



### **SMALL PLATES**

#### **Baked James River Oysters**

(6) lemon - garlic - parsley compound butter,  
melted parmesan  
14

#### **Jumbo Lump Crab Cake**

mango chutney, lemon aioli,  
red bell pepper coulis  
14

#### **Royal Red Shrimp**

sautéed in butter, garlic, shallot and red chili flake,  
lemon and scallion finish, warm artisan bread  
14

#### **Tuna & Avocado Tartare\***

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

#### **Pancetta Arancini**

parmesan risotto, mozzarella, panko crust,  
San Marzano marinara, aged pecorino, fried basil  
13

#### **Classic Escargot**

tarragon scampi butter, melted parmesan reggiano,  
toasted baguette  
13

#### **Grilled Spanish Octopus**

gigante bean & arugula sauté, grape tomatoes,  
salsa verde, aged balsamic reduction  
16

#### **Steak Tartare\***

Certified Angus Beef® tenderloin, sous vide egg yolk\*,  
caper, shallot, lemon emulsion, parmesan, garlic toast  
15

### **SALADS AND SOUPS**

#### **Poached Pear**

red wine poached pear, goat cheese, candied pecans, dried  
blueberries, vanilla pickled onion, artisan greens, champagne vin  
12

#### **Kale Salad**

organic baby kale, tri-color quinoa, grape tomato, cucumber,  
pine nuts, shaved red onion, apple cider vinaigrette  
12

#### **Wild Mushroom Bisque**

white truffle oil  
7

#### **Classic Wedge**

grape tomatoes, vanilla pickled red onions,  
Nueske's bacon, blue cheese dressing  
9

#### **Caesar**

whole leaf romaine, asiago croutons,  
parmesan tuile, shredded reggiano  
8

#### **Tuscan Kale & Meatball Soup**

orecchiette pasta  
7

**Salad Additions:** Organic Chicken Breast ... 8    Argentinian Red Shrimp ... 9    Faroe Island Salmon ... 9\*

#### **Artisan Baguette Bread Service ... 4**

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

### **UPCOMING EVENTS**

#### **The Players Championship**

March 8th through March 14th.

RESERVE YOUR TABLES SOON, WE WILL BE SOLD OUT.



**MAIN PLATES**

**Atlantic Halibut**

spaghetti squash, Romanesco broccoli, roasted red pepper coulis, micro greens, lemon - garlic - parsley compound butter  
32

**Faroe Island Salmon\***

wild rice with dried cranberry & walnuts, wilted spinach, roasted cauliflower florets, cracked pepper gastrique  
29

**Local Flounder**

warm orzo, sweet corn, sun dried tomato, edamame & vidalia, sautéed kale, bell pepper-saffron jam, basil pesto  
29

**Diver Scallops\***

citrus fingerling potatoes with parsley butter, sautéed rainbow swiss chard, blistered grape tomatoes, butternut squash puree, vanilla bean beurre blanc  
30

**Bone-in Veal Chop**

16oz chop, marinated, sous vide & mesquite grilled, Tuscan butter poached Maine lobster meat, herb roasted Pearl potatoes, blistered grape tomatoes  
45

**Beef Short Rib**

pumpkin - farro risotto, broccolini, roasted crimini, braising jus reduction, crispy onion straws  
32

**Goat Cheese Chicken Saltimbocca**

organic chicken breast, smoked prosciutto, fresh sage, whipped potatoes, sautéed asparagus, mushroom marsala pan sauce  
26

**Rack of Lamb\***

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

**Seafood Paella**

Maine lobster tail, Argentinian red shrimp, diver scallop, white fish, PEI mussels & Little Neck clams, pea & carrot saffron risotto, parsley, tarragon oil  
34

**MESQUITE GRILLED STEAKS**

*All steaks are Certified Angus Beef®, hand cut and served with sauteed greens, caramelized cippolini and cabernet demi glacé*

**OUR HAND CUT STEAKS\***

Petit Tenderloin (5 oz) ... 29      Full Tenderloin (8 oz) ... 41  
NY Strip (14 oz) ... 34      Ribeye (18 oz) ... 42

**STEAK TOPPINGS**

Roasted Wild Mushrooms ... 5      Blue Cheese Crumbles ... 5  
Truffle Compound Butter ... 4      Black Garlic Compound Butter ... 4

**ADDITIONAL SIDES**

Whipped Potatoes ... 5      Grilled Asparagus ... 5      Sautéed Spinach ... 5  
Sautéed Brussels & Bacon ... 6      Baby Carrots ... 6

<p><b>STEAK &amp; ENTRÉE ADDITIONS:</b>      5oz Grilled Maine Lobster Tail ... 16 Argentinian Red Shrimp ... 9 U10 Diver Scallop ... 6 ea</p>
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SPLIT PLATE CHARGE OF \$5.00 APPLIES TO ALL MAIN PLATE AND STEAKS. FULL LAMB RACK CANNOT BE SPLIT.

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.