

## APPETIZERS

**CHARCUTERIE & CHEESE BOARD 24**  
local and imported meats & cheese, artisan accoutrements

**GROUPER CEVICHE 18**  
cilantro, red onion, tomato, lime, avocado, jalapeno, tortilla chips

**ESCARGOT A LA BOURGUIGNONNE 16**  
garlic butter, served with crispy bread

**CHARDONNAY MUSSELS 14 gf**  
prince edward island mussels, chardonnay wine broth, fresh basil, shallots, garlic, tomatoes, crispy olive oil dried bread

**SHRIMP COCKTAIL 14 gf**  
florida pink shrimp, fresh atomic cocktail sauce

**AHI TUNA POKE 22**  
avocado, pickled ginger, garlic, cucumber-wasabi dressing, wonton chips

**SWEDISH MEATBALL BITES 12**  
tender beef and pork meatballs, celeriac puree, lingonberry balsamic reduction, micro dill

## SALADS

*add grilled chicken 4 | add salmon or shrimp 6*

**CITRUS POACHED LOBSTER 28**  
butter lettuce, poached florida lobster, ruby red grapefruit segments, avocado, shaved fennel, tarragoncitrus vinaigrette

**HEIRLOOM TOMATO & BURRATA 19**  
heirloom tomatoes, creamy burrata, micro basil, aged balsamic reduction, smoked sea salt, grilled sourdough crostini

**GRILLED PEACH & PROSCIUTTO 21**  
grilled florida peaches, thinly sliced prosciutto, baby arugula, shaved parmigiano-reggiano, marcona almonds, honey-thyme vinaigrette

**CHARRED CORN & AVOCADO 19**  
charred florida corn, avocado, cherry tomatoes, pickled red onions, queso fresco, lime-cilantro dressing, crispy tortilla strips

**ROASTED BEET & GOAT CHEESE 19**  
roasted beets, whipped goat cheese, toasted walnuts, baby spinach, orange supremes, champagne vinaigrette

**WARM MUSHROOM & TRUFFLE 23**  
sautéed wild mushrooms, baby kale, shaved truffle, crispy shallots, aged pecorino, warm sherry vinaigrette

**GRILLED CHICKEN COBB 15 gf**  
grilled chicken, mixed greens, avocado, bacon, egg, bleu cheese, petite 12

**SUGAR & SPICE SALMON 17 gf**  
seasoned seared salmon, mixed greens, toasted almonds mandarin oranges, fresh berries, petite 15

## COMFORT FOOD

*\*side: cole slaw, fresh fruits, house chips, potato salad, french fries or sweet potato fries\**

**STIR FRY BOWLS 23 *gf***  
shrimp, crispy or grilled chicken,  
ginger sauce, steamed white or brown rice

**GRITS & GREENS 22 *gf***  
local roasted vegetables, arugula, herbed tomato broth, sprouted cheesy grits,  
sweet potato hay

**GROUPE SANDWICH 22**  
grilled, blackened or fried filet of grouper from local waters, caper tartar sauce, choice of side\*

**HOUSE PRIME BURGER 15**  
handmade ground angus beef, choice of cheese, toasted challah bun, choice of side\*

**LOBSTER ROLL 25**  
fresh maine lobster, old bay mayo, celery, iceberg, grilled brioche bun, choice of side\*

**FRENCH ONION SOUP EN CROUTE 10**

## ENTREES

*all entrees are served with a house salad or caesar salad 4 to start |  
vegetable du jour & a choice of starch | truffle risotto, classic mashed potatoes,  
baked potato, bourbon sweet mashed or pasta of the day*

**8OZ CHARGRILLED FILET MIGNON 39**  
caramelized onions & smoked mushroom relish, red wine & herb demi

**JOYCE FARMS POULET ROUGE 28**  
maple garlic-brined half chicken, sherry cream sauce, silky sunchoke purée

**MISO-GLAZED GULF GROUPE 36**  
local grouper, pickled mango,  
ginger lime butter sauce

**SEA SCALLOPS 28 *gf***  
seared, pan butter garlic sauce, sweet corn & fennel puree

**TRIPLE TAIL PARMESAN 26 *gf***  
tarragon & roasted leek cream sauce

**SOUS VIDE PORK BELLY 32**  
duroc pork belly, caramelized floridian citrus glaze, sweet potato purée,  
charred baby vegetables, crispy pork skin crumble