



Happy New Year's Eve

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

Bacon Wrapped Crab Stuffed Shrimp

local Mayport shrimp, Nueske's bacon,
lump crab, mango BBQ sauce

13

Burrata Plate

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

14

Grilled Spanish Octopus

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

12

Jumbo Lump Crab Cake

lemon - black garlic beurre blanc,
micro arugula salad with tomato and peppadews

15

Smoked Salmon Bruschetta

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

12

Baked Garlic Oysters

west coast oysters baked in garlic infused Plugra butter,
melted parmesan, pickled vegetable "mignonette"

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

Lobster Mac & Cheese

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

14

SALADS AND SOUPS

Roasted Beet & Purple Haze

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

8

Seasonal Apple & Brie

compressed apple, brie crouton, hazelnuts, blueberry,
craisins, caramelized onion, baby lettuce, truffle-vanilla vin

8

Tomato Basil Bisque ... 7

parmesan basil focaccia crouton, basil oil

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

French Onion & Mushroom Soup ... 7

melted havarti -rye crisp

Focaccia Bread Service ... 4

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

NEW YEAR'S EVE IS A PROMOTIONAL MENU & EVENT, SO TEAL DEALS, GROUPONS OR OTHER DISCOUNTS CAN NOT BE ACCEPTED

UPCOMING EVENTS

"IT'S ALL ABOUT CABERNETS AND CHARDONNAYS" PATIO PARTY

THURSDAY, JANUARY 14TH, 5:30PM - 7:30PM, \$25/PP (ALL INCLUSIVE).
OVER 30 UNIQUE WINES AND 6 WINE PAIRED HORS D'OEUVRES.

VALENTINE'S DAY "WEEKEND"

FRIDAY, FEBRUARY 12 THROUGH SUNDAY, FEBRUARY 14TH.
SPECIAL VALENTINE'S DAY A LA CARTE MENU FOR THE ENTIRE WEEKEND.

NINER ESTATES WINE DINNER

MONDAY, FEBRUARY 22ND, STARTING AT 6:30PM, \$110/PP (TAX & GRATUITY ADDITIONAL).
6 GREAT WINES AND 5 AMAZING WINE PAIRED COURSES.



Happy New Year's Eve

MAIN PLATES

Black Grouper

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

29

Ahi Tuna Trio

sesame seared with black rice & baby bok choy, Thai chili seared with wakame & pickled cucumber, mini-tartare

29

Faroe Island Salmon*

pistachio crusted salmon, roasted butternut risotto, asparagus-spinach pesto, Meyer lemon oil

28

Scallops & Ravioli

U10 diver scallops, porcini ravioli, white truffle oil, Tuscan kale, crispy prosciutto, red pepper gravy

29

Maine Lobster Pappardelle

vanilla butter poached 5 oz Maine lobster tail, lobster knuckle & claw pieces, champagne - leek cream, grape tomato, marinated artichokes & baby spinach, parmesan tuile, tarragon oil

34

Kona Crusted Wagyu NY Strip*

sous vide, seared & sliced 8 oz cut, grilled asparagus, black truffle - Plugra twice baked potato, red wine demi

39

Veal Chop Oscar*

grilled 16 oz bone-in chop, lump crab, asparagus, brussel sprout-bacon-fingerling hash, spicy hollandaise

42

Boneless Beef Short Rib

cauliflower puree, baby carrots, rainbow chard, black truffle crispy cippolini, cabernet-black fruit demi

31

Rack of Lamb*

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

38

Goat Cheese Chicken Saltimbocca

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

26

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 WILL BE ADDED TO ALL PARTIES OF 10 OR MORE —

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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.