

starters

Charcuterie + Cheese Board 18

*cured select meats, pickled veggies, chef's
select artisan cheese with house-made accoutrements*

soup + salads

Soup of the Day

Caesar Salad 9

torn romaine hearts, classic caesar dressing, croutons, shaved parmesan

Caprese Salad 13

layered tomatoes and mozzarella over spring greens, drizzled with balsamic reduction and garlic oil

Coastal Berries Salad 13

crisp greens, blackberries, blueberries, strawberries, mango, pepitas seeds, feta cheese, citrus vinaigrette

entrees

Grouper Portofino 36

lump crab meat, herb roasted fingerling potatoes, asparagus, oven-dried tomato, lobster cream

Grilled Ribeye 32

herb roasted fingerling potatoes, asparagus, oven dried tomato, au poivre sauce

Grilled Filet Mignon 34

herb roasted fingerling potatoes, asparagus, oven dried tomato, shitake mushroom ragout sauce

Glazed Salmon 28

agave nectar, balsamic and soy glaze, asparagus, oven dried tomato, herb roasted fingerling potatoes, soy butter sauce

Chicken Fried Chicken 25

fried chicken breast, herb roasted fingerling potatoes, asparagus, oven dried tomato, shallots brown gravy

Short Ribs 29

slow braised short ribs, herb roasted fingerling potatoes, asparagus, oven dried tomato, natural jus

Wagyu Burger 16

half pound char-grilled wagyu beef served on a brioche bun with caramelized onions, bacon, lettuce, tomato and side of french fries or sweet potato fries

desserts

Triple Chocolate Cake 7

Key Lime Pie 7

Red Velvet Cake 7

New York Cheesecake 7