

PRIX FIXE

AVAILABLE FEB. 9TH-18TH

75 PER PERSON | NO SUBSTITUTIONS

HALIBUT TIRADITO

sizzling melon kaffir lime serrano vinaigrette

SPICED COFFEE RUBBED VENISON LOIN

lyonnaise purple potato, caramelized cipollini onions, brown buttered roasted baby turnips, roasted grapes verjus demi

P.S. "I ♥ U"

caramel espresso macarons, chocolate covered strawberries



STARTERS

CALAMARI	18
<i>crispy calabrian calamari, fried basil, parmesan cheese, charred lemon aioli</i>	
CAST IRON BAKED MAC & CHEESE	11
<i>corkscrew noodles, jalapeño-spiced gouda, herbs, bread crumbs</i>	
WHITE BEAN & MUHAMMARA HUMMUS	15
<i>pomegranate molasses, candied walnuts, feta, warm pita</i>	
FIRE CRACKER BRUSSELS	14
<i>crisp brussels, citrus "fire cracker" sauce, fried garlic-chili pepper, peanuts, cilantro</i>	
DUCK SPRING ROLLS	11
<i>confit duck, caribbean spiced vegetables, passion fruit agrodolce</i>	
TRUFFLE ASIAGO FOCACCIA BREAD	13
<i>cast iron baked and served with chefs daily butter selection</i>	

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	6/10
<i>served with middle neck clams and country bread</i>	
TRUFFLED LEEK AND POTATO SOUP	8/12
ULTIMATE WEDGE BLT	9
<i>iceberg, applewood smoked bacon, red onion, tomato, grilled corn, crumbled bleu cheese, buttermilk-bleu cheese dressing, balsamic reduction</i>	
CAESAR	6
<i>chopped romaine, parmesan, croutons, caesar dressing</i>	



Valentine's Menu

ENTREES

BEEF SHORT RIB	34
<i>whipped potatoes, garlic broccolini, beef au jus</i>	
BEEF TENDERLOIN* - 8oz	46
<i>twice baked lobster potato, sautéed green beans, lemon chorizo au poivre</i>	
TUSCAN CHICKEN	28
<i>airline chicken breast stuffed with lemon herb goat cheese & prosciutto, toasted polenta cake, pimento bacon cream sauce, arugula, blistered cherry tomatoes, champagne lemon vinaigrette</i>	
SESAME CRUSTED SALMON*	34
<i>shiitake pineapple fried rice, buttery bok choy, orange szechuan sauce</i>	
HAZELNUT MAHI*	33
<i>crusted mahi mahi, parsnip purée, honey charred heirloom baby carrots</i>	
CAVATELLI	25
<i>crispy smoked bacon, roasted tomato sauce, shallots & garlic, parmesan</i>	
LINGUINE	34
<i>clams, shrimp, bay scallops, scampi sauce, herbs, cherry tomatoes, shallots & garlic, parmesan</i>	

DESSERT

P.S. "I ♥ U"	10
<i>caramel espresso macarons, chocolate covered strawberries</i>	
CHOCOLATE PEANUT BUTTER BOMBE	13
<i>peanut butter milk chocolate mousse, salted dulce de leche center, dark chocolate honey crunch</i>	

SIGNATURE DRINK

SPRING FEVER	13
<i>prosecco, rhubarbe, strawberry</i>	

WINE SPECIALS

TAKE 25% OFF PRICES BELOW

FRANCIS COPPOLA PROSECCO	40
<i>Italy</i>	
GH MUMM BRUT CHAMPAGNE	89
<i>France</i>	
SONOMA CUTRER CHARDONNAY	52
<i>Russian River, California</i>	
LES CHAMPS CLOS SANCERRE	72
<i>France</i>	
J. LOHR PURE RED BLEND	60
<i>Paso, California</i>	
WILLAMETTE VALLEY VINEYARDS ESTATE PINOT NOIR	74
<i>Oregon</i>	
ST. FRANCIS CABERNET SAUVIGNON	53
<i>Sonoma, California</i>	
BANFI CHIANTI CLASSICO RESERVA	60
<i>Italy</i>	

We have recently changed our service team members to a Commission Based Pay Model. We now charge a 20% service charge to all restaurant sales. Our new commission based compensation model for our team is designed to ensure they continue to be very well compensated for their hard work, cost of living, and inflation we currently face.

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.

HAPPY VALENTINE'S DAY!

\$35 Corkage Fee & Dessert Fee for any outside wine or baked goods.

*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.