

STARTERS

	CINEMA POPCORN COCONUT SHRIMP coconut shrimp, spiced popped corn, pina colada dipping sauce	16
	FLORIBBEAN STYLE CRAB CAKES key lime remoulade sauce	20
	FISH SPREAD fresh vegetable crudite and lavosh	16
	CAST IRON BAKED MAC & CHEESE corkscrew noodles, jalapeño-spiced gouda, herbs, bread crumbs	11
	CHEESE & CHARCUTERIE BOARD chorizo, prosciutto, salami, herbed goat, gorgonzola, manchego, smoked gouda, marinated olives, cornichons, artisanal crackers, honey thyme apricot jam, marcona almonds, fresh strawberries	32
	TUNA TAR-TACO* sushi grade tuna, wonton, pineapple, house made guacamole, wasabi crema, toasted black sesame seeds	24
	FIRE CRACKER BRUSSELS crisp brussels leaves, citrus "fire cracker" sauce, fried garlic-chili pepper, peanuts, cilantro	14
	TRUFFLE ASIAGO FOCACCIA BREAD cast iron baked and served with chefs daily butter selection	13

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER middle necks clams and country bread	6/10
LOBSTER BISQUE	5/8
ULTIMATE WEDGE BLT iceberg, applewood smoked bacon, red onion, tomato, grilled corn, gorgonzola, balsamic reduction, buttermilk-bleu cheese dressing	9
CAESAR chopped romaine, parmesan, croutons, caesar dressing	6
TEAK HOUSE mixed market greens, mandarin oranges, strawberries, grape tomatoes, cucumbers, croutons, roasted sesame, pineapple ginger dressing	8

ENTREES

TURKEY DINNER sauterne marinated turkey, French bread stuffing with sage and carmelized onion, sauteed green beans, bourbon pecan sweet potatoes, fresh mashed potatoes with herbed gravy, tangy cranberry sauce	36
KIDS TURKEY DINNER turkey, mashed potatoes and green beans	18
CAVATELLI crispy smoked bacon, roasted tomato sauce, shallots & garlic, parmesan	26
LAMB parmesan herb crusted rack of lamb, purple potato batonettes, baby zucchini, blueberry veal reduction	39
SHORT RIB whipped potatoes, garlic broccolini, beef au jus	34
 SCALLOPS* u-10 brown butter seared scallops, wild forest mushroom risotto , toasted hazelnut fennel petite salad, bourbon vanilla bean buerre blanc	35
SESAME CRUSTED SALMON* shiitake pineapple fried rice, buttery bok choy, orange szechuan sauce	34
TUSCAN CHICKEN airline chicken breast stuffed with lemon herb goat cheese & prosciutto, toasted polenta cake, pimento bacon cream sauce, arugula, blistered cherry tomatoes, champagne lemon vinaigrette	28
GROUPER* cornmeal crusted grouper, creamy smoked gouda grits ,crispy pancetta herit coverts, creole blue crab pan sauce	36

NEW YORK STRIP STEAK FRITES*- 14oz cast iron seared prime new york strip steak frites, truffled pomme frites, saffron aioli	46
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SIDES

WHIPPED POTATOES	4
CREAMY HERB & PARMESAN RISOTTO	4
BABY ZUCCHINI	6
BROCCOLINI	6
GREEN BEANS	6

DESSERT

PUMPKIN PIE classic traditional slice of holiday pumpkin delight	12
NOT YO MAMA'S PINEAPPLE UPSIDE DOWN CAKE warm pineapple cake with caramelized pineapple compote & spiced ginger port sauce served with vanilla ice cream	13

Our service team members work on a Commission Based Pay Model. We now charge a 20% service charge to all restaurant sales.

With this commission model in place, there is no expectation of a gratuity in addition to the 20% service charge. If you feel an additional gratuity is warranted, please know your generosity in recognizing exceptional service is very much appreciated, and 100% will be retained by your server and/or bartender.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ** Section 3-603.11, FDA Food Code CONSUMER INFORMATION if you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. + IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN Section 61C-4.010(8), Florida Administrative Code.