

A P P E T I Z E R S

Chilled Seafood Salad
Lobster, Shrimp, and Jumbo Crab
with Lemon Panna Cotta
and Brown Butter Vinaigrette 16.00

Plant City Strawberry Salad
Goat Cheese, Ice Root Spinach,
Red Watercress, Pine Nuts,
and Tarragon Vinaigrette 11.00

Seared Maine Diver Scallops
Blue Cheese Grits,
Red Watercress, and
Sherry-Bacon Vinaigrette 14.00

Black and Blue Beef Tartare
White Truffle Dressing
and Pea Tendrils 16.00

Escargot
Garlic-Herb Butter
and Puff Pastry 13.00

Tomato and Buffalo Mozzarella
Vine-ripened Tomatoes, Petite Basil,
and Aged Balsamic 13.00

Caesar Salad
Crisp Romaine Lettuce, Aged Parmesan,
and Ciabatta Crouton 9.00

Assortment of Artisanal Cheeses
accompanied with Toasted
Multi-Grain Baguette 14.00

Lobster Bisque
Maine Lobster and Crème Fraîche
finished with Brandy 9.00

E N T R É E S

ALL OF OUR STEAKS ARE COOKED OVER OUR OAK-FIRED GRILL

Oak-fired Rib-Eye

16-oz Boneless Rib-Eye with Fried Onion and Red Wine Butter 43.00
Arrowood Cabernet Sauvignon, Sonoma County '05 16.00

Braised Beef Ravioli
Garden Vegetables, Blue Cheese Fondue,
and Cabernet Jus 32.00
Cline "Cashmere" GSM, California '08 10.00

Roasted Free-Range Chicken Breast
Butternut Squash Puree, Ricotta Gnocchi,
Hedgehog Mushrooms, and Baby Mustard Greens 30.00
Santenay, Joseph Drouhin Pinot Noir '07 15.00

"Prime" New York Strip Steak
12-oz Strip Steak with Peppercorn
Brandy Sauce and Potato Gratin with
Diamond White Cheddar 42.00
Woop Woop Shiraz, South Eastern Australia '08 11.00

Loch Duarte Salmon
Eggplant Tarte Tatin, Rainbow Chard,
and Blood Orange Butter Sauce 34.00
Kenwood Sauvignon Blanc, Sonoma '08 8.00

Yachtsman Filet Mignon
8-oz Filet with Mashed Potatoes
and Red Wine Sauce 40.00
De Toren "Z" Bordeaux Blend, Stellenbosch '06 16.00

Roasted Rack of Lamb
Potato Flan, Braised Belgian Endive,
Lamb Sausage, and Lamb Demi-glace 34.00
Zen of Zin Old Vine Zinfandel, California '07 9.00

Porterhouse
24-oz Center-cut Porterhouse with
Fresh Cut Fries and Roasted Garlic Butter 44.00
Clos du Bois Reserve Merlot, Alexander Valley '06 12.00

House-made Gnocchi
Tomato, Feta Cheese, Pickled Lemon, Roasted Garlic,
Kalamata Olives, Spinach, and Tomato Bread 24.00
Villa Antinori Super-Tuscan, Toscana '05 12.00

S I D E D I S H E S

Truffle Mac & Cheese
Orecchiette Pasta and
Beemster Cheese 9.00

Creamed Spinach
with Parmesan and Gruyere 7.00

Caramelized Onions
with White Balsamic 6.00

Broccolini
with Brown Butter Hollandaise 8.00

Sautéed Mushroom Caps
with Sherry and Cabernet
Wine Sauce 7.00

Cauliflower
with Citrus Gremolata 8.00

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

An 18% service charge is added for parties of 6 or more.

Chef de Cuisine
Gregg Hannon

Chef
Jon O'Brien

Manager/Sommelier
Mark Hoevenaars