

SALADS AND STARTERS

50/50 CAESAR SALAD \$13

Romaine Hearts and Baby Kale, Torn House Croutons, Creamy Caesar Dressing, Black Pepper and Shaved Parmesan Cheese

CHOP-HOUSE MIXED SALAD \$13

Freshly Chopped Daily Field Greens, Pickled Carrots, Grilled Red Onions, Spicy Pecans, Heirloom Tomatoes, Butter Beans, Aged White Cheddar, Signature House Dressing, Torn House Croutons

BURRATA HEIRLOOM TOMATO SALAD (V, GF) \$13

Extra Virgin Olive Oil, Micro Basil and Balsamic Vinaigrette

PLEASE ENHANCE YOUR SALAD WITH THE FOLLOWING:

Char-Grilled Chicken \$6
Three Poached Deep Water Shrimp \$7
Char-Grilled New York Sirloin \$7

"THROW BACK" COMPOSED PETITE SHRIMP COCKTAIL \$17

Tender Poached Bay Shrimp mixed with House Black Pepper Cocktail Sauce, Romaine Lettuce Ribbons, Half Lemon, Soda Crackers

CLASSIC MARGHERITA PIZZA \$15

Thin Crust, California Olive Oil, Hand Crushed Stanislaw, County Tomatoes, Basil, Fresh Mozzarella

MAC & FIVE CHEESES \$13

Cavatappi Pasta, Buttery Bread Crumbs

SANDWICHES AND MAIN PLATES

STEAK HOUSE BURGER \$16

Certified Angus Beef-Butcher Blend®, Choice of American, Swiss or Aged Cheddar Cheese

PUB BURGER \$19

Certified Angus Beef-Butcher Blend®, Shaved Wagu Brisket, Sharp Cheddar, Bread & Butter Pickles

ROMESCO CHICKEN SANDWICH \$15

Grilled Queso Fresco, Heirloom Tomatoes and Arugula on a Ciabatta Roll

CUBAN REUBEN \$15

Shaved Corned Beef, Pork Belly Pastrami, Melted Swiss, Dijonaise on Cuban Bread

PRESSED BLISTERED VEGETABLE GRIDDLE SANDWICH (V) \$14

Southern Butter Bean Hummus, Mixed Grilled Vegetables, Oven Roasted Tomatoes on Country Sourdough Loaf

PORTOBELLO TURKEY BURGER \$15

Grilled Portobello Mushroom, Cranberry Cabbage Slaw on a Toasted Brioche Bun

PAN-ROASTED FLORIDIAN DAILY FISH SANDWICH \$17

Old Bay Seasoned, Classic Remoulade Sauce, Shaved Lettuce with Local Tomatoes, Romaine Ribbon, Fresh Lemon on Butter Brioche Roll

Please Note: All Our Sandwich Selections are Served with Choice of French Fries, Kettle Cooked Potato Chips or Petite Side Salad with Balsamic Dressing

CHAR-GRILLED BISTRO STEAK \$26

Potato Croquettes, Asparagus, Cipollini Onion, Romesco Sauce

FIVE SPICED SEARED 72-HOUR SHORT RIB \$26

Cauliflower "Fried Rice," Grilled Vegetables

ANCHO-HONEY ROASTED CHICKEN \$23

Mexican Style Street Corn, Charred Avocado, Queso Fresco

PAN SEARED ATLANTIC SALMON (GF) \$23

Fava Bean Puree, Shaved Asparagus, Lemon Zest

SPRING PEA GARGANELLI \$19

Spring Pea Ragout, Crisp Pancetta, Mint

ANCIENT GRAINS TOMATO RISOTTO (GF, V) \$19

Asparagus, Eggplant, Grated Parmesan

SLOW ROASTED PORK JALAPENO PANKO CRUST \$20

White Bean Nicoise
*Add Lake Meadow Farm Fried Egg \$3

CAULDRON COOKED SOUPS

ROASTED CORN TORTILLA SOUP \$8

Pulled Pork, Lime Zest

OUR CULINARY TEAM'S DAILY INSPIRED SOUP \$7

Daily Specialty Soup Made from Local, Sustainable and Seasonal Products

DESSERTS

KEY LIME PIE IN VINTAGE JAR \$9

Key Lime Juice, Condensed Milk, Cane Sugar, Vanilla Wafer Crust

WARM VALRHONA CHOCOLATE FONDANT \$9

Coffee Ice Cream

DESSERT MINIS \$4 EA

Daily Selection

CRÈME BRULEE \$9

Berries

SEA SALT MUDDLED STRAWBERRIES ON SHORT CAKE \$16

Local Plant City Strawberry, Pinch of Sea Salt, Lemon Sponge Short Cake, Dairy Fresh Whipped Cream for Two Guests in a Trifle Glass

ASSORTED ICE CREAM \$7

Strawberry, Chocolate, Vanilla and Coffee

BEVERAGES

SOFT DRINKS \$4

FRESHLY BREWED ICED TEA \$4

FRESHLY BREWED COFFEE/DECAF \$4

ESPRESSO \$3

SELECTION OF ASSORTED TEAS \$4

Herbal/Regular/Decaffeinated

CAPPUCCINO/LATTE \$5

*GL= GLUTEN FREE

*V= VEGETARIAN

*PLEASE ASK YOUR SERVER FOR VEGAN OPTIONS

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.