



SMALL PLATES

Tuna & Avocado Tartare*

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

15

Smoked Salmon Bruschetta

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

12

Butter Broiled Oysters

(4) west coast oysters, garlic-parsley compound butter, mango-peppadew-poblano relish, shredded 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

Whole Artichoke

citrus poached & mesquite grilled California artichoke, shredded parmesan, lemon aioli, balsamic reduction

12

Speck Wrapped Mayport Shrimp

basil infused watermelon, arugula & feta salad, peppercorn gastrique, banana pepper emulsion

15

Fried Green Tomato with Crab

panko crusted tomato, saffron-champagne emulsion, jumbo lump crab, remoulade sauce, fresh scallion garnish

13

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

Heirloom Tomato Panzanella

cucumber, parsley leaves, shaved red onion, warm garlic loaf croutons, baby lettuce, red wine vin, asiago, aged balsamic

13

Tuscan Vegetable Soup ... 7

garnished with 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

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

MOTHER'S DAY CHAMPAGNE BRUNCH

SUNDAY, MAY 14TH, FROM 11:00AM TO 6:30PM.

SPECIAL PRICE FIX MENU WITH 3 COURSES AND OPTIONS, \$36PP

CHAMPAGNE, MIMOSA, BLOODY MARY AND SCREWDRIVER DRINK SPECIALS.



MAIN PLATES

Local Flounder

corn, edamame & tomato succotash, sautéed spinach,
zucchini wrapped corn custard,
yellow tomato coulis, citrus herb beurre blanc
28

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,
craisins & 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
Massaman coconut curry sauce, hoisin glaze,
pickled Asian vegetables, shaved watermelon radish
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

Tuscan Tagliatelle

sautéed heirloom grape tomato, marinated artichokes & baby spinach, fresh pasta,
white wine lemon butter sauce, fresh basil & parsley, garlic toast
27

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 cipolini*

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.