



# GLUTEN FREE DINNER MENU BY THE GLASS

## SPARKLING

Piper Sonoma, Brut, California, n.v	10.75	Prosecco, Banfi, Maschio Veneto, Italy, n.v. (Split)	11.75
Mumm, Brut, Prestige, Napa, n.v. (Split)	14.75	Heidsieck, Monopole, Blue Top, France, n.v. (Split)	19.75
Pommerey Pop, Rose, France, (Split)	22.75		

## CHARDONNAY

Discoveries, California, 2016	8.75
Hess, Shirtail Creek, Monterey, 2015	13.75
Paul Hobbs, Crossbarn, Sonoma, 2016	16.75
Ramey, Sonoma, 2015	18.75

## SAUVIGNON BLANC

Darcie Kent, Rava Black Jack, Monterey, 2015	10.75
Saint Clair, Family Estates, Marlborough, NZ, 2015	12.75

## ALTERNATIVE WHITES/BLUSH

Reisling, Dr Loosen, "Dr L", Mosel, Germany, 2015	9.75
Pinot Gris, King Estate, Acrobat, Oregon, 2015	10.75
Pinot Grigio, Alois Lageder, Alto Adige, Italy, 2016	13.75
Rose, Juliette, Domaine de la Sangliere, Provence, 2015	10.25
Rose, Whispering Angel, Cotes de Provence, 2016	12.75

## PINOT NOIR

Sean Minor, Four Bears, Central Coast, 2014	10.75
Kathryn Hall, Walt, Blue Jay, Sonoma County, 2014	16.75
Adelsheim, Willamette Valley, 2014	18.75

## CABERNET SAUVIGNON

Estrella, Proprietors Reserve, California, 2015	8.75
Seven Falls, Wahluke Slope, Washington State, 2015	11.75
Sean Minor, Paso Robles, 2014	14.75
Freemark Abbey, Napa, 2013	18.75

## ALTERNATIVE RED

Malbec, Elsa Bianchi, Mendoza, Argentina, 2015	10.75
Cline, Sonoma County, 2015	10.75

---

## STARTERS...

### JUMBO SHRIMP COCKTAIL

Traditional Cocktail Sauce 16.95

### BEEF CARPACCIO

Black Garlic Aioli, Pickled Shitake, Watermelon  
Radish, Arugula, Shaved Parmesan 16.95

### PRINCE EDWARD ISLAND MUSSELS

Melted Leek Cream 14.95

### ESCARGOT & BACON

Pickled Mustard Seeds, Tomato Confit  
Boursin & Roasted Corn Cream,  
Micro Basil, Black Truffle 14.95

## ORGANIC GREENS...

### HEIRLOOM TOMATO BURRATA

Basil Oil, Aged Balsamic, Watermelon Radish 15.95

### HEIRLOOM BEET TARTAR

Fresh Goat Cheese, Pistachio Vinaigrette,  
Blood Orange, Crème Fraîche 15.95

### THE "M"

Heirloom Grape Tomatoes, Feta Cheese, Cucumbers,  
Cipollini Onion White Balsamic Vinaigrette 9.95

### CAESAR SALAD "STEAKHOUSE STYLE"

Crisp Romaine Wedge, Parmigiano Reggiano,  
Creamy Lemon-Caesar Dressing 11.95

### THE WEDGE

Shaved Red Onion, Marinated Tomatoes, Scallion Oil,  
Smoked Bacon, Peppercorn Blue Cheese Dressing  
11.95

In an effort to comply with Florida water conservation we are serving water upon request

\*\* The consumption of raw or undercooked food items may cause foodborne illness

---

## FROM THE WATER...

### FLORIDA BLACK GROUPER

Organic Vegetables, Roasted Corn Cream,  
Popcorn Shoots 36.95

### YELLOWFIN AHI TUNA

Cashew Fried Rice, Poached Carrots,  
Key Lime & Soy Buerre Blanc, Micro Cilantro 36.95

### SEAFOOD CIOPPINO

Tiger Shrimp, Littleneck Clams, Fresh Fish, Lobster,  
Potatoes, Roasted Wild Mushrooms, Kale, Tomato-Fennel  
Broth 32.95

### GRILLED SCOTTISH SALMON

Ancient Grains, Baby Organic Kale  
Piquillo Pepper Cream 32.95

### JUMBO MAINE LOBSTER TAIL

Organic Vegetable Risotto,  
Roasted Brussel Sprouts,  
Drawn Butter 48.95

### EAST COAST SWORDFISH

Caramelized Golden Potato, Braised Fennel,  
Grilled Pineapple, Sweet Drop Peppers,  
White Wine, Miso & Spicy Sambal Butter Sauce  
37.95

---

## FLAVORFUL MEATS...

### VEAL & SHRIMP "M"

Organic Root Vegetables,  
Herbed Marsala Wine Sauce,  
Micro Arugula 38.95

### CHAIRMAN'S RESERVE NEW YORK STRIP

Roasted Garlic Chive  
Whipped Potatoes 41.95

### BLACK ANGUS FILET MIGNON

Herb Roasted Roma Tomatoes, Garlic Chive  
Whipped Potatoes, Sauce Foyot 42.95

---

### ORGANIC SEASONAL VEGETABLES

Chef Sources Out The Highest Quality Artisan  
Baby Vegetables Each Season Has to Offer.  
They Are Received Daily and Prepared To Order 8.95