



Ewhs ? Sd[` S
5ag` fdk 5^gT

V[` ` Wd
? W g

APPETIZERS

FRIED FLORIDA SLIPPER LOBSTER TAIL

Served with Key Lime aioli
\$13

TUNA TATAKI

Sesame seared Yellowfin Tuna with Wasabi slaw and Ponzu reduction
\$9

CRISPY FRIED SICILIAN CALAMARI

Served with a lemon - Peppercini mayonnaise
\$8

BACKWATER SHRIMP SAUTÉ

Black tiger shrimp sautéed in a blend of Cajun spices,
garlic and ale, atop toasted Cajun bread
\$10

ARTICHOKE & CRAB DIP

Served in a Crusty Bread Boule
\$8

LAMB LOLLIPOPS

Crusted with Rosemary & Sea Salt with Blackberry & Mint demi
\$11

MARSALA TENDERLOIN TIPS

Tender Filet tips sautéed with Wild Mushrooms,
tossed with a Marsala wine cream reduction
\$8

SOUP

FRENCH ONION GRATINÉ

Vidalia onions simmered with a Veal - Sherry wine reduction topped with a garlic crustini
and imported cheeses
\$6

SOUP DU JOUR

Chef's choice of only the finest ingredients
Priced Daily

Consuming Raw or Undercooked meats, poultry, shellfish & eggs may increase your risk of food borne illness

DINNER SALADS

SPINACH AND GORGONZOLA

Fresh spinach and organic greens tossed with sun dried cherries, Mandarin oranges, spiced pecans, strawberries, gorgonzola cheese and Selva citrus vinaigrette
\$10

SEAFOOD CAESAR

Crispy Fried Black Tiger shrimp and Cedar Key Oysters atop our classic Caesar Salad
\$14

CLASSIC CAESAR OR HOUSE SALAD

Topped with char-grilled or blackened chicken \$12
Topped with our fresh fish du jour \$13

ENTREES

All Entrees served with your choice of Chef's Daily Accompaniments, choice of Classic Caesar or House Salad and freshly baked bread

~CHEF'S CHOICE~

PORCINI DUSTED, PAN SEARED CHILEAN SEA BASS

With oven dried parmesan Roma tomatoes, fried spinach, truffle mashed potatoes and a green onion and garlic infused olive oil
Market Price

PAN SEARED RED BASS

Lightly dusted and topped with an Oyster-Fennel cream reduction
\$23

BACK WATER SHRIMP SAUTÉ

Black Tiger shrimp sautéed in a blend of Cajun spices, garlic and ale atop toasted Cajun bread
\$22

FILET MIGNON AU POIVRE

8 ounce Char grilled Filet served with gorgonzola truffle demi glaze and seared foie gras
\$30

CERTIFIED ANGUS BEEF DELMONICO

Char-grilled 12 ounce selection topped with roasted garlic-herbed compound butter and crispy Tobacco onions
\$23

SLOW ROASTED CHOICE OF PRIME RIB

With roasted garlic - horseradish herb crust and shitake mushroom au jus
10-12 oz Selection \$20 12-14 oz Selection \$22

****BLACKENED ATLANTIC SWORDFISH MEDALLIONS****

Topped with a Chipotle- Peach salsa

\$15

****SALMON WOLFE****

Chargrilled 6 oz Atlantic Salmon topped with a
Sundried Tomato Basil - Artichoke cream sauce

\$14

****SPICY BIRD****

Roasted Airline breast of Chicken rubbed with fresh herbs and spices

\$13

****CHARLESTON CHICKEN****

Herb Breaded chicken breast stuffed with Spinach
and Goat Cheese topped with a Bing Cherry Reduction

\$14

****PASTA BOLOGNESE****

Pappardelle pasta tossed with classic Bolognese sauce and topped
with handmade meatballs and black wheel parmesan cheese

\$13

****PORK OSSO BUCCO****

Braised Pork shank with roasted root vegetables and pan jus

\$14

****2 FOR \$30****

Available every Friday: 1 appetizer, 2 house or Caesar salads,
2 entrees and accompaniments for \$30

Please choose from qualifying selections as noted in the menu by **.

CHEF'S SPECIALS ALSO AVAILABLE

Your server will provide details and pricing.

Chef Shane will make every attempt to accommodate
various special requests including vegetarian meals.