

Appetizers

Oyster on the Half Shell ... 13

1/2 dozen fresh shucked East Coast oysters, champagne mignonette, classic cocktail, lemon wedge

Beef Tenderloin Bruschetta* ... 14

(4) with seared & sliced beef tenderloin, black pepper feta, roasted red pepper, castelvetro olive, cured lemon rind, bed of arugula, balsamic reduction

Citrus Poached Royal Red Shrimp ... 12

spiced tomato consume, fresh English cucumber, basil oil, fresh chives

Burrata & Olive Plate ... 13

2 oz fresh burrata, balsamic reduction, smoked sea salt, Heirloom tomatoes, basil - white balsamic vin, baby arugula, grilled bâtard, rosemary garlic marinated olives

Truffle Deviled Eggs ... 9

(4) with black truffle egg yolk mousse, tomato - mustard seed jam

Ahi Tuna Tartare* ... 15

mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons

Salads and Soups

Roasted Beet & Goat Cheese ... 13

with red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette

Classic Wedge ... 12

grape tomato, pickled red onion, bacon lardons, blue cheese crumbles, blue cheese dressing, iceberg wedge

Caesar Salad ... 10

grape tomato, herbed garlic loaf croutons, parmesan tuile, baby romaine, Caesar dressing

Garden Salad ... 10

grape tomato, cucumber, red onion, shredded gruyere, herbed croutons, Urban Farms baby lettuce, white balsamic vinaigrette

Minorcan Seafood Chowder ... 7

garnished with fresh herbs

Soup du Jour ... 7

Add a Protein to your Salad or Vegetable Plate:

Seared Fresh Catch ... 11*

Sautéed Argentinian Red Shrimp ... 8

Pan Roasted Faroe Island Salmon ... 9*

Grilled Chicken Breast ... 8

Grilled 4oz Beef Tenderloin Tip ... 12*

Entrees

Fresh Catch & Shrimp pan seared catch, Argentinian red shrimp in scampi butter, fingerling potatoes, broccolini, blistered tomatoes ... 29

Lobster Pot Pie Maine lobster claw & knuckle, potatoes, carrots, onion, peas & celery, shrimp - parsley velouté, puff pastry ... 31

Diver Scallops* mushroom - asparagus risotto, saffron - lemon beurre blanc, romesco sauce, green onion ... 29

Faroe Island Salmon* smashed of baby Yukon potatoes with butter & parsley, sautéed spinach, tomato - mustard seed jam, lemon oil ... 26

Royal Red Shrimp Pasta spinach, grape tomato, artichoke & peppadews in white wine butter sauce, fresh cavatelli pasta, grilled bread ... 25

Petite Filet "Surf & Turf"* 6oz grilled beef tenderloin, Maine lobster twice backed potato with white cheddar and truffle butter, sautéed baby spinach, cabernet demi ... 41

NY Strip* 10oz sous vide, seared & sliced NY Strip AND choice of 2 sides (no substitutions) ... 35

smashed Yukon Gold potatoes, roasted fingerlings, pommes frites, truffled frites, heirloom carrots, grilled asparagus or broccolini

Grilled Lamb* herb garlic marinated rack, potato gnocchi, sautéed spinach, blistered tomatoes, red wine demi ... 29 half rack / 39 full rack

Grilled Chicken 8oz breast, smashed Yukon Gold potatoes, crispy onion ring, heirloom carrots, English pea pure, mushroom velouté ... 23

Vegetable Plate Chef's selection of grilled & sautéed vegetables, wilted baby spinach, tomato-mustard seed jam, aged balsamic drizzle ... 16

Desserts

Chocolate Mousse Parfait fresh berries, strawberry whip cream, hazelnut & chocolate cookie ... 7

"Cinnamon Roll" Bread Pudding whole croissant with a cinnamon-vanilla custard, toasted streusel topping, vanilla ice cream, marcona almond anglaise ... 8

Madagascar Vanilla Crème Brulee fresh berries ... 8

Chocolate Ice Cream ... 5

Vanilla Ice Cream ... 5

Raspberry Sorbet ... 5

Upcoming Events

Valentine's Day Weekend

Special Menu from Thursday the 13th through Saturday 15th.

The Players Championship

Tuesday, March 10th through Sunday, March 15th.

Weekly Specials

Tuesday - Prime Rib Night

Wednesday - Grilled Seafood Night

Thursday - 1/2 Price Wines and Live Music

Sunday - Brunch with Live Music

Valentine's Weekend menu is a promotional menu, no discounts apply. \$5 split plate charge applies on all Entrees. No Split Plate on Full Lamb Rack.

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.