japanese BBQ Calamari \$16
Mesclun Greens, Sambal, Eel Sauce
and Honey & Chili Sauce

Spanish Point Shrimp Toast \$17
Piquillo Red Peppers, Avocado, Celery,
Crispy Capers, Shaved Radish
and Fresh Coriander & Lemon Mayo

"Bacon & Eggs" \$13 
Deviled Eggs with Double Smoked Bacon
& Chive Oil topped with Great Hill Blue Cheese

Hand-Cut Truffle Fries \$8
Parmigiano Reggiano

Crispy Yucca Fries \$9 
Chipotle Aioli



Many of our produce items
are hand-picked from our
Green Orchid Rooftop Garden
– grown & managed by
Operation EcoVets.

greens & bowls

Add on Chicken \$8, Shrimp \$12, Salmon \$12, Steak \$12

  Green Orchid Salad \$17
Hearts Of Romaine, Avocado, English Cucumber,
Sugar Snap Peas, Edamame, Celery, Toasted Pistachios,
Mint & Housemade Goddess Dressing

  Jennifer's "Rooftop Garden" Salad \$17
Organic Greens, Snipped Herbs,
Blue Cheese Crumbles, Figs, Candied
Pecans & Poppy Seed Vinaigrette

Selby Gardens Caesar \$18
Organic Kale & Romaine,
Garlic Croutons & *Caesar Dressing

 Marie's Crispy Goat Cheese Salad \$18
Roasted Beets, Toasted Pistachios,
Oranges & Honey-Balsamic Vinaigrette

 Christy's Warm Roasted
Chicken Salad with Basil \$22
Organic Greens, Dried Cranberries,
Goat Cheese, Candied Pecans
& Honey-Mustard Dressing

Ahi Tuna Poke Bowl \$23
Brown Rice, Edamame, Avocado, Kimchi, Cucumber,
Beets, Seaweed Salad & Sweet Soy Vinaigrette

handhelds & mains

Blackened Redfish Sandwich \$22
Iron Pan-Blackened Fresh Gulf Redfish on a Crusty Baguette
with Rooftop Veggie Aioli and Hand-Cut Fries

Phil's Rhode Island Lobster Rolls (2) \$38
Fresh Maine Lobster Rolls with Organic Arugula, Mayo,
Lemon Zest & Celery on Buttery Toasted Rolls
Served with Grain Mustard Slaw & Hand-Cut Fries

Classic Bertha Burger \$20
*Half-Pound Pat LaFrieda Burger with Choice of Cheese,
Boston Bibb Lettuce & Heirloom Tomato on Brioche Bun
Served with Hand-Cut Fries

 * Optional - Balsamic-Infused Portobello Mushroom

Chimichurri Flat Iron Steak \$29
Crispy Yucca Fries & Fried Plantains

Award-Winning Key Lime Tart \$12
Pecan-Graham Crust, Tangy Filling & Baked Meringue Cloud

Flourless Chocolate Cake \$12  
Topped with Fresh Berries & Whipped Cream

Lavender-Infused Crème Brûlée \$12 
Tahitian Vanilla & Candied Lavender

The Selby Reuben Sandwich \$19
Brown Sugar & Mustard-Glazed Corned Beef,
Black Navel Pastrami, Sauerkraut, Gruyère Cheese
& Housemade Dressing on Marble Rye
Served with Hand-Cut Fries

Cape Malay Street Tacos (3) \$24
Seared Malay-Spiced Tiger Prawns in a Soft Flour Tortilla
with Avocado, Shredded Lettuce, Charred Corn
Pico de Gallo & Cilantro Crema
Served with Yucca Fries and Chipotle Aioli

Asian Salmon \$28
Crispy-Skinned Faroe Island Salmon, Kimchi Rice,
Shishito Peppers, Sweet Corn Coulis, Caramelized Carrots
& Japanese Ginger Vinaigrette

sweets

Brownie Ice Cream Stack \$15
Layers of Dark Chocolate Brownie, Heath Bar Crunch,
Espresso Crunch Ice Cream, Vanilla Bean Ice Cream,
Drizzled with Chocolate Sauce

Housemade Selection of Ice Cream & Sorbets \$10 

 VEGETARIAN  GLUTEN FREE  VEGAN

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



specialty cocktails

Green Orchid \$14

Siesta Key Coconut Rum, Fresh Lime Juice, Ginger, Soda Water

Figtastic \$15

Hendricks Gin, Fig, Plum, Thyme & Chamomile Agave Syrup, Lemon, Topped with Prosecco

