



SMALL PLATES

Tuna & Avocado Tartare*

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

15

Smoked Salmon Crostini

house smoked Faroe Island salmon, avocado cream,
Nueske's bacon, tomato jam, toasted brioche

12

Crispy Calamari

lightly dusted & fried, spicy San Marzano sauce,
banana & peppadew peppers, fried capers, parmesan

12

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

Duck Confit

crispy duck confit quarter, blueberry BBQ compote,
Brussel sprout-carrot slaw with apple cider vinaigrette

13

Grilled Artichoke

citrus poached & mesquite grilled California artichoke,
aged parmesan, lemon aioli, extra virgin olive oil

12

Oysters Rockefeller

(4) west coast oysters with Nueske'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

Fresh Fig & Baby Spinach

quinoa, dried blueberry, candied walnut, vanilla pickled
onion, Danish blue cheese, broken sun dried tomato vin

8

Butternut Squash Bisque ... 7

nutmeg cream and paprika 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

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,
castelvetro - kalamata - cured black olive tapenade, and roasted red bell peppers

UPCOMING EVENTS

"It's All About Italian Wines" Patio Party

Thursday, January 19th, 5:30pm TO 7:30PM, \$25/PP (ALL INCLUSIVE).
OVER 30 UNIQUE WINES AND 6 WINE PAIRED HORS D'OEUVRES.

VALENTINE'S DAY DINNER

TUESDAY, FEBRUARY 14, STARTING AT 5:00PM.
SPECIAL VALENTINE'S DAY A LA CARTE MENU.



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

Crusted Faroe Island Salmon*

pistachio crust, tri-color quinoa with dried blueberry, raisins & walnuts, sautéed Tuscan kale, butternut puree

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.