



MAIN COURSES*

HALIBUT 70

Baked, Peas, Kohlrabi, Leek Fondue

LOBSTER 125

Whole Maine Lobster, Citrus Butter

WAGYU 98

Grilled, Fried Rice, Lightly Cured Egg Yolk, Warm Gochujang Vinaigrette

BEEF TENDERLOIN 69

Confit & Smashed Fingerling Potato, Spinach, Sauce Périgourdine

SNAPPER 58

Seared, Swiss Chard, Plantain, *Sauce Pipián*

LAMB LOIN 62

Pan Seared, Baba Ghanoush, Pomegranate Vinaigrette

** This menu is only a sample representation and may not reflect actual daily menu offerings. Chef Okan is committed to using only the freshest, finest seasonal ingredients from local waters and nearby farms and his menus are continuously evolving. We appreciate your patience and understanding.*

A 20% gratuity will be added to parties of seven or more and checks without a signature.

The Ritz-Carlton, Amelia Island | 4750 Amelia Island Parkway
Amelia Island, Florida 32034 | 904-277-1100