



## Appetizers

- 8                    *Grilled Tomato & Portabella Mushroom Napoleon*  
                         *Buffalo Mozzarella, Toasted Sourdough*  
                         *Basil Pesto, Black Mission Fig Balsamic*
- 12                    *Bacon Wrapped Blackened Shrimp*  
*Smoked Gouda Corn Grits, Tomato Molasses Glaze*  
                         *Tropical Fruit Relish*
- 12                    *Seared Jumbo Diver Scallops*  
                         *Florida Grapefruit & Navel Orange Supremes*  
                         *Shaved Fennel, Asparagus Tips & Key Lime Aioli*
- 14                    *Lump Blue Crab Cake*  
*Confit Tomato-Green Onion Relish, Black Pepper Aioli*
- 12                    *Sesame Seared Ahi Tuna*  
                         *Pineapple Sake Chutney, Pickled Ginger Slaw*  
                         *Soy Honey Mustard Dressing*

## Soups & Salads

- 6                    *Blue Crab Bisque*  
*Tender Warm Lump Crab, Roasted Corn & Cilantro Custard*
- 8                    *Mixed Summer Organic Field Greens*  
                         *English Cucumber, Tomato Carpaccio*  
                         *Sun Dried Cranberries, Florida Citrus Vinaigrette*
- 8                    *Heart of Romaine Wedge*  
*Asiago Crisp, Creamy Caesar Dressing, Balsamic Reduction*  
                         *Baguette Toast*
- 9                    *Spinach Frisse Salad*  
*Pecan Crusted Chevre, Mushroom, Pickled Onion*  
                         *Poached Quail Egg, Warm Bacon Vinaigrette*
- 9                    *Poached Bartlett Pear & Baby Arugula*  
*Shaved Prosciutto, Maytag Blue Cheese*  
                         *Candied Walnuts, Rum Raisin Dressing*



## Entrees

- Eggplant & Boursin Cheese Cannelloni** 22  
**Tomato Garlic Chutney, Basil Pistou, Baked Parmesan Tuille**  
*Castello Banfi Chianti Classico or Michele Chiarlo Tortoniano Nebbiolo*
- Mayport Shrimp and Seared Scallops** 27  
**Rice Noodles, Shiitake Mushrooms, Lemongrass, Thai Curry Sauce**  
*Iron Horse "T Bar T" Viognier or Loius Jadot Puligny-Montrachet*
- Bourbon Marinated Atlantic Salmon** 24  
**Vidalia Onion, Jasmine Rice Pilaf, Asparagus**  
**Applewood Smoked Bacon**  
*Dynamite Vineyards Cabernet Sauvignon or Wolf Blass Platinum Label Shiraz*
- Cajun Seared Mahi Mahi** 27  
**Blue Crab & Oyster Mushroom Risotto, Fried Green Tomato**  
**Grilled Pineapple & Roasted Red Pepper Salsa**  
*Matanzas Creek Winery Sauvignon Blanc or Bonneau du Martray Corton-Charlemagne Grand Cru*
- Herb Crusted Chilean Sea Bass** 30  
**Picatta Sauce, Cherry Tomato, Capers, Artichoke Hearts**  
*Caymus Conundrum or La Scolca Pinot Grigio*
- Roasted Free Range Chicken** 24  
**Seared Potato Gnocchi, White Truffle Tomato Coulis**  
**Stewed Zucchini & Yellow Squash Ratatouille**  
*Francis Ford Coppola Claret or Beaulieu Vineyard Georges De Latour Cabernet Sauvignon*
- Grilled N.Y. Strip Loin** 30  
**Buttered Haricot Vert, Sour Cream & Horseradish Potato Puree**  
**Rosemary Brandy Veal Reduction**  
*Trincherio Main Street Vineyard Cabernet Sauvignon or Joseph Phelps Insignia Meritage*
- Black Angus Beef Tenderloin** 32  
**Sautéed Garlic Spinach, Tomato Provençal, Roast Idaho Potato**  
**Balsamic Demi**  
*Caymus Vineyards Cabernet Sauvignon or Mondavi & Rothschild Meritage Opus One*
- Colorado Rack of Lamb** 33  
**Sautéed Spring Peas & Tomato Concasse**  
**Braised Cabbage & Onion Blintz**  
**Kalamata Olive Lamb Jus**  
*Langtry Meritage or Andrew Geoffrey Vineyards Cabernet Sauvignon*

*Gratuity and taxes will be added for your convenience. As a courtesy to other diners, please refrain from cellular phone use. Consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs may increase consumer risk of food borne illness.*