

## SALADS AND STARTERS

<b>STEAK HOUSE MIXED SALAD (V)</b> \$12	<b>SIMPLE "MIXED" SHRIMP COCKTAIL</b> \$15
Field Greens, Pickled Carrots, Grilled Red Onions, Spicy Walnuts, Heirloom Tomatoes, Torn House Croutons, Fava Bean, Kerry Gold Irish Cheddar Signature House Dressing	Poached Bay Shrimp, House Cocktail Sauce, Shaved Iceberg Lettuce
<b>50/50 CAESAR SALAD</b> \$13	<b>OVEN BAKED EASTERN SHORE CRAB CAKE</b> \$17
Romaine Hearts and Baby Kale, Torn House Croutons, Creamy Caesar Dressing, Black Pepper and Shaved Parmesan Cheese	Roasted Corn and Smoked Tomato Salad, Fresh English Cucumber, Charred Lemon
<b>BURRATA HEIRLOOM TOMATO SALAD (GF, V)</b> \$13	<b>SOUTHERN STYLE CRISPY FRIED SHRIMP</b> \$16
Extra Virgin Olive Oil, Micro Basil and Balsamic Vinaigrette	Country Cole Slaw and Classic Cocktail Sauce with Lemon
<b>PLEASE ENHANCE YOUR SALAD WITH THE FOLLOWING</b>	
Char-Grilled Chicken	\$6
Three Poached Deep Water Shrimp	\$7
Char-Grilled New York Sirloin	\$7

## HEARTH BAKED PIZZAS AND FLATBREADS

<b>CLASSIC MARGHERITA PIZZA (V)</b> \$15	<b>DAILY HOUSE FLATBREAD</b> \$15
Thin Crust, California Olive Oil, Hand Crushed Stanislaw County Tomatoes, Basil and Fresh Mozzarella	Selection of Local, Sustainable Products to Accompany the Season, Finished with California Olive Oil and Sea Salt

## SANDWICHES

<b>STEAK HOUSE BURGER</b> \$16	<b>PRESSED BLISTERED VEGETABLE GRIDDLE SANDWICH</b> \$14
Certified Angus Beef-Butcher Blend®, Choice of American, Swiss or Aged Cheddar Cheese Served with Fries	Southern Butter Bean Hummus, Mixed Grilled Vegetables, Oven Roasted Tomatoes on a Country Sourdough Loaf Served with Fries
<b>ROMESCO CHICKEN SANDWICH</b> \$15	
Grilled Queso Fresco, Heirloom Tomatoes and Arugula on a Ciabatta Roll Served with Fries	

## MAIN PLATES

<b>FLORIDA WHOLE ROASTED YELLOWTAIL SNAPPER (GF)</b> \$29	<b>CHAR-GRILLED BISTRO STEAK</b> \$27
Extra Crispy Yellowtail, Stuffed with Holland Bell Pepper, Spanish Onions, Florida Orange and Fresh Cilantro with Roasted Yellow Potatoes and Melange of Local Vegetables	Potato Croquettes, Asparagus, Cipollini Onion, Romesco Sauce
<b>PAN SEARED ATLANTIC SALMON (GF)</b> \$26	<b>12 OUNCE PAN ROASTED NEW YORK STRIP STEAK</b> \$30
Fava Bean Puree, Shaved Asparagus, Lemon Zest	Brown Butter Seared, Served with Jumbo Carrot and Caramelized, Brussels Sprouts, Salt Baked Potato and House Herb Butter
<b>ANCHO-HONEY ROASTED CHICKEN</b> \$25	<b>FIVE SPICED SEARED 72-HOUR SHORT RIB</b> \$27
Mexican Style Street Corn, Charred Avocado, Queso Fresco	Cauliflower "Fried Rice", Grilled Vegetables
<b>JOYCE FARM'S NORTH GEORGIA CHICKEN BREAST</b> \$23	<b>SPRING PEA GARGANELLI</b> \$23
Roasted Gold Potatoes, Vegetable Melange, Sherry Chicken Jus	Spring Pea Ragout, Crisp Pancetta, Mint
<b>SLOW ROASTED PORK JALAPENO PANKO CRUST</b> \$25	<b>ANCIENT GRAINS TOMATO RISOTTO (V, GF)</b> \$19
White Bean Nicoise *Add Lake Meadow Farm Fried Egg \$3	Asparagus, Eggplant, Grated Parmesan

18% gratuity on parties of 6 or more will be added to the bill for your convenience.

Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Please alert your service staff to any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request.

## KETTLE COOKED SOUPS

<b>ROASTED CORN TORTILLA SOUP</b> \$8
Pulled Pork, Lime Zest
<b>OUR CULINARY DAILY INSPIRED SOUP</b> \$7
Daily Specialty Soup Made from Local, Sustainable and Seasonal Products

## SIDE DISHES

<b>BRUSSELS SPROUTS AND JUMBO CARROTS (V)</b> \$7
Extra Virgin Olive Oil, Parmesan Cheese
<b>SALT BAKED POTATO (GF)</b> \$8
Cheddar, Sour Cream, Scallions and Bacon are Served on the Side
<b>CAST IRON CREAMED CORN</b> \$5
Princess Sauce and Cracked Black Pepper
<b>MAC &amp; FIVE CHEESES</b> \$8
Cavatappi Pasta, Buttery Bread Crumbs

## DESSERTS

<b>KEY LIME PIE IN VINTAGE JAR</b> \$9
Key Lime Juice, Condensed Milk, Cane Sugar, Vanilla Wafer Crust
<b>WARM VALRHONA CHOCOLATE FONDANT</b> \$9
Coffee Ice Cream
<b>DESSERT MINIS OF THE SEASON</b> \$4 EA
Daily Selection
<b>CRÈME BRULEE</b> \$9
Berries
<b>SEA SALT MUDDLED STRAWBERRIES ON SHORT CAKE</b> \$16
Local Plant City Strawberry, Pinch of Sea Salt, Lemon Sponge Short-Cake, Dairy Fresh Whipped Cream for Two Guests in a Trifle Glass
<b>ASSORTED ICE CREAM</b> \$7
Strawberry, Chocolate, Vanilla and Coffee

## BEVERAGES

<b>SOFT DRINKS</b> \$4
<b>FRESHLY BREWED ICED TEA</b> \$4
<b>FRESHLY BREWED COFFEE/DECAF</b> \$4
<b>ESPRESSO</b> \$3
<b>SELECTION OF ASSORTED TEA</b> \$4
Herbal/Regular/Decaf
<b>CAPPUCCINO/LATTE</b> \$5

\*GL= GLUTEN FREE

\*V= VEGETARIAN.

\*PLEASE ASK YOUR SERVER FOR VEGAN OPTIONS