

SOUP DU JOUR 8

Chef's Daily Creation

SEAFOOD GUMBO 8

Shrimp, Crawfish, Fried Okra Croutons

CHICKEN & ANDOUILLE GUMBO 8

Grilled Chicken, Andouille Sausage

BRAISED SHORT RIB RAVIOLI 12

Point Reyes Blue Polenta, Barolo Wine Sauce

GULF SHRIMP, BLUECRAB & AVOCADO 16

Chilled Gulf Shellfish, Guacamole, Spicy Tomato Coulis

PLANTAIN HUMMUS FLATBREAD 12

Fresh Mozzarella, Bresaola, Candied Black Walnuts, Arugula, Walnut Vinaigrette

SALADS**HOUSE SALAD 7**

Baby Greens, Heirloom Tomato, Grilled Red Onion, Parmesan Vinaigrette

CLASSIC CAESAR 18

Romaine Lettuce, White Anchovies, Choice of Grilled Chicken, Grilled Shrimp or Crispy Oysters

ORCHARD HARVEST 15

Sliced Melon, Fruits & Berries, Served with Fruit Yogurt or Cottage Cheese

BABY SPINACH & STRAWBERRIES 9

Goat Cheese, Marcona Almonds, Citrus-Vanilla Dressing

SHRIMP LOUIE 18

Gulf Shrimp, Avocado, Baby Iceberg Wedge, Asparagus Spears, Grape Tomatoes, Hard Cooked Egg Classic Louie Dressing

CRIOLLO COBB 16

Grilled Chicken, Avocado, Boiled Egg, Smoked Bacon, Local Beets & Tomato, Manchego Cheese, Steen's Cane Vinaigrette

SANDWICHES

All Sandwich Selections Offered With Choice of French Fries, Sweet Potato Fries, Soup Du Jour or Zapp's Chips

SOUTHERN CROQUE-MONSIEUR 16

Chisesi Ham, White Cheddar, Pimento Cheese, Brioche

OPEN FACED GULF FISH SANDWICH 17

Gluten Free Brazilian Cheese Bread, Red Onion Slaw, Tarragon Mayonnaise

CHICKEN CLUB CROISSANT 15

Tarragon Marinated Chicken, Avocado, Swiss, Tomato, Smoked Bacon, Cucumber Mayonnaise

CLASSIC BURGER 15

Served with Lettuce and Tomato, with your choice of Sunny Up Egg, Beer Braised Onions, White Cheddar or Swiss

GRILLED VEGETABLE BAGUETTE 15

Ovoline Mozzarella, Basil Pesto, Balsamic Reduction

REUBEN 15

Shaved Corn Beef, Gruyere, Rye Bread, Russian Dressing

ENTREES**BROILED LEMON PEPPER SALMON STEAK 24**

Tuscan Herb Penne Pasta, Puttanesca Sauce, Asiago Stravecchio

PAN ROASTED AIRLINE CHICKEN 18

Rapini, Autumn Rice Blend, Natural Jus

JUMBO LUMP CRABCAKE 22

Hot Crab, Shrimp & Artichoke Sauce

GRILLED BLACK ANGUS FLAP STEAK 18

Porcini-Truffle Risotto, Soubise Sauce

SAUTEED GULF REDFISH 23

Fingerling Potatoes, Covey Rise Seasonal Vegetables, Choice of Almandine or Meuniere Sauce

GULF SEAFOOD NAPOLEON 21

Fried Eggplant & Green Tomato, Shrimp, Jumbo Lump Crab, Oyster, Garlic Butter Sauce

PAN SEARED DIVER SCALLOPS 25

Spicy Semolina Corn Cakes, Swiss Chard, NOLA Green Sauce

SNAPPER & SHRIMP 23

Tri Color Orzo Pasta, Yellow Tomato-Basil Fondue

PETITE FILET OF BEEF 34

Mushroom Bordelaise with Your Choice of Two Sides

SIDES**SEASONAL VEGETABLES 6**

LONG STEMMED ARTICHOKE 6

WILTED BABY SPINACH 6

GRILLED ASPARGUS 6

TRUFFLE MASHED POTATOES 6

CANDIED YAMS 6