



STARTERS

- HERB FOCCACIA** - tomato chutney, roasted garlic, warm goat cheese 9.
- DUCK CONFIT** - portobello mushroom, caramelized onion, brie, rosemary demi 13.
- CALAMARI** - flash fried, shredded red cabbage, sweet thai chili vinaigrette, roasted peanuts 10.
- SALMON CARPACCIO** - lemon zest, slivered red onion, capers, arugula, horseradish crème fraiche 11.
- PEPPER CRUSTED AHI TUNA** - cucumber, avocado, red peppers, citrus vinaigrette, wasabi 14.
- CRAB & CORN FRITTERS** - merlito, jicama, sweet peppers, cajun aioli 15.
- “EGGPLANT PARMESAN”** - basil pesto, sun-dried tomato tartare, asiago 11.
- CREATIVE SOUP** - creative soup of the day 8.

SALADS

- CAESAR** - romaine, foccacia croutons, shaved asiago 9.
- ENDIVE** - pear, gorgonzola, roasted walnuts, bacon chips, lemon vinaigrette 10.
- ARUGULA** - medjool dates, red radish, shaved celery, manchego, sherry vinaigrette 11.
- BABY FIELD GREENS** - grape tomatoes, smoked bacon, leeks, warm champagne vinaigrette 9.
- HEIRLOOM TOMATO** - spinach, basil, pinenuts, herb goat cheese, white balsamic vinaigrette 14.

SPECIALTIES

- AHI TUNA** - seared rare, ginger glazed, soba noodles, miso broth 32.
- SCOTTISH SALMON** - grilled, chipotle laquer, garnet yams, spinach, veal demi 29.
- GROUPER** - grilled, lemon couscous, chorizo, mango, heart of palm, citrus beurre blanc 31.
- GULF SHRIMP** - sautéed spring vegetable risotto, spicy roasted corn sauce, shaved manchego 29.
- REDFISH PAN** - seared cornmeal crusted, green tomato succotash, crawfish tails, creole sauce 29.
- JUMBO DIVER SCALLOPS** - seared duck rilette, white bean puree, brunoise vegetable, jus de poulet 30.
- 14 oz. PRIME N.Y. STRIP** - charbroiled, roasted new potatoes, asparagus and shallots with smoked bacon 39.
- 8 oz. FILET MIGNON** - charbroiled, potato-celery root puree, wild mushrooms, red wine demi 36.
- AIRLINE CHICKEN BREAST** - linguine, sun dried tomatoes, asparagus, red onion, chevre, evoo 25.
- MAHI MAHI** - grilled, napa cabbage, mango, grilled pineapple aioli, black bean sauce 26.

FINISHING TOUCHES

- CREME BRULEE SAMPLER** - espresso, carrot, traditional 8.
- FLOURLESS CHOCOLATE PECAN TORTE** - fresh berries, vanilla caramel sauce 8.
- BAKED PEARS & BRIE** - pinenut baklava, vanilla ice cream, sweet browned butter sauce 9.
- PEACH CRISP** - streusel, cinnamon ice cream 8.
- SEASONAL SORBETS** - 7.