Dinner Menu

Appetizers

Steak Bruschetta grilled flat iron steak, black pepper feta, roasted red peppers, aged balsamic, cured lemon zest, toasted bâtard … 13

Peruvian Ceviche Royal Red shrimp, lime juice, olive oil, diced peppers and onion, crispy wonton … 13

Asian Spring Roll Napa cabbage, Asian vegetables, siracha aioli, ponzu dipping sauce… 12

Truffle Deviled Eggs (4) with black truffle egg yolk mousse, tomato - mustard seed jam … 9

Cheese & Charcuterie Burrata Mozzarella (buffalo's milk), English Cheddar (cow's milk), aged Manchego (sheep's milk), soppressata, Marcona almonds, Hoby's Jalapeno Chili jam, dried figs, crispy lavash … 19

Salads

Peaches & Cream grilled peaches, fresh burrata, crispy soppressata, local honey, cashews, mixed baby lettuces, citrus poppy vinaigrette ... 13

Beet & Goat Cheese red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette … 13

Classic Wedge grape tomatoes, vanilla pickled red onions, Nueske's bacon, blue cheese dressing … 12

Caesar grape tomato, herbed garlic loaf croutons, parmesan tuile, baby romaine, Caesar dressing … 10

Salad & Veg Plate Additions: ***Fresh Catch … 12**** ***Argentinian Red Shrimp … 9*** ***Grilled Flat Iron Steak … 9***
Faroe Island Salmon … 9* ***Grilled Chicken Breast … 8***

Soup

Minorcan Seafood Chowder garnished with basil oil … 7

Entrees

Local Flounder orzo with English peas, onion, grape tomatoes, and sweet corn, sautéed kale, tomato-mustard seed jam … 29

Faroe Island Salmon* whole grain German potato salad, grilled asparagus, honey BBQ glaze, cardamom & turmeric kimchi … 28

Chicken & Gnocchi grilled chicken breast, parmesan gnocchi, grape tomatoes, artichoke hearts, crimini mushrooms, white wine basil-butter sauce … 26

Flat Iron Steak* 8oz, grilled & sliced, bed of arugula, house cut steak fries, demi glace ... 25

Rack of Lamb* grilled New Zealand rack, warm cucumber-mint Israeli cous-cous salad, sautéed baby spinach, pomegranate-molasses demi, roasted tomato pesto **half rack** … 29 / **full rack** … 39

Vegetable Plate Chef's selection of sautéed vegetables, wilted baby spinach, tomato - mustard seed jam, aged balsamic … 15

Desserts

Key Lime Pie graham cracker crust, strawberry gelee, fresh berries… 8

Vanilla Crème Brulee with fresh berries … 8

Cookies & Cream flourless chocolate & hazelnut cookie, chocolate mousse, cream cheese icing, vanilla ice cream … 8

Vanilla Ice Cream … 5

Chocolate Ice Cream … 5

Raspberry Sorbet … 5

A 20% gratuity is recommended on parties of 10 or more. A $5 split plate charge applies on all Main Plates. No Split Plate on Full Lamb Rack..

* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELL FISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.
PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

Curbside Takeout For Our Complete Dinner Menu is Available, call 904 - 686 - 2128