

Monday, December 01, 2008

Today's Soups

Creamy Tomato Bisque
Goat Cheese Crostini, Roasted Corn Salsa

Lentil
Herb Croutons & Lamb
6.5

Raw Bar Offerings

Fresh Large Florida Stone Crabs
Served w/ Key Lime-Honey Mustard
17/32

Cold Water Oysters on the ½ Shell
Wood-Fired Cocktail Sauce, Champagne Mignonette
\$12 per ½ dozen

Daily Small Plates

Warm Goat Cheese Salad
Pistachio Crusted, *Swank Farms* Tender Lettuces, Apple Smoked Bacon,
Green Apples, Red Grapes, Dried Cranberries, Pomegranate Vinaigrette
12

Carne Asada Quesadilla
Chili Roasted Prime Rib, Sautéed Onions & Mushrooms, Spinach Tortilla,
Monterey Jack Cheese, Chipotle-Tomato Salsa, Roasted Tomato Guacamole
13

Daily Main Plates

Pistachio Crusted Black Grouper
Sweet Potato-Jalapeno Mash, Sautéed Spinach,
Vanilla Rum Butter & Crispy Leeks
26

Cedar River Farms Chopped Steak
Roasted Short Rib Hash w/ Peppers & Onions, Garlic Sautéed Spinach,
Forest Mushroom Gravy, Crispy Tobacco Onions
21

Free Range Chicken Pot Pie
Bell & Evans Roasted Chicken w/ Exotic Mushrooms, Sweet Peas,
Leeks & Carrots Baked in a Savory Herb Crust
18

Today's Fresh & Sustainable Catch

Gulf Triple Tail
Carolina Striped Bass
25 ea

Sweet Plate

Chocolate Chip Blondie Ice Cream Sandwich
Hot Fudge & Caramel Sauce
8

Chef Patrick Broadhead