

~ Dinner Menu ~

Starters

Steamed Mussels 11

Chorizo Sausage, India Pale Ale, Garlic, Crostini

Crispy Cauliflower 8

Southwestern Spiced with Cotija Cheese & Honey Chipotle Lime Dipping Sauce

Duck Spring Rolls 13

*Duck Confit with Mélange Of Napa And Purple Cabbage, Carrots, Asian Spices
Served With a Datil Pepper Plum Chutney*

Bang Bang Shrimp 14

Fried Shrimp, Cabbage Slaw, Candied Pecans, Sesame Seeds, Sweet & Spicy Sauce

Bruschetta Trio 14 ~ *Shrimp Caprese, Roasted Vegetable and Antipasto*

Crab Cake 16 ~ *Pan Seared with Braised Collard Greens, Roasted Corn Remoulade*

Side Salads

Caesar 5

Chopped Fresh Romaine, Croutons, Parmesan Cheese, Caesar Dressing

House Salad 5

*Whole Artisan Baby Greens with Cucumbers, Shaved Red Onion, Avocado, Carrot,
Red and Yellow Grape Tomato's with Choice of Dressing*

Entrée Salads

Apple Fruit Salad 13

*Mixed Green, Diced Apple, Mandarin Oranges, Grapes, Candied Pecans with an
Apple Cinnamon Vinaigrette*

Choice of Grilled Chicken 16, Grilled Shrimp 18, or Blackened Mahi 21

Summer Champagne Salad 14

*Mixed Greens, Roasted Corn, Avocado, Pickled Red Onion, Grape Tomato, Watermelon Radish,
Champagne Vinaigrette*

Choice of Grilled Chicken 17, Grilled Shrimp 19, or Blackened Mahi 22

Florida Berry Salad 14

*Mixed Greens, Strawberries, Blueberries, Raspberries, Candied Pecans & Goat Cheese.
Finished with a Citrus Vinaigrette*

Choice of Grilled Chicken 17, Grilled Shrimp 19, Blackened Mahi Mahi 22

Charbroiled Burgers

(Served on a Brioche Roll, Lettuce, Tomato, Onion, Pickle Spear, Choice of Side)

Black Bean Chipotle Burger 12

Eight Ounce Prime Club Burger 14

Entrées

☯ ***Filet Mignon ~ Five Ounce 29 ~ Twin Fives 38***

*Seasonal Fresh Vegetable, Chef's Potato
Choice of Blue Cheese Scallion Butter or Béarnaise Sauce*

☯ ***Blueberry Chipotle BBQ Chicken 24***

*Grilled Airline Chicken Breast, House Made Blueberry Chipotle BBQ Sauce
Seasonal Fresh Vegetable, Chef's Potato*

Seafood Fra Diavolo 23

Mussels, Shrimp, Scallops, Fra Diavolo Sauce, Over Linguini

☯ ***Grilled Scottish Salmon 32***

Boursin Cheese Polenta, Seasonal Fresh Vegetable, Lemon Dill Buerre Blanc

Orecchiette with Broccoli Rabe 22

*Broccoli Rabe, Caramelized Onion, Sundried Tomatoes, Garlic, Extra Virgin Olive Oil,
Lemon Juice & White Wine tossed with Orecchiette Pasta & Pine Nuts*

☯ ***Pan Seared Scallops 33***

With a Boursin Leek Sauce & Autumn Rice

☯ ***Duck Breast 30***

*Pan Seared with a Berry Balsamic Gastrique, Accompanied by a Butternut Squash Risotto &
Seasonal Fresh Vegetable*

Shrimp and Asiago Gnocchi 26

Sauteed Shrimp with Grape Tomatoes, Pesto, Toasted Pine Nuts, Shaved Parmesan

Butcher Block & Fresh Seafood Features ~ Market Price

~~~~~

*Please let us know if you have any special dietary requests*

☯ *Menu items can be made gluten free*