

FIRST COURSE

Guest's choice of one:

SPICED BLUE CRAB BISQUE

sherry | thyme | cream

HEARTS OF ROMAINE

Caesar dressing | grana padano | Cuban bread crouton

SECOND COURSE

Guest's choice of one:

CHICKEN BUCATINI

oven dried tomatoes | roasted garlic | spinach | bucatini pasta | white wine

FLORIDA POMPANO

crushed fingerling potatoes | red pepper coulis | corn & gulf shrimp relish

SEARED VERLASO SALMON

chermoula | scallion oil | charred tomato | farro risotto

THIRD COURSE

CLASSIC FLORIDA KEY LIME PIE

Florida key lime custard | graham cracker crust

Please inform your server of any Allergies or Dietary needs at the time of order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



FIRST COURSE

Guest's choice of one:

SPICED BLUE CRAB BISQUE

sherry | thyme | cream

HEARTS OF ROMAINE

Caesar dressing | grana padano | Cuban bread crouton

SECOND COURSE

Guest's choice of one:

CHICKEN BUCATINI

oven dried tomatoes | roasted garlic | spinach | bucatini pasta | white wine

FLORIDA POMPANO

crushed fingerling potatoes | red pepper coulis | corn & gulf shrimp relish

EVERYTHING CRUSTED AHI TUNA

black rice | pineapple salsa | soy-ginger reduction | wasabi | pickled ginger

7oz CHOICE ANGUS FILET MIGNON

Yukon whipped potatoes | asparagus

THIRD COURSE

Guest's choice of one:

CLASSIC FLORIDA KEY LIME PIE

Florida key lime custard | graham cracker crust

MOLTEN LAVA CHOCOLATE CAKE

decadent dark chocolate cake | salted caramel ice cream

Please inform your server of any Allergies or Dietary needs at the time of order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Please note our Ahi Tuna contains raw seafood product that has not been heat treated.



FIRST COURSE

Guest's choice of one:

SPICED BLUE CRAB BISQUE

sherry | thyme | creme

HEARTS OF ROMAINE

Caesar dressing | grana padano | Cuban bread crouton

HEIRLOOM TOMATO SALAD

arugula | red onion | crispy pancetta | bleu cheese | olive oil | balsamic

SECOND COURSE

Guest's choice of one:

AHI, CRAB, & AVOCADO STACK

ahi tuna | fresh lump crab | avocado | tomato | papaya & mango salsa sweet chili sauce | taro chips

SPICY KOREAN STYLE STEAK TARTARE

pea tendrils | pickled fennel | grape tomato | saffron aioli

ZA'ATAR DUSTED CALAMARI

pepperoncini aioli | red pepper coulis | lemon

THIRD COURSE

Guest's choice of one:

"BRICK" CHICKEN

red quinoa & lentil tabbouleh | roasted garlic labneh | crispy onions

IRON SKILLET GROUPER

beluga lentils | lump crab | green onion emulsion

LOBSTER MAC N' CHEESE

Caribbean lobster | smoked bacon | gruyere cheese

7oz CHOICE ANGUS FILET MIGNON

Yukon whipped potatoes | asparagus

FOURTH COURSE

Guest's choice of one:

CLASSIC FLORIDA KEY LIME PIE

Florida key lime custard | graham cracker crust

MOLTEN LAVA CHOCOLATE CAKE

decadent dark chocolate cake | salted caramel ice cream

Please inform your server of any Allergies or Dietary needs at the time of order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Please note our Ahi Tuna and Spicy Korean Tartare contains raw seafood product that has not been heat treated.