



### 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,  
castelvetrano - 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

<b>STEAK &amp; ENTRÉE ADDITIONS:</b>	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.