LATITUDE & LONGITUDE

·LOCAL·SEASONAL·CRAFTED·

STARTERS

Bacon Cheddar Popovers 5
garden inspired sweet cream butter

Baked Lump Crab Cake 16
spicy remoulade, roasted corn relish, herb salad

5 Hour Onion Soup 9
sweet onions, sourdough, Gruyere

Beef Medallions 18
quail eggs, pickled beets, butternut squash

Smoked Fish Spread 12
house made crackers

Cheese & Charcuterie 14
chef selection, b&b pickles, seasonal jam

Shrimp Cocktail 18
classic cocktail sauce, citrus

Duck Fat "Tater Tots" 10
comeback sauce

Sesame Crusted Tuna 19
eel sauce, melon salsa, balsamic glaze

HyCube, our pesticide free, non-gmo hydroponic vertical garden uses cutting edge science and technology to provide unbelievably fresh and nutrient dense produce that is cleaner, healthier and better for the environment.

GREENS

ADDITIONS | GRILLED CHICKEN BREAST 6
MARKET FISH 7 | SEARED LUMP CRAB CAKE 12

HyCube Chop 14
grilled corn, radish, heirloom cherry tomatoes, feta cheese, dill pickle vinaigrette

Southern Caesar 14
HyCube romaine, focaccia croutons, parmesan cheese, Benton's country ham crisp shards, Caesar dressing

Wedge Salad 14
crisp iceberg, marinated tomatoes, radish, blue cheese crumbles, bacon lardons, green goddess dressing

BUTCHERS BLOCK

PETITE SEMINOLE PRIDE FILET MIGNON 40

14 OZ RIBEYE 46

14 OZ ALLEN BROTHERS NY STRIP 50

16 OZ COWGIRL RIBEYE 52

SIDES

sautéed spinach 7
beer & bacon mac & cheese 10
roasted wild mushrooms 8
hand cut fries 7
garlic mascarpone mashed potatoes 8
charred Brussels sprouts w/kumquat shrub syrup 7

&

SAUCES

chimichurri steak butter 6
béarnaise 5
port redux 5
au poivre 6
comeback sauce 6

HAND HELDS

SERVED WITH HOUSE POTATO CHIPS, SUBSTITUTE FRIES 3

L&L Signature Burger 18
Wagyu beef blend, shredded lettuce, aged cheddar, house cured bacon, smokey mayo, dill pickle, beefsteak tomato, sesame bun

Blackened Market Fish 18
grain mustard aioli, confit beefsteak tomato, avocado, HyCube butter lettuce

MAIN PLATES

Pan Seared Grouper 33
Antebellum grits, spinach, scallions, garlic tomato butter

Grilled Red Snapper 34
coriander fennel crusted, jumbo asparagus, celery root

Roasted 1/2 Chicken 26
old bay, succotash, skillet cornbread, pan sauce

Low-Country Perloo 30
Carolina gold rice, chicken thighs, andouille sausage, Florida rock shrimp, clams

Sweet Tea Brined Pork Porterhouse 28
coffee rub, braised cabbage, sweet potato mash, apple demi

Grilled Polenta Cake 30
artichoke, cannellini beans, corn ragout, red pepper sauce, sautéed spinach

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.
*All artisan bread products are hand crafted in house and may contain or have come in contact with nuts or nut by-products.

Orlando World Center Marriott
8701 World Center Drive, Orlando, FL 32821 | 407.239.4200

*Please let your server know if you or anyone at your table has a food allergy.
A 20% service charge will be added for parties of 7 or more.

