



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

PINOT NOIR

Sean Minor, Four Bears, Central Coast, 2015	10.75
Cline, Sonoma, 2015	13.75
Kathryn Hall, Walt, Blue Jay, Sonoma County, 2014	16.75
Archery Summit, "Premier Cuvee" Willamette Valley, 2014	21.75

SAUVIGNON BLANC

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

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	21.75

ALTERNATIVE WHITE/ROSE

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, Whispering Angel, Cotes de Provence, 2016	12.75

ALTERNATIVE RED

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

AUTUMN MENU

STARTERS

JUMBO SHRIMP COCKTAIL

Florida Tangerine Cocktail Sauce & Giner Tea Vapor
5.50 each

PAN BRAISED P.E.I. MUSSELS

Melted Leek Cream 15.95

AHI TUNA TARTAR

Yuzu Wakame, Black & White Sesame Aiolis, Soy Caviar
17.95

ORGANIC GREENS

CHOPPED ICEBERG

Red Onion, Lady Moon Farms Tomatoes, Pepper Bacon, Buttermilk-Blue Cheese Dressing 11.95

THE "M"

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

HEIRLOOM BEET TARTAR

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

ORGANIC PUMPKIN & RED OAK

Maple Whipped Burrata, Prosciutto, Poached Apple, Pumpkin Seeds & Oil, Fresh Cider Vinaigrette
12.95

ORGANIC CAESAR SALAD

Romaine Hearts, Parmigiano Reggiano, Meyer Lemon-Caesar Dressing 11.95

ARUGULA & APPLE

Pickled Celery Heart, Parmigiano Reggiano, Candied Walnuts, Naples Honey Vinaigrette
12.95

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

VEGETARIAN SELECTION

ROASTED ORGANIC BUTTERNUT SQUASH

Honey -Balsamic Brussels Sprouts, Opal Apple, Cider
Braised Kale, Feta Cheese

28.95 *With Chicken +8 With Shrimp +10*

FROM THE WATER

LOCAL BLACK GROUPER

Caramelized Cauliflower Puree, Ginger Marinated
Asparagus, Roasted Vegetable Demi Glaze

36.95

YELLOWFIN AHI TUNA

Cashew Fried Rice, Korean BBQ Vegetables,
Key Lime Ponzu Buerre Blanc

36.95

EAST COAST SWORDFISH

Rock Shrimp, Golden Potato, Braised Fennel,
Grilled Pineapple, Sweet Drop Peppers,
Miso & Spicy Sambal Butter Sauce 37.95

SEASONAL BOUILLABAISSE

East Coast Shrimp, Littneck Clams, PEI Mussels,
Fresh Fish, Lobster, Potatoes, Autumn Mushrooms,
Braised Endive, Sundried Tomato Nage

32.95

CARAMELIZED DIVER SCALLOPS

Roasted Petite Vegetables, Prosciutto Chip,
Vanilla-Dijon Butter

37.95

GRILLED SCOTTISH SALMON

Toasted Ancient Grains, Heirloom Carrots,
Kale & Basil Chimichurri

34.95

FROM THE LAND

VEAL & SHRIMP "M"

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

JOYCE FARMS CHICKEN BREAST

Vermont Cheddar & Chive Whipped Potatoes,
Heirloom Carrots, Pecans, Golden Raisins, Hard Cider
Roasted Chicken Jus

32.95

BRAISED SHORT RIB

Baby Sweet Potato, Honey- Balsamic Brussel Sprouts
Candied Garlic & Port Wine Braising Reserves

35.95

BLACK ANGUS FILET MIGNON (8oz.)

Vermont Cheddar & Chive Whipped Potatoes,
Cognac & Cracked Peppercorn Sauce

43.95

1855 N.Y. STRIP STEAK (12oz.)

Baby Potatoes, Marinated Local Tomatoes,
Roasted Cipollini Sauce Bordeaux

43.95

ENTREE ENHANCEMENTS

LOBSTER SCAMPI STYLE

Chardonnay, Roasted Garlic, Fresh Herb, House

15.95

OSCAR STYLE

Blue Crab, Grilled Asparagus, Hollandaise

15.95

SHAREABLE SIDES

ORGANIC CHEF'S VEGETABLES

Chef's Seasonally Sourced Artisan Vegetables

9.95

CRISPY BRUSSEL SPROUTS

Apple Bacon & Honey Balsamic

9.95

CARAMELIZED BABY SWEET POTATOES

Ginger Salt & Brown Sugar Butter

9.95