

SOUPS

Cream of Portobello Mushroom Cup 7.50 Bowl 9.5

Lobster Bisque Cup \$8.50 Bowl \$10.50

APPETIZERS & SALADS

Calamari Fra Diablo

Strips of fresh calamari with spicy marinara

\$14.50

Beef Carpaccio

Paper thin Center-cut Angus tenderloin of beef, topped with a Organic Arugula, Endive, and Campari Tomatoes tossed in Balsamic Vinaigrette, Garnished with Shavings of Grana Padano

\$19.50

Tuna Tartare

In a passion fruit marinade served on top of fresh citrus and capers and whole wheat toast points

\$16.50

Romaine Salad

Romaine hearts topped with crumbled bleu cheese, plated with roasted bell peppers, grapes, apples, seedless watermelon, drizzled with bleu cheese vinaigrette and topped with prosciutto

\$11.50

Tropical Salad

Baby greens, papaya, mango, avocado, passion fruit vinaigrette, topped with blue cheese crumbles

\$13.50

Salad Caprese

Made with Chef Tony's Homemade fresh mozzarella

\$14.50

House Special Salad

Wild baby greens, tomatoes, cucumbers, red onions, croutons, radish, crumbled gorgonzola, and balsamic vinaigrette

\$10.50

Smoked Salmon Carpaccio

Paper thin smoked salmon with olive oil and capers and toast points

\$14.50

Notice:

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

Foodborne illness, especially if you have certain medical conditions.

ENTREES

Florida Black Grouper

Fresh filet in pecan butter with scallions

\$31.00

Shrimp scampi

Served with truffled julienned vegetables with garlic and oil

\$34.00

Spicy Chicken Louisiana Creole

Double-breast sautéed then oven roasted with Cajun spices
and topped with a Creole mustard sauce

\$25.00

Rack of Lamb

Fresh farm raised in rosemary au jus

\$38.00

Filet Mignon

Center-cut Angus tenderloin of beef with Madeira demi-glaze

6 oz. **\$34.00** 12oz. **\$68.00**

Peppercorn Cognac Sauce

Add \$3.50

Breast of Duck

Roasted and thinly sliced with a Port Wine demi-glaze and fresh blueberries

\$31.00

Rigatoni Apalachicola

Fresh tomato, béchamel, jumbo lump crab meat & finished with a touch of pesto

\$29.00

Chef Tony's Daily Entrée Specials

Side Dishes

Mashed Potatoes

\$4.50

Capellini with Haricot Verts with Truffle oil

\$8.50

Steamed Asparagus

\$7.50

Sautéed Spinach

\$7.50

Steamed Broccoli

\$8.00

Rigatoni Original Four Cheese

\$10.50

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