



SMALL PLATES

Tuna & Avocado Tartare*

Ahi tuna, avocado, mango, ponzu marinade, soy caramel, ginger aioli, crispy wontons

15

Duck Confit Spring Rolls

house made duck confit, Asian vegetables, citrus - lime ponzu dipping sauce, sriracha

11

Sante Fe Shrimp & Scallop

avocado cream, saffron corn puree, marinated grape tomatoes & black beans, micro cilantro

14

Burrata Plate

4 oz fresh burrata, heirloom tomatoes, basil vinaigrette, soppressata, baby arugula, sea salt, aged balsamic

13

Grilled Spanish Octopus

gigante bean & arugula sauté, grape tomatoes, salsa verde, aged balsamic reduction

12

Lobster Mac & Cheese

Maine lobster baked with ditalini pasta and truffled goat cheese - tomato cream

14

Smoked Salmon Bruschetta

house smoked Faroe Island salmon, lemon aioli, micro salad with shallot - dill vinaigrette, crispy capers

12

Oysters Rockefeller

(4) west coast oysters with Neuske's bacon, wilted spinach, Pernod béchamel, melted parmesan

12

Classic Escargot

tarragon scampi butter, melted parmesan reggiano, toasted baguette

11

Steak Tartare

Harris Ranch® tenderloin, sous vide egg yolk, caper, shallot, lemon emulsion, parmesan dust, garlic toast

14

**** MONDAY NIGHT'S 1/2 PRICE APPETIZERS REQUIRES THE PURCHASE OF AN ENTRÉE **
MONDAY'S APPETIZER SPECIAL IS EXCLUDED FROM THE 1/2 OFF PROMOTION**

SALADS AND SOUPS

Roasted Beet & Purple Haze

red & gold beets, Purple Haze® goat cheese, candied pistachios, orange supremes, bibb, lemon-thyme vin

8

Spinach & Quinoa

crumbled feta, grape tomato, crispy chickpeas, fresh corn kernels, shaved red onion, Banyuls vinaigrette

8

Cream of Poblano Soup ... 7

cilantro - lime crème, black bean - tomato salsa

Classic Wedge

grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing

7

Caesar Salad

whole leaf romaine, asiago croutons, parmesan tuile, shredded reggiano

7

Soup du Jour ... market price

Salad Additions: Grilled Organic Chicken ... 7 Sautéed Mayport Shrimp ... 8 Grilled Faroe Island Salmon ... 8

Artisan Spanish Loaf Bread Service ... 4

parsley-garlic Plugra butter, Spanish olive oil & aged balsamic, castelvtrano - kalamata - cured black olive tapenade, and roasted red bell peppers

UPCOMING EVENTS

GEMS PORTFOLIO WINE DINNER

THE GEMS PORTFOLIO IS SOUTHERN WINES PREMIUM COLLECTION OF FINE WINES, LIKE JORDAN, BERINGER, KRUG, KISTLER, KOSTA BROWNE, LORING AND MANY MORE.

MONDAY, APRIL 18TH, STARTING AT 6:30PM.

5 WINE PAIRED COURSES, 6 AMAZING GEMS WINES.

\$125 PP. RSVP AS SOON AS POSSIBLE, SEATING IS LIMITED.



MAIN PLATES

Black Grouper

orzo with sweet corn, grape tomato, edamame & vidalia, sautéed spinach, tomato-mustard seed jam, basil pesto

29

Faroe Island Salmon*

butter poached pearl potatoes, oyster mushrooms, Tuscan kale, fiddlehead ferns, bacon jam, tomato coulis

28

Diver Scallops

sunburst squash, baby zucchini & tricolor baby carrots, potato gratin, arugula pesto, citrus herb emulsion

29

Maine Lobster Paella

Lobster tail, Mayport shrimp, local Triggerfish, chorizo, asparagus - carrot saffron risotto, tomato-seafood broth

32

Mongolian Beef & Singapore Noodles

braised boneless short rib, fried vegetable lo mein with coconut curry sauce, hoisin glaze, pickled Asian vegetables

32

Double Bone-in Pork Chop

grilled 16oz Duroc pork, Dijon whipped potato, sautéed brussels & bacon, white peach-bourbon BBQ glaze

30

Rack of Lamb*

mesquite grilled New Zealand rack, parmesan gnocchi, baby spinach, roasted romas, red wine reduction

half rack... 28 / full rack ... 38

Goat Cheese Chicken Saltimbocca

organic chicken breast, smoked prosciutto, fresh sage, asparagus, whipped potato, mushroom marsala pan sauce

26

Basil Parmesan Fettuccini ... 18

grape tomatoes, asparagus, crimini mushrooms, artichoke hearts, cippolini, fresh pasta, basil - parmesan cream sauce, fresh basil & shredded parmesan

Pasta Additions: Grilled Organic Chicken ... 7 Sautéed Mayport Shrimp ... 8 Grilled Faroe Island Salmon ... 8

MESQUITE GRILLED STEAKS

All steaks are hand cut, Harris Ranch® Angus Beef

All steaks served with locally grown greens and caramelized cippolini

Our Hand Cut Steaks*

Petit Tenderloin (5 oz) ... 28 Full Tenderloin (8 oz) ... 37 NY Strip (14 oz) ... 32
Ribeye (18 oz) ... 39 Bone-in Veal Chop (16 oz) ... 36

add a 5oz Grilled & Butter Brushed Maine Lobster Tail to any entrée ... 15

Optional Steak Additions

Truffle Compound Butter ... 4 Blue Cheese Crumbles ... 5 Roasted Wild Mushrooms ... 5

Additional Sides

Whipped Potatoes ... 4 Grilled Asparagus ... 5 Sautéed Spinach ... 5
Truffled Pommes Frites ... 6 Heirloom Baby Carrots ... 6

— A SPLIT PLATE CHARGE OF \$5.00 APPLIES TO ALL MAIN PLATE AND STEAK DISHES —

— 20% GRATUITY IS RECOMMENDED AND APPRECIATED FOR ALL PARTIES OF 10 OR MORE —

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.