



## APPETIZERS

Sesame and Pepper Crusted #1 Loin Yellowfin Tuna 12  
with mango-sweet pepper slaw and rice wine reduction

Coconut and Panko Fried Shrimp 9  
with sweet and sour marmalade

Blackened Shrimp and Spicy Grits 12  
jumbo shrimp, sharp cheddar cheese, prosciutto with a hint of cayenne

Crispy Florida Gator Tail 8  
with zesty remoulade

Pan Seared Foie Gras 15  
with caramelized onions, arugula, strawberries and balsamic reduction.

Crispy Calamari 8  
with sweet and spicy chili sauce

White Wine Sauteed Escargot 10  
with garlic, fresh tomatoes and herbed crostinis

Colossal Lump Blue Crab and Lobster Cake 14  
with beurre blanc

Confit of Wild Mushroom Strudel 9  
shiitake and cremini mushrooms with goat cheese and tomato in flaky pastry

Prime Filet Mignon Flatbread 12  
woodgrilledprimefiletmignon,caramelizedonions,mushroomsandcrumbledbluecheese

Margherita Flatbread 10  
fresh tomato, fresh mozzarella, basil pesto, parmesan and balsamic reduction

## SOUPS AND SALADS

Gulf of Mexico Blue Crab Bisque Cup 7/Bowl 10  
with colossal lump blue crab and grilled crostini

Roquette Arugula Salad 7  
with crumbled goat cheese, marinated cherry tomatoes and balsamic vinaigrette

Fire Grilled Caesar 8  
organic romaine hearts lightly grilled with parmesan cracker and kalamata olives

Orange and Blue Salad 7  
with mandarin oranges, blueberries, spiced pecans and citrus-champagne vinaigrette

## CHEF SPECIALTIES

Stuffed Organic Chicken Breast 19  
with sun-dried tomato, herbed goat cheese, mushroom, organic spinach and demi-glace

Long Island Duck Breast 24  
seared crispy skin down on a cast iron skillet and drizzled with demi-glace

Red King Crab 49  
colossal Alaskan Red King Crab served out of the shell and butter sautéed

Wood Grilled Tasting of Vegetables 18  
gratin of zucchini, squash, vidalia onion, tomato, asparagus, and portobello with goat cheese

White Wine and Fennel Braised Lamb Shank 25  
tender, slow braised hind shank with thyme, garlic and rosemary

Braised Beef Short Ribs 28  
fall off the bone beef with roasted-whole garlic and caramelized onions

Cumin Crusted Chilean Sea Bass 37  
mango, pequinillo pepper and apple cider reduction

Pepper Crusted Heritage Pork Tenderloin Medallions 24  
caramelized onion jam and peppercorn sauce

## SUCCULENT SEAFOOD

### Wild King Salmon 22

cold water salmon finished with lemon and white wine

### North Florida Atlantic Grouper 26

light and flaky preparation of Florida's favorite game fish, Jacksonville dayboat caught

### Sesame and Pepper Crusted #1 Loin Yellowfin Tuna 24

the highest grade, center block cut tuna

### Bronzed Colossal Diver Scallops 26

pan seared U10 diver scallops with lemon beurre blanc

### Chilean Sea Bass 34

buttery and tender filet of a world renowned catch

### Seasonal Fresh Fish

chef's signature preparation, market price

## 100% PRIME BEEF

Hand Cut and Fully Trimmed USDA Prime Beef Grilled Over a Hickory, Pecan and Cherry Wood Grill

### 12oz Prime New York Strip 38

fine-marbled flavor of a tender loin cut

### 14oz Prime Hand-Trimmed Ribeye 38

most flavorful of our cuts

### 22oz Prime Bone-In Cowboy Cut Ribeye 48

bone-in and well marbled, you could not ask for a better steak

### 6oz Prime Filet Mignon 27

most tender of our cuts

### Surf and Turf 46

6 oz filet mignon and shelled Red King Crab

### 10oz Prime Filet Mignon 39

hand cut from the center of the tenderloin

### 22oz Prime Porterhouse 46

bone in filet mignon and New York strip loin

### 10oz Prime Filet Morgan 52

center cut of tenderloin with three colossal diver scallops and béarnaise

### Accompaniments to Our Prime Steaks

Pepper Crusted 2   Blue Cheese 3   Béarnaise 3   Demi-Glace 4  
Oscar 10   Foie Gras 12

*Our steaks are cooked to your desired level of doneness*

#### **Pittsburgh**

*Seared outside, cool red center*

#### **Rare**

*Cool red center*

#### **Medium-Rare**

*Warm red center*

#### **Medium**

*Hot pink throughout*

#### **Medium-Well**

*Slight touch of pink*

#### **Well Done**

*Completely cooked*



## SIDE DISHES

**Spicy Prosciutto and Cheddar Grits**  
sharp cheddar cheese with a hint of cayenne

**Lobster Mashed Potatoes**  
sauteed lobster and butter whipped potatoes

**Vanilla Whipped Sweet Potatoes**  
vanilla and a hint of bourbon

**Mac and Four Cheeses with Truffle Oil**  
penne pasta baked with prosciutto, cheese, and scented with truffle oil

**Grilled Local Zucchini and Squash**  
grilled tender and drizzled with balsamic reduction

**Grilled Vidalia Onions**  
the south's sweet onion marinated and wood roasted to a light char

**Sauteed Wild Mushrooms**  
shiitake, crimini and portobello mushrooms

**Sauteed Organic Spinach**  
sauteed in light olive oil

**Grilled Asparagus with Bearnaise**  
tender asparagus with tarragon and butter sauce

**Fire Roasted Beefsteak Tomato**  
with caramelized onion blue cheese

