

starters

Charcuterie + Cheese Board 18.5

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

soup + salads

Chicken & Sausage Gumbo 5 cup | 8 bowl

Caesar Salad 9.25

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

Caprese Salad 13.25

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

Coastal Berries Salad 13.5

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

entrees

Grouper Portofino 36.5

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

Grilled Ribeye 32.5

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

Grilled Filet Mignon 34.5

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

Glazed Salmon 28.5

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

Chicken Fried Chicken 25.5

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

Short Ribs 29.5

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

Wagyu Burger 16.5

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 7.25

Key Lime Pie 7.25

Salted Caramel Vanilla Crunch Cake 9.25

Crème Brûlée Cheesecake 9.25