

Entrées

Add a House Salad for \$3.00 with Any Entrée

Organic Udon Noodle Vegetable Stir Fry \$15

Buckwheat & organic udon noodles with seasonal vegetables finished with a sake, sweet soy & vegetable broth

Citrus Seared Airline Chicken \$18

Seared airline chicken breast served over citrus whipped potatoes & finished with a fresh herb, garlic Sundried tomato & white wine pan jus

Bacon Wrapped Pork Tenderloin \$21

apple wood smoked bacon Seared pork tenderloin served with chipotle crushed potatoes topped with bourbon glazed Georgia peaches & finished with marsala demi glace

Whole Fried Red Snapper ~Market Price~

Served with house papa Fritas, key lime cabbage slaw & brandy horseradish dipping sauce

Chili Fired Pepper Steak \$22

Blackened grilled hanger steak with charred onions & roasted peppers served over garlic whipped potatoes finished with a lime, agave demi-glace

Herb Seared Salmon \$23

Seared salmon topped with charred fennel & orange served over Persian style jeweled jasmine rice with lemon zest & dried cranberries finished with a citrus Beurre blanc

60 Style Shrimp Scampi \$24

Pan Sautéed Mayport Shrimp Tossed with Garlic, Roasted Tomato Butter, Fresh Parsley, Chili Flakes & Olive Oil Served Over linguine With Shaved Parmesan Reggiano

Grilled Ribeye \$28

Topped with a goat cheese, fresh herb, honey & lemon fondant served over roasted fresh herb red bliss potatoes & sautéed spinach with seared bacon finished with port wine demi-glace