



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,	8.75
Hess, Shirttail Creek, Monterey,	13.75
Paul Hobbs, Crossbarn, Sonoma,	16.75
Ramey, Sonoma,	18.75

SAUVIGNON BLANC

Mohua, Marlborough, New Zealand,	10.75
Groth, Napa Valley,	13.50

ALTERNATIVE WHITE/ROSE

Reisling, Dr Loosen, "Dr L", Mosel, Germany,	9.75
Pinot Grigio, Zenato della Venezie, Italy,	10.75
Pinot Grigio, Alois Lageder, Alto Adige, Italy,	13.75
Rose, Whispering Angel, Cotes de Provence,	12.75

PINOT NOIR

Sean Minor, Four Bears, Central Coast,	10.75
Cline, Sonoma,	13.75
Kathryn Hall, Walt, Blue Jay, Sonoma County,	16.75

CABERNET SAUVIGNON

Estrella, Proprietors Reserve, California,	8.75
Seven Falls, Wahluke Slope, Washington State,	11.75
Sean Minor, Paso Robles,	14.75
Foley Johnson, Rutherford,	20.75

ALTERNATIVE RED

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

SUMMER MENU STARTERS

JUMBO SHRIMP COCKTAIL

Florida Tangerine Cocktail Sauce & Ginger Tea Vapor
5.50 each

PAN BRAISED P.E.I. MUSSELS

Melted Leek Cream 15.95

CHARRED KOREAN BBQ OCTOPUS

Crunchy Sesame, Cucumbers & Sriracha Aioli
16.95

ORGANIC GREENS

ORGANIC ICEBERG WEDGE

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

SUMMER HEIRLOOM TOMATOES & BURRATA

Port Wine Poached Black Figs,
Strawberry Balsamic Vinaigrette, Basil Oil
15.95

ORGANIC CAESAR WEDGE

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

FROM THE WATER

CARAMELIZED DIVER SCALLOPS

English Pea & Bacon, Roasted Petite Vegetables,
Local Pea Tendrils, Vanilla-Dijon Butter
37.95

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
35.95

YELLOWFIN AHI TUNA

Korean BBQ Vegetables,
Key Lime Ponzu Buerre Blanc
37.95

ORA KING SALMON

Roasted Fingerling Potatoes, Confit Tomatoes,
Artichokes, Kalamata Tapenade,
Blood Orange Olive Oil
34.95

FROM THE LAND

VEAL & SHRIMP "M"

Forest Mushroom, Spinach & Mascarpone Risotto,
Herbed Marsala Sauce
38.95

BRAISED SHORT RIB

Vermont Cheddar & Chive Whipped Potatoes,
Honey- Balsamic Brussel Sprouts
Candied Garlic & Port Wine Braising Reserves
35.95

BLACK ANGUS FILET MIGNON (8oz.)

Vermont Cheddar & Chive Whipped Potatoes,
Roasted Cipollini Sauce Bordeaux
43.95

N.Y. STRIP STEAK (12oz.)

Caramelized Fingerling Potatoes with
Parmesan, Artichoke, & Basil, Bearnaise Sauce
39.95

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

PAN ROASTED FINGERLING POTATOES

Parmesan, Artichoke, & Basil
9.95

**OUR CHEF IS CONSCIOUS OF ALL ALLERGIES, AVERSIONS,
DIETARY RESTRICTIONS, AND LIFESTYLE CHOICES. PLEASE COMMUNICATE THESE
TO YOUR SERVER, AS WE ARE CERTAIN TO ACCOMMODATE.**