

Dinner



Starters

French Onion Soup Gruyere, Crouton	8
Mussels & Garlic Broth & Bellies, Plenty of Bread, Herbs	8
Vinoy Greens Tomato, Bacon, Celery, Cornbread Crouton, Pimento-Cheese Dressing	12
Caesar Salad Romaine, Anchovy, Parmesan, Crouton	12
Meat & Cheese Board Florida & Georgia Cheeses, Midwestern Cured Pig & Boar Selections Fruits, Mustards, Breads	26
Foie Gras Spread, Citrus Honey, Pepper Jack Corn Bread	18
Seasonal Mushrooms Garlic Toast, Crispy Egg, Aged Balsamic	12 VG
Sashimi Platter Tuna, Salmon, Hamachi, Spicy Mayo, Ginger, Seaweed Salad Available Tuesday - Saturday	22 GF

Entrées

Center Cut Filet Potato Au Gratin, Garlic & Herb Butter, Roasted Broccoli	42 GF
Ribeye Sofrito, Peppers & Onions, Casava, Culantro	43 GF
Salmon Char Grilled, Local Honey, Fresh Corn Succotash, Bacon	27 GF
Grouper Lobster Cream, Chive, Saffron Mash, Asparagus	33
Braised Short Rib One Bites, Carrot, Pearl Onion, Celery, Natural Jus	28 GF
Sea Scallops Jasmine Rice, Brown Butter Vinaigrette, Vanilla/Bourbon Raisins, Crispy Onions	36
3 Beans Charred Tomato, "Mole" Seasonal Produce, Yuca	23 VG/GF
Crispy Half Chicken Boneless, Shells & Cheese, Pickled Green Beans, Orange Blossom Glaze	24

1925 Classic Menu

Monday – Sunday 5PM – 6:30PM

\$19.25

No Other Discounts or
Substitutions Accepted

First Course

Vinoy Greens

Tomato, Bacon, Celery, Cornbread Crouton, Pimento-Cheese Dressing

Main -choice of

Baked Mac & Cheese

Bechamel, Gruyere, Herbs & Spices, Seasonal Salad

Rainbow Trout - GF

Garlic Butter, Crispy Caper, Saffron-Whipped Potato

Hangar Steak - GF

Sofrito, Casava, Peppers & Onions, Culantro

Dessert

Strawberry Shortbread-Cheesecake

Macerated Strawberries, Whipped Cream

Restaurant Chef – Ross Clingman

GF – Gluten Friendly

VG – Vegetarian

Consuming raw or undercooked meats, egg, seafood and shellfish may increase your risk for food borne illness, especially if you have certain medical conditions. If you have any concerns regarding food allergies, please alert your server before ordering.

Spring Classics

Bramble 13

Plymouth Gin, Blackberries
House Made Crème de Mure
Created in early 80's in Great Britain by Dick Bradsell, aka, "The Cocktail King" inspired by his childhood memories of blackberrying on the Isle of Wight.

Bee's Knees 12

Prairie Organic Gin, Local Organic Raw Honey, Fresh Citrus
Circa 1920, this delicious, classical prohibition cocktail was designed to cover up the less than ideal taste of bathtub gin. This cocktail is literally the bee's knees!

Russian Spring Punch 13

Tito's Vodka, Brut Champagne, Fresh Citrus, House Made Crème de Cassis
House Made Crème de Framboise
Created to be a cocktail for a budget, this delicious 1980's era cocktail is light and refreshing.

Whiskey Smash 13

Monkey Shoulder Blended Scotch
Lemon, Mint
This cocktail dates back as far as 1862 from the grandfather of cocktails himself, Jerry Thomas. The smash started life as a julep and is now an open ended drink with many variations. We hope you enjoy yours.

Jack Rose 12

Lairds Applejack, Fresh Citrus
House Made Grenadine
The Jack Rose cocktail was first mentioned in a 1905 article in the National Police Gazette. It has been said that this drink was named after the infamous Baldy Jack Rose, an American gambler and underworld figure in New York City

Lynchburg Mule 15

Jack Daniels Single Barrel Whiskey
Fresh Citrus, Local Tidal Boar Ginger Beer
The Moscow Mule was invented circa 1947 as a marketing ploy to help sell Smirnoff vodka. It is now one of the most ordered cocktails in the United States. Our variation contains Tennessee single barrel whiskey for a twist on this classic.

Barrel Aged Cocktails 15

Marchand's is proud to be on the cutting edge of the spirit and cocktail culture. Please ask your server or bartender about our very own barrel aging program.

Vieux Carre

Rye Whiskey, Cognac, Sweet Vermouth
Benedictine, Peychaud's Bitters
Angostura Bitters, Lemon Peel

Mai Tai

A Blend of Aged Rums, Orange Liqueurs
House Made Orgeat, Rock Candy Syrup
Fresh Squeezed Lime Juice. Aged in an American Oak Barrel for 60 Days

Wicked Deeds

Peach Infused Wicked Dolphin Rum
Korbel Brandy, Old St. Pete Gin

Boulevardier

Bulleit Rye, Aperol, Sweet Vermouth

The Vinoy Renaissance St. Petersburg Resort
501 5th Ave N | St Petersburg, FL 33701
Reservations 727.824.8072

Wine by the Glass

White

North by Northwest, Riesling Washington	10
Clos Du Bois, Chardonnay, CA	10
Ramon Bilbao, Albarino, Spain	10
Cape Mentelle, Sauvignon Blanc- Semillon, Margaret River, Australia	11
Wairau River, Sauvignon Blanc Marlborough, New Zealand	12
Pighin, Pinot Grigio, Friuli, Italy	12
Taken "Complicated" Chardonnay CA	12
King Estate, Pinot Gris, Oregon	13
Murrieta's Well "The Whip" White Blend, Livermore Valley, CA	15
Cuvaison, Chardonnay, Carneros, CA	16

Rose

Simi, Rose	10
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Red

Sledgehammer, Cabernet Sauvignon North Coast, CA	10
Tuffo, Valpolicella, Italy	10
Terrazas de los Andes Reserva, Malbec Mendoza, Argentina	12
Luna "Lunatic", Red Blend, CA	10
The Fog Theory, Pinot Noir Santa Rita Hills, CA	13
Burgess, Merlot, Napa Valley, CA	14
Brady Vineyards, Cabernet Sauvignon Paso Robles, CA	14
Cherry Pie "Cherry Tart", Pinot Noir, CA	15
The Four Graces, Pinot Noir Willamette Valley, OR	15
Kaiken "Ultra", Cabernet Sauvignon Mendoza, Argentina	14
Torres Celeste Crianza Tempranillo, Spain	15
Roots Run Deep, "Educated Guess" Merlot, Napa Valley, CA	16
Gimenez Riili, Malbec, Mendoza Argentina	16
Ferrari Carano, Cabernet Sauvignon Alexander Valley, CA	20



A gratuity of 18% will be added
to parties of 8 or more