



DINNER MENU

APPETIZERS

Peruvian Style Ceviche

*local fresh catch, sweet potato,
pickled peppers, cilantro,
cucumber, tomatillo Leche de Tigre*

Pan Fried Arancini

*freshly Parmesan Reggiano, San
Marzano tomato sauce, fresh
basil, pan fried in EVOO*

Bacon Wrapped Scallops

*jumbo diver scallops,
applewood smoked bacon,
fresh arugula, sweet chili glaze*

Grilled Lamb Lollipops

*rosemary crusted rack of lamb,
caramelized garlic & local
honey, mint/cucumber tzatziki*

Jumbo Lump Crab Cake

lemon/caper white wine sauce

Wagyu Meatball

creamy polenta, fresh basil

SALADS

Heirloom Caprese

*heirloom tomatoes, whipped goat cheese, fresh
basil, lemon, sea salt, aged balsamic, EVOO*

Citrus Mixed Greens

*goat cheese crumbles, fresh strawberries, fresh oranges,
honey crisp apples, white balsamic reduction*

Steakhouse Wedge

*iceberg lettuce, applewood smoked bacon, cherry tomatoes,
shaved red onion, blue cheese crumbles, homemade ranch*

Grilled Caesar

*lightly grilled romaine, homemade truffled Caesar
dressing, aged balsamic reduction, crumbled parmesan
crisp, freshly shaved Parmigiano Reggiano*



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ENTRÉES

Chef's Plate

*sample of Wagyu filet
mignon, petite Maine
lobster tail, jumbo lump
crab cake, garlic
whipped potatoes,
roasted asparagus*

Surf & Turf

*center cut Wagyu filet
mignon, petite Maine
lobster tail, truffled
cauliflower purée, roasted
asparagus, aged balsamic
& red wine demi-glace*

*ENHANCE YOUR EXPERIENCE WITH
LIVE LOBSTER, JAPANESE A5 WAGYU & BLACK TRUFFLES*

Pan-Seared Local Snapper

*Alaskan red king crab risotto, fresh
chopped parsley, lemon white wine sauce*

Local Fresh Catch

*rosemary/garlic crusted fingerling potatoes, sautéed
spinach w/ white wine and garlic, butter sauce*

Gulf Grouper Parmesan

*jumbo lump crab, fresh shaved parmesan, garlic
whipped potatoes, white wine sautéed green beans*

Black Truffle Mushroom Risotto

*Arborio rice, wild mushrooms, freshly
shaved black perigord truffles*

Herb & Garlic Crusted Cauliflower Steak

*rosemary/garlic crusted fingerling potatoes, sautéed
spinach w/ white wine and garlic, butter sauce*



DINNER MENU

SIDES

garlic whipped potatoes
garlic + rosemary fingerling potatoes
oven roasted asparagus
three cheese potatoes au gratin
white wine sauteed green beans

king crab asparagus risotto
honey roasted carrots
balsamic grilled local vegetables
grilled broccolini
three cheese blend mac n cheese

ALL SIDES SERVED TO THE TABLE FAMILY STYLE

DESSERTS

Bourbon Milkshake

local ice cream, shaved chocolate rim

Chocolate Chip Bread Pudding

*bananas foster/brown sugar rum sauce,
local ice cream, served flambéed tableside*

Key Lime Pie

*homemade graham cracker crust, key lime
custard, fresh vanilla bean whipped cream*

Strawberry Shortcake

*brown sugar pecan marbled sour cream pound cake,
fresh strawberry jam, hand whipped cream, fresh mint*

Flourless Chocolate Torte

mixed berry compote, fresh berries, brûléed lemon

Seasonal Crème Brûlée