



SMALL PLATES

Tuna & Avocado Tartare*

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

15

Grilled Steak Skewers

chimichurri marinade, arugula and grape tomato salad, cilantro-lime crema, pickled serrano pepper gastrique

12

Smoked Salmon Bruschetta

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

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

14

Crab Caprese Napoleon

jumbo lump crab salad, panko crusted fresh mozzarella, heirloom tomatoes, lemon - basil emulsion

14

PEI Mussels

sautéed in a white wine butter broth with fresh herbs, tomato & scallion, grilled Artisan bread toast points

13

Artichoke Tempura

lightly battered & fried marinated roman artichokes, heirloom tomato, pickled sweet peppers, avocado crema

11

Classic Escargot

tarragon scampi butter, melted parmesan reggiano, toasted baguette

12

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

9

Fresh Fig & Baby Spinach

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

10

Shrimp Bisque ... 7

citrus poached Mayport shrimp

Classic Wedge

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

8

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 Garlic 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

ROMBAUER WINE DINNER

Monday, September 18th, starting at 6:30pm.

6 AWARD WINNING WINES AND 5 WINE PAIRED COURSES. \$125/PP (TAX AND GRATUITY ADDITIONAL). SPACE WILL BE LIMITED. THIS ANNUAL EVENT ALWAYS SELLS OUT. RSVP AS SOON AS POSSIBLE.

"It's All About Cabernets and Bordeaux's " Patio Party

Thursday, September 14th, 5:30pm TO 7:30PM.

OVER 30 UNIQUE WINES AND 6 WINE PAIRED HORS D'OEUVRES. \$25/PP (ALL INCLUSIVE).



MAIN PLATES

Local Grouper

corn, edamame & tomato succotash, sautéed spinach,
zucchini wrapped corn custard,
yellow tomato coulis, citrus herb beurre blanc
29

Grilled Double Bone-in Pork Chop

Duroc pork brined in citrus, soy & ginger, jasmine rice
pilaf with carrot, celery & roasted peppers, teriyaki glaze,
grilled pineapple chutney, tri-color green beans
33

Diver Scallops

vegetable risotto with zucchini, squash & red bell pepper,
sautéed sugar snap peas, tomato-mustard seed jam,
GYO micro greens, thyme oil
29

Veal Loin Parmesan

de-boned veal chop, pounded thin, panko crusted & fried,
San Marzano marinara, melted fontina, fresh mozzarella,
grilled broccolini, fresh Italian herbs
34

Faroe Island Salmon*

black truffle whipped potatoes, sautéed asparagus,
blistered tomatoes, champagne leek sauce, oregano oil
28

Rack of Lamb*

mesquite grilled New Zealand rack, parmesan gnocchi,
baby spinach, roasted romas, red wine reduction
half rack... 28 / full rack ... 38

Maine Lobster Paella

Lobster tail, Mayport shrimp, local Triggerfish, chorizo,
asparagus - carrot saffron risotto, tomato-seafood broth
32

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
18

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) ... 29
NY Strip (14 oz) ... 34

Full Tenderloin (8 oz) ... 38
Ribeye (18 oz) ... 39

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

Optional Steak Additions

Truffle Compound Butter ... 4
Blue Cheese Crumbles ... 5

Black Garlic Compound Butter ... 4
Roasted Wild Mushrooms ... 5

Additional Sides

Whipped Potatoes ... 4
Truffled Pommes Frites ... 6

Grilled Asparagus ... 5
Sautéed Brussels & Bacon ... 6

Sautéed Spinach ... 5
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.