



## **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

13

### **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

### **Tomato Basil Bisque ... 7**

basil oil drizzle

### **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,  
castelvetroano - kalamata - cured black olive tapenade, and roasted red bell peppers

## **UPCOMING EVENTS**

### **ROMBAUER WINE DINNER**

**WITH JEFF PAPA, ROMBAUER'S SOUTH EAST SALES MANAGER**

**MONDAY, SEPTEMBER 19TH, STARTING AT 6:30PM.**

**6 WINE PAIRED COURSES, 6 AMAZING WINES.**

**\$125 PP, TAX & GRATUITY ADDITIONAL**



## MAIN PLATES

### **Black Grouper**

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

29

### **Diver Scallops**

oyster mushroom risotto, sous vide heirloom carrots, english pea puree, bacon jam, lemon oil drizzle

29

### **Faroe Island Salmon\***

cavatelli carbonara with asparagus, sun dried tomato, braised fennel & crispy speck, watercress micro salad

28

### **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

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

### Optional Steak Additions

Truffle Compound Butter ... 4

Black Garlic 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

Sautéed Brussels & Bacon ... 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.