



Take Out Available. Reservations Recommended

239.472.0033

6467 Sanibel-Captiva Road, Sanibel, FL 33957

Wines By The Glass

Crémant de Loire, Château de Mauny - Brault Frères** méthode traditionnelle	NV	France	7
Champagne - Francois Montand Brut (split-187ml)	NV	France	10
Chardonnay - Fable Wines from Russian River, Sonoma & Clarksville	2017	CA	12
Sauvignon Blanc - Matthew Fritz, North California	2018	CA	9
Riesling - Heinz Eifel Kabinett, Mosel	2018	Germ	9
Pinot Grigio - Matteo Braidot, Venezia Giulia	2018	Italy	8
Rosé - Dennen's Vacationer Rosé, made in partnership with Brett Dennen	2016	CA	8
Pinot Noir - Sean Minor Four Bears Central Coast Pinot **	2018	CA	10
Merlot - Revelry Vintners, Walla Walla Columbia Valley	2016	WA	11
Cabernet Sauvignon - Tuck Beckstoffer 75 Wine Company, Napa	2018	CA	13

Starters

Phyllo Shrimp encrusted jumbo shrimp flash fried, asian slaw, sweet & spicy sauce 15

Seafood Martini jumbo lump crabmeat salad with black truffle vinaigrette, bbq-glazed shrimp and grilled lobster tail (3oz), tropical fruit salsa GF 29

Roasted Garlic Plate 2 whole roasted bulbs, brie cheese, crostini, grapes GF*/V 10

Hudson Valley Foie Gras pan seared, honey & rosemary caramelized Asian pear, aged balsamic reduction GF 22

Garlic Gulf Shrimp gulf shrimp (4oz), roasted garlic, fresh herbs over crostini GF* 14

Goat Cheese Pillows crispy goat cheese pillows in phyllo, roasted green onion, spinach, strawberry & port wine reduction 13

Salads

Spiced Watermelon pine nuts, cayenne pepper, mint, feta, organic baby arugula GF/V 9

Mad House Salad organic baby greens, sliced pear, candied walnuts, shallot vinaigrette crowned with tempura gorgonzola GF*/V 11

Roasted Beet Salad goat cheese, frisée, walnut vinaigrette GF/V 10

Strawberry Blue Cheese Salad organic greens, red onions, cherry tomatoes, strawberries, shallot-red wine vinaigrette, buttermilk blue cheese, aged balsamic reduction GF/V 11

Caesar Salad romaine hearts, housemade dressing, shredded romano, croutons GF*/V 11

***Add to any Dish:**

Italian white anchovies 4

3 grilled shrimp 12

6oz Sliced Filet Mignon 22

bleu cheese 4

2 seared u/10 scallops 16

Entrees

Florida Gulf Shrimp grilled, butter poached (7oz), mango bbq sauce, coconut risotto *GF* 33

Short Ribs boneless, red wine braised, natural jus, shallot, parmesan horseradish grits *GF* 29

Bouillabaisse seafood stew of lobster, shrimp, scallop, little neck clams, grouper & market fish in a saffron, tomato & herb broth, garlic aioli & crostini *GF** 45

Rack of Lamb free range Australian lamb, walnut & cherry pesto crust, rosemary & port wine demi-glace, yukon gold potato gratin 40

Grilled Filet Mignon midwestern tenderloin of beef au poivre, fingerling potatoes *GF* 45

Dayboat Scallops (3) pan seared panko & black truffle crusted U/10 dayboat scallops, caramelized shallot beurre blanc, roasted garlic yukon mashed potatoes 35

Roasted Root Vegetable Risotto roasted turnip, carrot, asparagus, parsnip and onion risotto topped with parmesan cheese, drizzled with white truffle oil *GF/V+*/V* 25

Duck Breast Maple Leaf Farms, wild berry demi-glace, rosemary roasted fingerlings *GF* 30

NY Strip 14oz grilled Prime NY Strip, mushroom demi-glace, roasted garlic yukon mashed potatoes (steak cooked with fat attached for flavor) *GF* 38

Lobster Tail Dinner grilled twin tails, lobster butter, yukon mashed potatoes *GF* 55

Black Grouper pan seared black grouper (not blackened), key lime & caper butter, roasted garlic Yukon mashed potatoes *GF* 40

***Add lobster tail with butter to any entrée 22**

Entrée Split Charge 10. A gratuity of 20% will be added to parties of 6 or more.

*Please advise server of any allergies and dietary restrictions upon arrival. GF=gluten free, V=vegetarian, V+=vegan * indicates an accompaniment must be omitted or substituted in order to fulfill dietary description.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dessert

Mango Sorbet 9

Espresso Crème Brûlée espresso & vanilla bean baked custard, caramelized raw cane sugar crust 10

Kurt's Cheesecake light, crustless NY Style, melba sauce, fresh whipped cream & berries 9

Death by Chocolate rich, flourless raspberry, port wine chocolate wedge, chocolate cream 12

Drunken Ice Cream vanilla bean ice cream topped with a reduction of red wine & black pepper 9

Ménage à Trois a tasting of espresso crème brûlée, death by chocolate and drunken ice cream 15

Affogato "drowned" vanilla bean ice cream, shot hot Lavazza espresso, shaved chocolate 10

Very Berry Crêpe warmed berries & banana in a cinnamon crêpe, vanilla ice, melba, anglaise 15

Wine Deals 2015 Greywacke Pinot Gris ~ (Alsatian-Style), Marlborough** NZ ~~50~~ 25

2013 Witching Stick Cerise Vineyard Pinot Noir, Mendocino Ridge - Anderson Vly CA ~~85~~ 50

2015 San Lorenzo Pearl Zin Blend, Alexander Vly (by Pete Seghesio) 108 cases WS 96 CA ~~125~~ 80

2015 Outcast "Winemaker's Coup de Gras", Sonoma Coast 79% Grenache, 21% syrah CA ~~110~~ 65