

## **Starters**

Dayboat Scallops  
parsnip puree. gremolata  
18

Crab Cakes  
pommery mustard. tarragon aioli  
16

Steak Tartare  
quail's egg. capers. anchovy  
14

Artisan Cheese  
preserved fruit. nuts. honeycomb  
3/16 or 5/21

## **Salads and Soup**

Soup of the Season  
9

Caesar Salad  
hearts of romaine. crouton. anchovy. crispy prosciutto  
10

Wedge Salad  
baby iceberg. pepper bacon. blue cheese dressing. toybox tomatoes  
12

Roasted Beet Salad  
candy striped beets. frisée. chevre. cumin pepita vinaigrette  
14

## **Sides**

8

Nueske's Bacon  
applewood smoked. blis maple syrup

Creamed Greens  
spinach. béchamel. parmesan. nutmeg

Garden Ratatouille  
eggplant. zucchini. squash. tomato

Baked Fingerling Potatoes  
chive. sour cream. bacon

Roasted Mushrooms  
thyme. leek butter

Crispy Hash Brown  
russet potato. bacon. onion

Steamed Asparagus  
jumbo spears. hollandaise

Truffle Pommes Frites  
parmesan. herbs



## **Seafood and Poultry**

Seared American Red Snapper  
citrus beurre blanc. fennel salad  
32

Grilled Florida Grouper  
ginger beurre blanc. pickled celery & grapefruit salad  
34

Lake Meadow Farms Half Chicken  
roasted root vegetables. natural jus  
28

Herbed Potato Gnocchi  
garden vegetables. wild mushrooms. tomato  
24

## **Steaks and Chops**

8 Ounce Filet Mignon  
38

14 Ounce Wagyu New York Strip  
48

14 oz Bone in Filet  
52

20 Ounce Porterhouse  
50

14 Ounce Ribeye  
38

12 Ounce Double Cut Lamb Chops  
36

14 Ounce Berkshire Pork Chop  
32

## **Steak Temperatures**

Rare – Cool Red Center

Medium Rare – Warm Red Center

Medium – Warm Pink Center

Medium Well – Slightly Pink Center

Well Done – No Color, Dry & Dense

20% Gratuity is added to parties of seven or more  
In addition to serving the finest natural beef, our goal is to consistently embrace and support the utilization of organically raised produce, wild sustainable fish, and hormone free pork, lamb, and poultry.

