

SUMMERTIME *grill*

SALAD

STRAWBERRY & GOAT CHEESE SALAD

Arcadian Mix, Fresh Strawberries, Orange Supremes, Red Onion, Candied Walnuts, Fried Goat Cheese & Prosciutto Balls, Strawberry-Orange Dressing **\$14**

ENTRÉES

BLACK COD*

Pan-Seared Farro, Feta Cheese, Charred Lemon, Arugula, Caper Dijon Vinaigrette **\$52**

SAUTÉED JUMBO SHRIMP

Champagne Lemon Beurre Blanc, Parsnip Purée, Crispy Capers **\$42**

BONE-IN RIBEYE FLAMBÉ*

Flambéed Tableside with Cognac

22 oz Bone-In Ribeye, Green Peppercorn & Fresh Herb Sauce **\$93**

FILET MIGNON & CITRUS SHRIMP SCAMPI*

8 oz Chargrilled Filet Mignon, Sautéed Jumbo Shrimp, Tequila Lime Cilantro Butter **\$65**

SIDE DISH

CHARRED SUMMER STREET CORN

Charred Sweet Corn off the Cob, Chili Aioli, Cilantro, Lime Juice, Cotija Cheese **\$13**

DESSERT

KEY LIME PIE

House-Made, Graham Cracker Crust **\$12**

SOMMELIER WINE FEATURES

Emmolo Sauvignon Blanc

\$15 Glass | \$50 Bottle

Blindfold Blanc de Noir

\$17 Glass | \$58 Bottle

Unshackled Rosé

\$19 Glass | \$66 Bottle

Mer Soleil Reserve Chardonnay

\$17 Glass | \$60 Bottle

*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.