



SMALL PLATES & STARTERS

Creamy Blue Crab Bisque 4/6

oyster crackers

Stuffed Portobello with Grilled Beef Tenderloin 12

spinach, blue cheese, hollandaise

5 Jumbo Shrimp Cocktail 12

cocktail sauce

Tempura Alaskan Sushi Roll 12

snow crab legs, imitation krab, cream cheese, chives, yum yum sauce, ponzu, wasabi, pickled ginger

SALADS

Add Chicken +5, Shrimp +7, Ahi Tuna +8, Salmon +10

11-14

Grilled Caesar Wedge Salad	Half	Full
tomato, bacon, blue cheese, olives, Parmesan, croutons, classic Caesar dressing	8	11
Crispy Calamari Salad mixed greens, carrots, red onions, heirloom tomatoes, orange segments, citrus vinaigrette	9	12
House Garden Salad Mixed greens, tomato, cucumber, carrots. Choice of dressing.		6
Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne	illness	



ENTREES

Tuscan Tortellini "Al Forno" 17

fire roasted tri colored peppers, cipollini onions, roma tomatoes, basil, pancetta, parma rosa sauce Add Chicken 22 Add Shrimp 24

Bronzed Florida Grouper "Oscar" 26

topped with lump crab meat, asparagus, hollandaise, saffron rice, ribbon vegetables

Steamed 1.25# Alaskan Snow Crab Legs 26

corn on the cob, boiled potatoes, broccolini, drawn butter

Dill Caper Basted Salmon "BLT" 25

topped with heirloom tomato, applewood smoked bacon, arugula salad, wild rice blend

Twin Filet of Beef "Carpetbagger" 27

topped with fried oysters, boursin cheese, mushroom demi, herb roasted potatoes, asparagus, tomato garni Also Available: 8oz Filet 28

Braised Pork Osso Buco "Milanese" 24

tomato & basil pan jus, garlic mashed potatoes, broccolini, lemon herb gremolata

Grilled Ribeye Surf N Turf 27

tempura shrimp, bearnaise, demi-glace, garlic mashed potatoes, broccolini

Sauteed Veal "Carciofo" 26

topped with shrimp, artichoke hearts, provolone & Italian cheese blend, bucatini pasta, roasted garlic alfredo

Also Available: Veal Parmigiana 24

Grilled Vegetable Pad Thai 17

rice noodles, zucchini, squash, portobello, peppers, onion, cashews, aspargaus, poached egg, ponzu sauce, lime wedge Add Chicken 5 Add Shrimp 7 Add Ahi Tuna 8 Add Salmon 10

Prime Cut Burger 14

8 oz prime cut blend of short rib, brisket, chuck. Choice of side *Substitute Impossible Burger 15

SIDES: ASPARAGUS, BROCCOLINI, RIBBON VEGETABLE, SAFFRON RICE, WILD RICE BLEND, HERB ROASTED BLISS POTATOES, GARLIC MASHED POTATOES, BUCATINI PASTA, FRIES (ADD'L +\$4).

DESSERTS

Creme Brulee 7

Hummingbird Cake pineapple relish 7

Chocolate Walnut Brownie Sundae

with homemade praline ice cream &

chocolate sauce 7

NY Style Cheesecake strawberry,

chocolate ganache 7

Ice Cream vanilla, chocolate, strawberry, homemade praline 6

All items subject to 21% gratuity/service and 7% sales tax. \$3 Upcharge for sharing dishes.