Heart Beet \$14

Tito's Vodka, Pomegranate Juice, Fresh Lime Juice

Thyme after Thyme \$15

Grey Goose Vodka, Kumquat, Thyme & Chamomile Agave Syrup, Topped with Prosecco

beers

CANS \$8

Bud Light

Goose Island IPA

3 Daughters Beach Blonde Ale, St. Petersburg, FL

Modelo Especial

Negra Modelo

Nutrl Pineapple Hard Seltzer

Nutrl Cranberry Hard Seltzer

Stella Artois N/A

DRAFT \$7

Stella Artois

Michelob Ultra

Sunking Keller Haze IPA, Sarasota, FL

Motorworks Vienna Lager, Bradenton, FL

wines

ROSÉ & SPARKLING

	Glass	Quartino	Bottle
110 Prosecco "Jeio", Bisol, Valdobbiadene DOC, Italy, NV	14		48
111 Rosé, Commanderie de Peyrassol, Provence, FR, 2022	15	18	52
112 Cava Brut, Bodegas Naveran, Navarra, ES, NV			61
113 Sparkling "Mirabelle Brut", Schramsberg Vineyards, North Coast, CA, NV	20		74
114 Champagne "Réserve Brut", Telmont Épernay, FR, NV			88
115 Champagne "La Francaise Brut", Taittinger, Reims, FR, NV	28		95
116 Champagne "Réserve Rosé", Telmont, Épernay, FR, NV			108

WHITE

201 Albarino "Kentia", Lagar da Condesa, Rias Baixas, ES, 2022	12	15	46
202 Pinot Grigio "San Angelo", Castello Banfi, Tuscany, IT, 2021	14	18	49
203 Moscato d'Asti "Nivole", Michele Chiarlo, Piedmont, IT, 2022			49
204 Riesling, Dr. Konstantin Frank Winery, Finger Lakes, NY, 2022	13	16	49
205 Bordeaux Blanc, Bernard Magrez, Bordeaux, FR, 2021			52
206 Sauvignon Blanc, Honig Cellars, Napa Valley, CA, 2023			54
207 Sauvignon Blanc "Hawke's Bay Estate", Te Mata Estate, Hawke's Bay, NZ, 2021	16	20	64
208 Chardonnay, Duckhorn Vineyards, Napa Valley, CA, 2022			66
209 Sancerre, Château de Sancerre, Loire Valley, FR, 2022			66
210 Sauvignon Blanc, Cakebread Cellars, Napa Valley, CA, 2022			68
211 Chardonnay "Laurelwood", Ponzi Vineyards, Willamette Valley, OR, 2019	18	23	72
212 Chablis "St. Martin", Domaine Laroche, Burgundy, FR, 2022			78
213 Pouilly-Fuissé, Domaine Roc des Boutires, Burgundy, FR, 2021			88

RED

301 Tempranillo "Altos Ibericos Crianza", Familia Torres, Rioja, ES, 2018			48
302 Merlot "Estate", Alexander Valley Vineyards, Alexander Valley, CA, 2020	14	18	52
303 Bordeaux Rouge, Bernard Magrez, Bordeaux, FR, 2019	14	18	54
304 Côtes du Rhône, "Le Petit Renard", Famille Coulon, Rhône Valley, FR, 2020			55
305 Red Blend "Pessimist", Daou Vineyards, Paso Robles, CA, 2022	15	19	58
306 Malbec "Crios", Susana Balbo, Valle de Uco, AR, 2022	15	19	58
307 Pinot Noir, Ken Wright Cellars, Willamette Valley, OR, 2022	17	21	68
308 Red Blend, The Chocolate Block, Swartland, ZA, 2021			68
309 Chianti Classico, Castello di Volpaia, Tuscany, IT, 2021	17	21	68
310 Pinot Noir, ZD Wines, Carneros, CA, 2021			72
311 Red Blend "Blue Label", Juan Gil Estate, Jumilla, ES, 2020			72
312 Bourgogne Rouge, Domaine Joseph Faiveley, Burgundy, FR, 2020			74
313 Merlot "Sequentis", Daou Vineyards, Paso Robles, CA, 2020			76
314 Cabernet Sauvignon, Austin Hope 1L, Paso Robles, CA, 2021			88

welcome to the green orchid

The Green Orchid pays homage to the "green" components of this building as well as to Marie Selby Botanicals Gardens' researchers who have been studying orchids—including the very rare green orchid, since Selby Gardens' founding in 1973. The Green Orchid is set to be the first net positive energy restaurant in the world! Nearly 50,000 square feet of solar panels will generate enough electricity to not only power this restaurant, but all buildings on this side of the Morganroth Family Palm Promenade.

When you explore the delicious options on this menu, be on the lookout for dishes and drinks that contain produce from The Drs. Andrew and Judith Economos Rooftop Edible Garden overhead. The garden is planted and maintained for Selby Gardens by Operation EcoVets, a non-profit organization that provides personal, educational, and professional growth opportunities for military veterans.

The Green Orchid features a wine list offering international selections that use organic, biodynamic or sustainable practices, and many wineries powered by solar renewable energy.