



## STARTERS

### STEAK TARTARE\* 18

potato chips, homemade pickles

### BAKED MOZZARELLA 14

San Marzano tomato sauce, rosemary ciabatta

### SHRIMP CLASSIC 16

Tito's handmade vodka cocktail salsa

### CANDIED BACON FRENCH TOAST 15

gorgonzola, bourbon cherry syrup

### CHILLED SEAFOOD PLATTER 52/98

gulf shrimp, king crab, gaucaviche

### CRAB CAKES 16

green chili corn, potato straw, avocado cream

### BACON WRAPPED SEA SCALLOPS 17

crispy risotto and smoked apple butter

### CALAMARI 14

fresh lemon, parmesan, marinara sauce

## SOUPS AND SALADS

### LOBSTER BISQUE 12

finished with cognac chantilly

### ROASTED BEETS 12

arugula, goat cheese, candied orange, walnuts, vanilla balsamic vinaigrette

### ORCHARD SALAD 11

mixed greens, autumn poached pear, gorgonzola, pecans, apple chive vinaigrette

### CAESAR 11

romaine hearts, parmesan reggiano, croutons

### BAKED FRENCH ONION 10

gruyere cheese, roasted apple

### BLEU CHEESE WEDGE 11

red onion, candied bacon, house recipe buttermilk dressing

## SIGNATURE MEATS

FILET MIGNON\* 8oz. 38 12oz. 49

PRIME RIBEYE\* 16oz. 48

PRIME NEW YORK STRIP\* 14oz. 47

LAMB CHOPS\* 2 double bone. 48

CREEKSTONE FARMS

PRIME FILET MIGNON\* 8oz. 52

PRIME BONE IN RIBEYE\* 22oz. 54

PRIME PORTERHOUSE\* 28oz. 60

### SAUCES 6

bordelaise • cognac peppercorn • bacon bleu • béarnaise

## SPECIALTIES

### CAULIFLOWER T-BONE 28

lima bean butternut succotash, chimichurri drizzle

### HERB ROASTED CHICKEN BREAST 32

homemade ricotta cannelloni, vodka tomato cream, crispy sage

### FILET MEDALLIONS OSCAR\* 42

asparagus, jumbo lump crab, béarnaise sauce

### WICKED MEATLOAF 38

prime meats and pork shoulder, truffle mashed potatoes, green beans, espresso whiskey onions, tomato balsamic glaze

## SEAFOOD

### FLORIDA RED GROUPER 39

beach mushroom orzo, artichoke

### LOBSTER TAIL 48

butter poached or broiled, lemon avocado cream

### BLACKENED SALMON 36

buttered grits, wilted spinach

### KING CRAB LEGS 46

chive butter and lemon

## SIDE DISHES

CREAMED SPINACH

11

BAKED POTATO

9

BUTTERNUT SQUASH RISOTTO

12

GARLIC SAMBAL FRENCH BEANS

11

MASHED POTATOES

12

WHITE CHEDDAR AU GRATIN

12

BRUSSELS SPROUTS

11

GRILLED LEMON ASPARAGUS

12

PAN ROASTED CRIMINI MUSHROOMS

11

ROASTED CAULIFLOWER AND LEEKS

10

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Chef de Cuisine— Ronald Hunter