



Entertainment Menu

Charcuterie Board	45
Chef's Choice 3 meats 3 Cheeses Marinated Olives Nuts & Fruits	
Citrus City Meatloaf	28
Pork & Duck Meatloaf Roasted Garlic Rosemary Mashed Potatoes Seasonal Vegetable Topped with a Fried Egg & Miso Ketchup	
Vegan Meatloaf	28
Garlic Rosemary Fingerling Potatoes Charred Broccolini Topped with Miso Ketchup	
Chicken Coq Au Vin	30
Braised Half Chicken Burgundy Wine Reduction Bacon Lardons Cognac Infused Mushrooms Pearl Onions Carrots	
Stuffed Pork Chop	32
Pan Seared Pork Chop Stuffed with Capers, Fennel & Carrots Creamy Polenta Seasonal Vegetable Topped with Berry Compote	
Vegan Bolognese	32
Cavatappi Pasta Crimini & Wild Mushrooms Vegan Ricotta Fried Sage	
Seafood Pasta	38
Fettuccini Noodles Lobster Shrimp Bay Scallops Jameson Cream Sauce	
Mediterranean Salmon	42
Pan-Seared Salmon Seasonal Vegetable Quinoa Pesto Tapenade Turmeric Tahini Sauce	
Hangar Steak	42
8oz Guajillo Marinated Hangar Steak Fingerling Potatoes Charred Broccolini Roasted Potato Puree	
Chilean Sea Bass	45
Pan-Seared Chilean Sea Bass Risotto Bok Choy Ginger Lemongrass Sauce	
Filet Mignon	55
7oz Filet Roasted Garlic Rosemary Mashed Potatoes Seasonal Vegetable choice of: Peppercorn Brandy Sauce or Fig Compound Butter	
Surf & Turf Style: Add Grilled Shrimp 15 Add Crab Cake 16	

— Dessert —

Chocolate Covered Panna Cotta	12
Vanilla Bean Panna Cotta with Chocolate Ganache	
Sticky Toffee Pudding Cake	12
Homemade Toffee Cake Whiskey Caramel Sauce Topped with Vanilla Ice Cream	
Cheesecake	14

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