



SMALL PLATES

SOUPS

Butternut Squash | Cup 7 Bowl 11 :: Tomato Basil | Cup 7 Bowl 11

CALAMARI

Ginger-Lime & Marinara Sauces

18

BRIE

Grilled Brie Wheel, Fresh Berry Compote,
Toasted Almonds, Crispy Bread

17

SPRING ROLLS* [gf]

Goat Cheese Spring Rolls, Raspberry Maple Sauce

14

BUBBLY CRAB DIP [gf]

Boursin Cheese & Blue Crab Meat, Crispy Tortilla Chips

20

PRAWNS [gf]

Crispy Sushi Rice Cake, Thai Chili, Crushed Peanuts

22

SALADS

BURRATA [gf]

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

18

BISTRO [gf]

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

11 :: 16

CAESAR* [gf]

Romaine, Grana Padana Cheese,
Croûtons, Anchovy

10 :: 15

HOUSE SALAD [gf]

Mixed Greens, Bermuda Onion,
Tomato, Balsamic Vinaigrette

8

WEDGE [gf]

Iceberg, Tomato Jam, Smoked Bacon, Bleu Cheese, Crispy Onions, House-Made Bleu Cheese Dressing

11 :: 16

MAIN COURSE

CLASSIC THANKSGIVING DINNER

Roast Turkey, Roasted Garlic Carrot Mashed Potatoes, Stuffing, Green Beans, Gravy

45

CHILEAN SEA BASS [gf]

Roasted Garlic Mash, Asparagus, Lemon Beurre Blanc

56

ATLANTIC SALMON* [gf]

Grilled Salmon, Roasted Garlic Carrot Mashed Potatoes
Local Seasonal Vegetables, Tomato Basil Beurre Blanc

36

POTATO CRUSTED GULF GROUPER

Blistered Tomato Chorizo Cream Sauce,
Local Seasonal Vegetables

48

CAPRESE RISOTTO

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

25

SEAFOOD RISOTTO [gf]

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

35

PASTA PRIMAVERA

Angel Hair Pasta, Assorted Roasted Vegetables
Savory Vegetable Stock

25

8 OZ WAGYU FILET* [gf]

Wrapped in Prosciutto, Gorgonzola Pesto Crust,
Au Gratin Potatoes, Haricot Verts

60

12 OZ WAGYU NY STRIP* [gf]

Sliced, Truffle Pomme Frites, Local Seasonal Vegetables,
821 Steak Sauce

58

[GF] Gluten Free Options Available

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 Allergies. 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.