



SMALL PLATES

Baked James River Oysters

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

14

Pancetta Arancini

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

13

Jumbo Lump Crab Cake

mango chutney, lemon aioli,
red bell pepper coulis

14

Classic Escargot

tarragon scampi butter, melted parmesan reggiano,
toasted baguette

13

Royal Red Shrimp

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

14

Grilled Spanish Octopus

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

16

Tuna & Avocado Tartare*

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

15

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

Classic Wedge

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

9

Kale Salad

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

12

Caesar

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

8

Wild Mushroom Bisque

white truffle oil

7

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

mushroom risotto, broccolini, baby carrots,
braising jus reduction, micro greens
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
sautéed 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

STEAK & ENTRÉE ADDITIONS:	5oz Grilled Maine Lobster Tail ... 17
	Argentinian Red Shrimp ... 9
	U10 Diver Scallop ... 6 ea

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.