



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

Mohua, Marlborough, New Zealand, 2016	10.75
Groth, Napa Valley, 2016	13.50

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
Foley Johnson, Rutherford, 2014	20.75
Goldschmidt, "Hilary", Oakville, 2014	24.75

ALTERNATIVE WHITE/ROSE

Reisling, Dr Loosen, "Dr L", Mosel, Germany, 2015	9.75
Pinot Grigio, Zenato della Venezie, Italy, 2016	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

WINTER 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

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

BUTTERNUT SQUASH & 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 Scallops +12 With Chicken +8 With Shrimp +10

FROM THE WATER

CHILEAN SEABASS

White Harissa Roasted Tomatoes, Fingerling Potatoes,
Mint Creme Fraiche, French Olive Oil
41.95

YELLOWFIN AHI TUNA

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 BOUILLABAISSSE

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

ORA KING SALMON

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

LOBSTER & TRUFFLE RISOTTO

Autumn Mushrooms, Local Heirloom Tomatoes,
Uncured Pancetta & Colusa Farms Basil,
Shaved Perigord Truffle
42.95

FROM THE LAND

GRILLED COLORADO VEAL CHOP

Vermont Cheddar & Chive Whipped Potatoes, Poached
Asparagus, Arugula, Black Figs, Port Wine Sauce
45.95

VEAL & SHRIMP "M"

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

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,
Roasted Cipollini Sauce Bordeaux
43.95

PRIME ANGUS RIBEYE (16oz.)

Bacon & Gorgonzola Gratin Potatoes,
Port Wine Sauce
46.95

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