Beginning Courses

Prime Beef Tenderloin Tartare
Fresh Chopped, Dressed and served
with Caperberry, Shallot and Grilled Toast 13

Chef’s Charcuterie Tasting of the Evening with House Smoked
and Cured Meats, Selection of Artisanal Cheeses and Accompaniment 18

Crispy Long Island Duck Wings with Honey Balsamic Glaze 9

Braised Beef Short Rib Flatbread with Charred Red Onion,
Rosemary, Mozzarella, Garlic and Horse Radish Crème Fraiche 13

Slate Board of Three Fine-Artisanal Cheeses and Accompaniment 12

Organic Roquette Arugula, Heirloom Beets, Chevre Goat Cheese,
Toasted Pistachios and Sherry Vinaigrette 9

Gulf of Mexico Blue Crab Bisque 8 cup/12 bowl

Grilled Caesar with Organic Romaine,
Parmesan Cracker and Kalamata Olives 8
Entrée Selections

Braised Oxtail with Pappardelle Pasta, Sofrito, Charred Cherry Tomato and Shaved Parmesan 22

Grilled Skewers of Shrimp and Prime Tenderloin On Spicy Prosciutto and Cheddar Grits 22

Crispy Skin Salmon with Mushroom and Fingerling Potatoes in Tea Broth 20

Pistachio Crusted Black Grouper with Leek Fricassee, Bell Pepper and Coconut Milk 28

Prime Grilled Ribeye with Sautéed Peppers and Onion, Smoked Gouda Sauce and Rosemary Pommes Frites 34

Prime Filet Mignon with Lobster Croquette with Black Truffle Butter, Chive Aioli and Asparagus 26

Prime Steak Burger with Tomato Basil Shallot Relish, Fontina and Rosemary Parmesan Pommes Frites 15

Cast Iron Skillet of Crispy Duck Breast and Honey-Balsamic Glazed Duck Legs with Wild Mushroom and Grilled Scallions 25

8oz. Lobster Tail with Mac and Four Cheese with White Truffle Oil 29