

STARTERS

- Croqueta de Jaiba 25**
gulf crab cake with remoulade sauce & florida citrus salad
- Mediterranean-style Sautéed Calamari 18**
calamari sautéed with confit cherry tomatoes, kalamata olives, capers, and herbs de provence
- Sun Dried Tomato Tapenade 15**
pumpkin seed, crostini
- Grilled Octopus 22**
chickpea romesco, crispy potatoes, salsa macha
- Mini Lamb Souvlaki 19**
tender skewers served over whipped tzatziki

FLATBREAD & PASTA

- Spinach & Feta Pide 19**
traditional turkish flatbread filled with tender spinach, sesame seed, creamy feta, and a touch of olive oil
- Caprese Flatbread 17**
tomato sauce, basil, tomatoes, balsamic glaze & mozzarella cheese
- Alfredo Pasta 16**
fresh fettucine, home made alfredo sauce, cracked black pepper, shaved grana padano
- Creamy Rigatoni 22**
creamy tuscan, sun-dried tomato, spinach sauce & goat cheese

SALADS

- Greek Salad 16**
fresh heirloom tomato, cucumber, red onion, kalamata olive, feta cheese, greek dressing
- Kale Salad 16**
mint, crushed red pepper, parmesan, croutons & dressing
- Provençal Stracciatella 21**
heirloom tomato, strawberry, radish, petit pois, mint oil
- Chef's Daily Soup & Petite Salad 18**

HANDHELD

- Wagyu Umami Burger 28**
brioche bun, melted blue cheese, mushrooms, black garlic mayo, bourbon onion
- Ibérico Sandwich 20**
manchego cheese, Tuscan bread, tomato, arugula, jamon Ibérico

SPECIALTIES

- Ribeye Steak Bone-in 65**
16 oz. filet, roasted potatoes, seasonal vegetables, maître d'hôtel butter
- Filet Mignon with Coffee Dry Rub 65**
8 oz. beef tenderloin, wild mushroom mélange, sweet potato purée, and dark chocolate & espresso sauce
- Atlantic Salmon 30**
8 oz. salmon, crispy skin, mash potato, vegetables, topped with beurre rouge

- Roasted Cod 28**
8 oz. atlantic cod, tomato, kalamata olive, basil, olive oil
- Almond Rack of Lamb 45**
roasted vegetables

