



Happy New Year's Eve

SMALL PLATES

Oysters on the Half Shell

1/2 dozen Connecticut Blue Point Oysters,
Banyuls red wine mignonette, datil pepper cocktail sauce
13

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

Tuna & Avocado Tartare*

Ahi tuna, avocado, mango, ponzu marinade,
soy caramel, ginger aioli, crispy wontons
15

Lobster Mac & Cheese 2.0

Maine lobster, fontina - parmesan bechamel with fresh
parsley and red bell pepper, cavatappi pasta,
tempura fried lobster claw
16

Grilled Spanish Octopus

gigante bean & arugula sauté, grape tomatoes,
salsa verde, aged balsamic reduction
14

PEI Mussels

sautéed in a white wine butter broth with fresh herbs,
tomato & scallion, grilled Artisan bread toast points
13

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

Roasted Mushroom and Gouda Polenta

marinated, grilled & sliced portobello mushroom,
smoked gouda polenta cake,
spinach - artichoke cream sauce, rosemary oil, chive
12

SALADS AND SOUPS

Beet & Goat Cheese Terrine

candied pistachios, orange-onion marmalade, Urban Farms
mixed organic greens, lemon-thyme vinaigrette, orange oil
9

Urban Farms Baby Kale

honey crisp apple, raspberry, Green Dirt Farms sheep's milk
cheese, dried blueberries, pine nuts, Vidalia - Dijon vinaigrette
10

Artichoke Parmesan Bisque ... 7

lemon crema and fresh chive garnish

Classic Wedge

grape tomatoes, vanilla pickled red onions,
Nueske's bacon, blue cheese dressing
8

Caesar

whole leaf romaine, asiago croutons,
parmesan tuile, shredded reggiano
7

Italian Wedding Soup ... 7

Tuscan kale, white bean, ditalini pasta

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

"THE EVERYTHING GOES" WINE PATIO PARTY

Thursday, January 11th, 5:30pm TO 7:30PM. OVER 30 WINES FROM AROUND THE WORLD AND
LOTS OF GRAPE VARIETALS, INCLUDING CABS, PINOTS & CHARDS. 6 HAND PASSED HORS D'OEUVRES. \$25/PP.

VALENTINES DAY DINNER

WEDNESDAY, FEBRUARY 14TH. 3 SEATINGS AVAILABLE, STARTING AT 5:00PM
SPECIAL A LA CARTE MENU. RESERVATIONS REQUIRED, WE WILL BE SOLD OUT.



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MAIN PLATES

Grouper Oscar

jumbo lump crab, pink peppercorn hollandaise, asparagus, goat cheese - chive potato croquette, blistered grape tomatoes
34

Local Flounder

San Marzano tomato - red bell pepper crispy spaetzle, sautéed Rainbow swiss chard, edamame puree, herb butter braised Trumpet mushroom, beurre blanc
28

Diver Scallops

butternut squash risotto, red beet puree, haricot vert, wild mushroom white wine- butter pan sauce
29

Faroe Island Salmon*

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

Maine Lobster Paella

lobster tail, Mayport shrimp, flounder, mussels, chorizo, asparagus - carrot saffron risotto, tomato-seafood broth
32

Kona Crusted Wagyu NY Strip

sous vide, seared & sliced 8 oz cut, Hasselback potatoes with plugra compound butter, sautéed lacinito kale, garlic baby carrots, red wine demi
39

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

Double Bone-in Pork Chop

grilled 16oz Duroc pork, Dijon whipped potato, sautéed brussels & bacon, white peach-bourbon BBQ glaze
33

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

Mayport Shrimp Tagliatelle

heirloom grape tomato, marinated artichokes & baby spinach, fresh pasta, white wine butter sauce, garlic toast
25

MESQUITE GRILLED STEAKS

All steaks are hand cut and served with locally grown greens, caramelized cippolini and cabernet demi glacé

Our Hand Cut Steaks*

Petit Tenderloin (5 oz) ... 29

Full Tenderloin (8 oz) ... 38

NY Strip (14 oz) ... 34

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.