

## Appetizers

### Steamed Mussels \$13

With Garlic, Shallots, and Tomato in a Rosemary Cream Sauce Served with Toasted Crostini

### Ahi Tuna Poke Bowl \$13

Ahi Tuna Tossed in a Sesame Soy Glaze Over Orange Accented Quinoa and Bibb Lettuce with Stir Fry Vegetables, Cucumbers, Avocado, Green Onions and Mandarin Oranges

### Fire Cracker Shrimp \$12

Crisp Fried Shrimp Tossed in a Sweet Sriracha Sauce

### Burrata and Tomato Salad \$11

Heirloom Grape Tomatoes, Diced Cantaloupe, Burrata Cheese Over a Bed of Chopped Romaine. Served with Crispy Prosciutto Bits, a Sweet Basil Vinaigrette and Balsamic Reduction

### Lettuce Wraps \$12

Seasoned Ground Chicken, Zucchini, Squash, Carrots and Peanuts Served with Bibb Lettuce, Pickled Vegetables and a Sriracha Aioli

## Salads

### Perfect Pear Salad \$8

Spring Mix, Candied Pecans, Point Reyes Bleu Cheese, and Sliced Pears Served with a Honey Balsamic Vinaigrette

### Spinach Salad \$9

Baby Spinach Tossed with a Warm Bacon Balsamic with Roasted Red Peppers, Red Onions and a Pistachio Encrusted Goat Cheese Medallion

### Roast Beet Salad \$12

Spring Mix, Candied Pecans, Chickpeas, Roasted Red Peppers, Gold Beets, Feta Cheese, Dill, and a Olive Medley. Served with a Lemon Thyme Vinaigrette

### Add a Protein

Chicken Breast \$6 (Grilled or Fried)

Shrimp \$8

Salmon Filet \$9

Tilapia Fillet \$9

Mahi \$12

### Grilled Romaine \$8

Char grilled Romaine Heart. Served with Fresh Cherries, Heirloom Grape Tomatoes and Cotija Cheese with a Cilantro Lime Vinaigrette

### Sunburst Salad \$13

Mixed Greens with Blue Cheese Crumbles, Mandarin Oranges, Blueberries, Blackberries, Strawberries and Toasted Almonds. Served with a Poppy Seed Dressing and Topped with Grilled Chicken

### Traditional House Salad or Caesar \$6

### Greek Salad \$7

Mixed Greens, Cucumbers, Tomatoes, Kalamata Olives, Red Onion, Grilled Pita Points and Feta Cheese Crumbles Served with a Greek Dressing

## Entrees

### Fresh Catch Francaise \$29

Egg Battered Mahi-Mahi or Grouper Over  
Roasted Garlic Mashed Potatoes with  
Crispy Artichoke Hearts and Capers  
Topped with Lemon Buerre Blanc

### Crab Cakes \$26

Two Maryland Style Jumbo Lump  
Crab Cakes Topped with Lemon Butter  
Served with Rice and Vegetable of the Day

### Filet Mignon \$34

An 8 oz. Filet Mignon Served over Roasted Garlic  
Mashed Potatoes and Sautéed Asparagus  
Topped with Your Choice of:  
Herb Garlic, Bleu Cheese, or Foie Gras Compound  
Butter + Red Wine Reduction

### Short Ribs \$26

Braised Beef Short Ribs with Black Garlic Risotto,  
Sautéed Asparagus Drizzled with Pan Gravy  
and Topped with Fried Onions

### Shrimp Etouffee \$19

Jumbo Shrimp with Andouille in a  
Cajun Crawfish Stew. Served Over Jasmine Rice

### Short Rib Meatloaf \$18

Shredded Slow Braised Short Ribs  
and Ground Sirloin Meatloaf Over Garlic  
Mashed Potatoes and Sautéed Broccoli  
Topped with Tomato Bacon Jam

### Steak and Frites \$21

8 oz. Char-Grilled Hanger Steak Served with  
An Au Poivre Sauce and Pomme Frites

### Chicken Picatta \$15

Egg Battered Chicken Breast Scaloppini  
Topped with Lemon Caper Butter Served  
with Risotto and Asparagus

### Wiener Schnitzel \$21

Breaded Veal Cutlets with a Pomegranate Spactzle  
and Sautéed Brussel Sprouts Finished  
with a Mushroom Demi Glace

### Hamburger \$11

Grilled to Perfection Topped with Lettuce,  
Tomato, and Sliced Onions.  
Served with Your Choice of a Side Item

### Herb Grilled Salmon \$21

Grilled Salmon Accompanied by Great Northern  
Beans with Blistered Baby Heirloom Tomatoes  
Arugula Salad and Shaved Asiago Cheese  
Drizzled with Balsamic Reduction

### Build Your Own Pasta \$15

<u>Pasta:</u>	<u>Protein:</u>	<u>Sauce:</u>	<u>Vegetable:</u>
Penne	Grilled Chicken	Alfredo	Peas
Linguini	Mayport Shrimp	Marinara	Broccoli
	Bacon	Arugula Pesto Cream	Mushrooms
	Beef Bolognese	Scampi	Red Bell Pepper

*Consumption of Raw or Undercooked Foods May Increase Your Chance of a Foodborne Illness  
We Fry in 100% Trans Fat Free Canola Oil*