



SMALL PLATES

SOUPS

Butternut Squash | Cup 7 :: Tomato Basil | Cup 7

CALAMARI

Ginger-Lime & Marinara Sauces

14

BRIE

Puff Pastry, Figs, Truffle Oil, Wild Mushroom Sauce

17

BUBBLY CRAB DIP ^{GF}

Boursin Cheese & Blue Crab Meat, Crispy Tortilla Chips

18

PRAWNS ^{GF}

Crispy Sushi Rice Cake, Thai Chili, Crushed Peanuts

22

SPRING ROLLS ^{GF}

Goat Cheese Spring Rolls, Raspberry Maple Sauce

14

SALADS

BURRATA ^{GF}

Ugly Tomatoes, Yellow Cherry Tomatoes, Creamy Burrata, Baby Arugula, Pine Nuts, Olive Oil, Balsamic Glaze

17

CAESAR ^{GF}

Romaine, Grana Padana Cheese, Croûtons, Anchovy

9 :: 14

BISTRO ^{GF}

Mixed Greens, Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda Onion, Marinated Exotic Mushrooms, Balsamic Vinaigrette

10 :: 15

HOUSE SALAD ^{GF}

Mixed Greens, Bermuda Onion, Tomato, Balsamic Vinaigrette

8

SPINACH & GORGONZOLA ^{GF}

Spinach, Roasted Apple Wedges, Bermuda Onion, Macadamia Nuts, Warm Smoked Bacon Balsamic Dressing

10 :: 15

MAIN COURSE

CLASSIC THANKSGIVING DINNER

Roast Turkey, Stuffing, Roasted Garlic Mash, Green Beans, Gravy

43

CHILEAN SEA BASS ^{GF}

Roasted Garlic Mash, Asparagus, Lemon Beurre Blanc

53

ATLANTIC SALMON ^{GF}

Grilled Salmon, Roasted Garlic Mash, Broccolini, Tomato Basil Beurre Blanc

33

POTATO CRUSTED GULF GROUPER

Blistered Tomato Chorizo Cream Sauce, Seasonal Veg

MP

RISOTTO CAPRESE ^{GF}

Tomatoes, Fresh Basil, Garlic, Shallots, Hand-Made Mozzarella

22

SEAFOOD RISOTTO ^{GF}

Gulf Shrimp, Bay Scallops, Littleneck Clams, Mussels, Tomato Concasse, Basil Chiffonade, Pecorino Romano Cheese

33

PASTA PRIMAVERA

Assorted Roasted Vegetables, Angel Hair Pasta Savory Vegetable Stock

25

7 OZ CENTER CUT FILET* ^{GF}

Truffle Fries, Steak Butter, Asparagus

55

12 OZ PRIME WAGYU NY STRIP* ^{GF}

Sliced, Green Beans, Au Gratin Potatoes, 821 Steak Sauce

53

^{GF} Gluten Free Options Available

Peanut oil is used in our fryer - please take note if you have a peanut allergy

A \$5.00 charge will be added for splitting an entrée. A \$2.50 charge will be added for splitting a salad.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform us immediately regarding Food Allergy's. We will do our best to accommodate your needs. We use nuts and other potential allergens and cannot guarantee there will be no cross contamination. We cannot be held responsible.