

# DINNER

## STARTERS

### Spinach & Artichoke Dip

Chopped artichoke hearts, baby spinach, parmesan cheese & fresh herbs • \$11

### Bruschetta

Toasted Italian crostini, plum tomatoes, basil, garlic, extra-virgin olive oil • \$8

### Calamari

With cilantro citrus dipping sauce • \$14

### Edamame (SPICY + \$1)

Steamed soybeans, sea salt • \$6

### Bacon Wrapped Shrimp

Applewood bacon, sweet barbecue sauce • \$16

### Mediterranean Steak Flatbread

sliced seasoned steak, red onions, tomatoes, basil, hummus, feta cheese • \$14

### Spinach Artichoke & Chicken Flatbread

Spinach & artichoke spread, grilled chicken, diced tomatoes and parmesan cheese • \$11

### \*\*Beef Carpaccio

Thinly sliced tenderloin seared rare with capers, extra virgin olive oil and shaved parmesan • \$16

### Baked Brie en Croute

Imported Brie cheese, French pastry, served with fresh fruit • \$12

### Mussels

Fresh Mussels steamed in white wine & garlic finished with fresh herbs and a touch of cream • \$12

## AFTER DINNER

# \$7

WARM CHOCOLATE  
CHIP COOKIES

•  
CRÈME BRÛLE

•  
BANANA FOSTER  
BREAD PUDDING

•  
GHIRARDELLI  
BROWNIE & ICE CREAM

\*\* FLORIDA STATE FOOD CODE REQUIRES US TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

## PREMIUM CUTS

**Filet • 6 OZ** Very lean and tender cut, served with whipped potatoes, maple glazed carrots, demi-glaze • \$28

**Filet • 10 OZ** The most tender steak available, very lean and tender cut, served with whipped potatoes, maple glazed carrots, demi-glaze • \$38

**New York Strip • 16 OZ** Classic thick flavorful cut, served with roasted potatoes and haricot vert • \$29

**Ribeye • 16 OZ** Juiciest and flavorful, heavily marbled, served with roasted potatoes and broccolini • \$29

**Peppercorn Crusted Filet • 6 OZ** With cracked peppercorns, served with whipped potatoes & broccolini • \$28

**Churrasco Steak •** Marinated skirt steak, served with sautéed onions, roasted potatoes & chimichurri sauce • \$22

OUR STEAKS ARE AGED FOR A MINIMUM OF 21 DAYS THEN HAND CUT AND TRIMMED DAILY

## SAUCES

\$4

BÉARNAISE  
•  
PEPPERCORN  
•  
CHIMICHURRI  
•  
SHIITAKE CREAM SAUCE

## SALADS

**Traditional Wedge •** Iceberg lettuce, creamy blue cheese, tomatoes, applewood bacon • \$10

**Caesar •** Romaine hearts, creamy Caesar dressing, house-made croutons, imported parmesan cheese • \$9

WITH  
ENTRÉE  
\$5

**\*\*Sashimi Tuna •** Seared tuna sashimi, mixed greens, cashews, mandarin bits, crispy wontons, wasabi vinaigrette • \$17

**Cranberry & Goat Cheese •** Candied walnuts, goat cheese, cranberries, spinach, white balsamic vinaigrette • \$11

**Maytag Blue •** Mixed greens, grilled chicken, avocado, blue cheese, tomato, carrots, bacon, tortilla chips, sweet paprika dressing • \$12

**Farm House •** Mixed greens, green apples, diced chicken, applewood bacon, goat cheese, toasted almonds and a sweet peppercorn mustard vinaigrette • \$12

## SEAFOOD

**Grilled Salmon •** Grilled Salmon, sun-dried tomato Chardonnay sauce, roasted red pepper orzo, fennel slaw, pan seared broccolini • \$24

**Blackened Mahi •** Pan seared mahi, parmesan orzo pasta, roasted peppers, broccolini • \$27

**Southern Shrimp & Grits •** Mushrooms, tomatoes, scallions, smoked Gouda grits • \$21

**Lobster Ravioli •** Tender ravioli, lobster cream sauce, parmesan cheese • \$18

## CLASSIC ENTREES

**Chicken Milanese •** Parmesan breaded chicken breast, mascarpone garlic herb sauce, whipped potatoes, vegetables • \$19

**Homestyle Meatloaf •** Whipped potatoes, maple glazed carrots, shiitake cream sauce & house made Applewood bacon jam • \$19

**Bowtie Florentine •** Bowtie pasta, grilled chicken, applewood bacon, baby spinach, sun dried tomatoes, imported parmesan, light cream sauce • \$19

**Classic Burger •** 100% angus beef, lettuce, tomato, onion and choice of cheese, served with fries • \$14

## Soups

### Lobster Bisque

Lobster bits, Cognac, cream, garlic crostini • \$9

### French Onion

Caramelized onions in beef broth, topped with a light crouton and melted provolone • \$7

## Potatoes

Sweet potato fries • \$6

Cajun spiced fries • \$6

Steakhouse roasted potatoes • \$6

Sea salt baked potato • \$5

Garlic whipped potatoes • \$5

Baked mac and cheese, topped with toasted bread crumbs • \$8

## Vegetables

Bacon wrapped asparagus served with Béarnaise sauce • \$7

Steamed broccolini • \$5

Sautéed mushrooms and onions • \$5

Maple glazed carrots • \$5

**Spice** MODERN STEAKHOUSE