



STARTERS AND SALADS

French Onion Soup 8

Sherry Onion Broth, Ciabatta Crouton, Provolone & Brie Cheese Brule

Shrimp Cocktail 12

Citrus Poached Shrimp, Cocktail Sauce, Lemon Garnish

Vegetable Samosa 11

Puff Pastry fFilled with Mixed Vegetables & Potato Puree Served with Sweet Chili Sauce

Wedge Salad 14

Baby Iceberg Wedge Topped with Bleu Cheese Crumbles, Chopped Bacon, Sliced Cucumber & Cherry Tomatoes Drizzled with Blue Cheese Dressing

Caesar Salad 10

Chopped Romaine Hearts, Seasoned Crutons, Shaved Parmesean Cheese & Florida Cherry Tomatoes

Heirloom Tomato Caprese 11

Tomatoes, Buffalo Mozzarella, Chiffonade Basil, Cracked Black Pepper & Balsamic Glaze

ENTREES

Chicken Picatta 19

Pan Seared Chicken with a Creamy Lemon Caper Sauce over Jasmine Rice & Asparagus

Vegetable Primavera 15

Yellow Squash, Zucchini, Roma Tomatoes, Onions, Rigatoni Pasta Tossed with Homestyle Pomodoro Sauce & Garlic Bread Add Chicken 6 Shrimp 7 Tofu 3

Gulf Grouper 27

Grilled, Blackened, Buttermil Battered or Sauteed with Jasmin Rice, Grilled Vegetable Medley & Lemon Beurre Blanc

Filet Mignon 30

6oz Wet Aged Tenderloin Grilled To your Liking Served with Whipped Yukon Potatoes Grilled Vegetable Medley & Glaze Di Vinde

Braised Pork Ossobuco 27

Braised Pork Shank Over Yukon Whipped Potatoes, Roasted Baby Carrots & Braising Gravy Topped with Fried Onion Straws

DESSERT

Warm Lava Cake 7

Chocolate Cake with Warm Fudge Center,
Strawberry Sauce & Whipped Cream

Creme Brulee 10

Rich Vanilla Custard Topped with a Carmalized Laver on Top

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISH OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS