

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 30

Roasted Garlic Plate Two (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 Shrimp 4oz Shrimp, roasted garlic, fresh herbs over crostini GF* 15

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 12

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

Roasted Beet Salad Goat cheese, frisee, 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 12

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

Heirloom Tomato Salad Heirloom tomato slices topped with pickled red onions, avocado, micro greens, feta cheese, sea salt and pepper, drizzled with extra virgin olive oil 15

* Add to any Dish

3 grilled shrimp 12
Italian white anchovies 4
2 seared U/8 scallops 16

Bleu cheese 4
6oz sliced filet mignon 26

Entrees

Florida Snapper Pan seared Florida snapper atop a stew of fingerling potatoes, artichokes, cherry tomatoes, and clams 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 26

Duck Breast Maple leaf farms, wild berry demi-glace, rosemary roasted fingerlings GF 31

NY Strip 14oz grilled Prime NY Strip, mushroom demi-glace, roasted garlic Yukon mashed potatoes (steak cooked with fat attached for flavor) GF 42

Lobster Tail Dinner Grilled twin tails, lobster butter, roasted garlic Yukon mashed potatoes GF 55

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

Maryland Style Crab Cakes Mango Rum rémoulade, tropical salsa, Jerk roasted potato & vegetable of the day 35

Short Ribs Boneless, red wine braised, natural jus, shallot, parmesan horseradish grits GF 37

Bouillabaisse Seafood stew of lobster, shrimp, scallop, little neck clams, grouper & market fish in 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 48

Grilled Filet Mignon 8oz Midwestern tenderloin of beef au poivre, fingerling potatoes GF 49

Dayboat Scallops Three (3) pan seared panko & black truffle crusted U/8 dayboat scallops, caramelized shallot beurre blanc, roasted garlic Yukon mashed potatoes 38

~ ADD LOBSTER TAIL WITH BUTTER TO ANY ENTRÉE 25 ~

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

<i>Espresso Crème Brûlée</i>	<i>Espresso & vanilla bean baked custard, caramelized raw cane sugar crust</i>	10
<i>Kurt's Cheesecake</i>	<i>Light, crustless NY style, melba sauce, fresh whipped cream & berries</i>	9
<i>Death by Chocolate</i>	<i>Rich, flourless raspberry, port wine chocolate wedge, chocolate cream</i>	12
<i>Drunken Ice Cream</i>	<i>Vanilla bean ice cream topped with a reduction of red wine & black pepper</i>	9
<i>Ménage a Trois</i>	<i>A tasting of espresso crème brûlée, death by chocolate and drunken ice cream</i>	15
<i>Affogato</i>	<i>"Drowned" vanilla bean ice cream, shot of hot Lavazza espresso, shaved chocolate</i>	10
<i>Very Berry Crepe</i>	<i>Warmed berries & banana in a cinnamon crepe, vanilla ice, melba, anglaise</i>	15
<i>Sorbet</i>	<i>Flavor of the evening</i>	9

Dessert in a glass

<i>Alvear Pedro Ximénez 1927, Spain</i>	RP 98	13
<i>Hildago Pedro Ximénez Sherry Spain</i>		16
<i>Chambers Rosewood Vineyards Rutherglen Muscat, Australia**</i>		8
<i>Emotions de La Tour Blanche Sauternes, France</i>		12
<i>Tokaji Aszu, 6 Puttonyos 2013, Hungary</i>		15

Portos

<i>San Sebastian Fine Ruby Porto (St. Augustine, FL)</i>	9
<i>Queveda Ruby Porto</i>	6
<i>Auction Reserve Broadbent</i>	16
<i>Quinta Carvalhas Porto LBV 2016</i>	10
<i>Dona Antonia 20 Year Old Tawny Porto</i>	20

French Press Coffee • Espresso • Cappuccino • Assorted Teas