COCKTAILS

WINE CASK MANHATTAN 16
Larceny bourbon, Rittenhouse rye, sweet vermouth & bitters aged in a Jarvis cabernet barrel

PLOCKTON SOUR 13
Monkey Shoulder Scotch, Drambuie, kiwi syrup, lemon juice

NAMASTE 14
Hendrick's Gin, Chareau, lemon, soda

THE OUT OF OFFICE 14
Plantation Pineapple rum, coconut, banana & lime

ROSÉ BRAMBLE 14
St. George Citrus vodka, blackberry, lemon rosé

BREWS

FOUNDERS, BREAKFAST STOUT 10

ACE, PINEAPPLE CIDER 8

DRAFT: WICKED WEED PERNICIOUS IPA 9

DRAFT: BELLS, OBERON, WHEAT ALE 8

DRAFT: LAGUNITAS PILS 9

SIXPOINT, CRISP PILZ 8

MIA, MEGA MIX, PALE ALE 8.5

CIGAR CITY, JAI ALAI, IPA 8.5

DOMESTICS 6.5

IMPORTS 7.5

LIGHTS

sparkling

Zardetto, Private Cuvee , Prosecco 11 | 44
Dibon, Cava, Brut Rosé 12 | 48
Schramsberg, Blanc de Blanc, Sonoma 80
Larmandier-Bernier, "Latitude," Champagne 110
Leclerc Briant, Milesime, Champagne, 2009 150

chardonnay

Markham, Napa Valley 13 | 52
ZD, California 19 | 76
Drouhin-Vaudon, Chablis 52
Kenwood, Six Ridges, Russian River Valley 65
Cakebread, Napa Valley 95
Far Niente, Napa Valley 130

sauvignon blanc

Echo Bay, Marlborough 11 | 44
Long Meadow Ranch, Napa Valley 12 | 48
Mondavi, Fume Blanc, Napa Valley 55
Hubert Brochard, Sancerre 60

more lights

Moulin de Gassac, Rosé 11 | 44
Ruffino il Ducale, Pinot Grigio, Friuli 11 | 44
Heinz Eifel, Riesling, Mosel 12 | 48
Ruffino, Moscato d'Asti, Veneto 10 | 40
Lucien Albrecht, Riesling, Alsace 48
Maison Saleya, Rosé, Provence 55

REDS

cabernet

Simi, Sonoma 12 | 48
Justin, Paso Robles 15 | 60
Roth, Alexander Valley 19 | 76
Franciscan, Napa Valley 72
ZD, Napa Valley 95
Faust, Napa Valley 100
Jordan, Alexander Valley 156
Stag's Leap Wine Cellars, Fay, Napa Valley 185
Jarvis Estates, Cabernet Franc, Napa Valley 2012 220
Dunn Vineyards, Howell Mountain, Napa Valley '05 270

red blend

The Shepard, Napa Valley 14 | 52
Chappellet, Mountain Cuvee, Napa Valley 19 | 75
Chateau de Fontenille, Bordeaux 48
Duckhorn, Decoy, Sonoma County 65
Orin Swift, Abstract, California 80
Derange, Napa Valley 185
Joseph Phelps, Insignia, Napa Valley 2009 320
Opus One, Napa Valley 2012 350
Continuum, Napa Valley 2011 435
Bond, "Pluribus", Napa Valley 2010 750

merlot

Oberon, Napa Valley 12 | 48
Raymond Vineyards, Reserve Selection, Napa Valley 78
Switchback Ridge, Napa Valley 90

pinot

Firesteed, Willamette Valley 11 | 44
J Vineyards, Central Coast 14 | 56
Foley, Santa Rita Hills 75
Shea Vineyards, Willamette Valley 90
Belle Glos, Clark & Telephone, Sonoma 125
Robert Sinskey, "Three Amigos", Carneros 165
Gevrey-Chambertin, "Ostrea", Burgundy 2011 190

other reds

Catena, Tinto Historico, Malbec, Mendoza 12 | 48
Marietta, "Roman", Zinfandel, Sonoma 13 | 52
Stags' Leap Winery, Petite Sirah, Napa Valley 70
Chateau de Saint Cosme, Grenache, Gigondas 85
The Professional, Slacker, GSM, Paso Robles 110
Numanthia, Termanthia, Toro 2009 260