

APPETIZERS

DEVEILED EGGS AND CRISPY GULF OYSTERS 18

Local Farm Eggs topped with Cornmeal Dusted Oysters, Bacon Marmalade

OCEAN FLIGHT 28

New Orleans BBQ Shrimp, Jumbo Lump Crab Cake, Lobster Ravioli

BEEF WELLINGTONS 16

Beef Tenderloin Wrapped in Puff Pastry, Brandy Cream

ROASTED BONE MARROW 18

Veal Canoe Bones, Gremolata, Toasted Baguette

SNAKE RIVER FARMS WAGYU CARPACCIO* 18

Arugula, Shaved Parmesan, Capers, Olive Oil

FRESH OYSTERS ON THE HALF SHELL* 16

Specialty Oysters, Mignonette, Cocktail Sauce

CHARCUTERIE PLATE 24

Assorted Game & Newman Farms Linguica Sausages, House-made Capicola Brie, Boursin and Blueberry Stilton Cheeses, House-made Pickles and Fresh Fruit

SALAD & SOUP

FLIGHT OF SALAD 17

HARVEST SALAD 12

Mixed Greens, Goat Cheese, Dried Cranberries, Crispy Bacon
Spiced Pecans, White Balsamic Vinaigrette

ICEBERG WEDGE 12

Roquefort Blue Cheese, Red Onion, Bacon, Grape Tomatoes, Blue Cheese Dressing

STRAWBERRY CAPRESE 11

Marinated Mozzarella, Basil, Aged Balsamic

FLIGHT OF SOUP 14

LOBSTER BISQUE 9

SOUP OF THE DAY 9

SEAFOOD GUMBO 10

CHEF PREPARED VEGETARIAN ENTREE AVAILABLE

*Consuming raw or undercooked food may increase risk of foodborne illness.
Please notify your server of any food allergies.

ENTRÉES

		Small Plate	Entrée
FISH 43  <i>Nothing To Prove</i>	FLORIDA GROUPER Coconut Rice, Tropical Mango Salsa	18	35
	CHILEAN SEA BASS Creamy Potato Hash, Bacon	21	42
	LOUISIANA REDFISH Jambalaya, Jumbo Lump Crab	18	35
BUTCHER'S* 39  <i>Wonders of the World</i>	LAMB RIBEYE* Thomas Farms Lamb, Loaded Potato Croquette Mint Pepper Jelly, Asparagus	18	38
	VEAL SCALLOPINI Crispy Veal Cutlets, Parmesan Orzo Pasta Grilled Vegetables, Lemon Caper Butter	14	28
	CRISPY DUCK BREAST Sweet Potato Casserole, Pomegranate Syrup	21	39
STEAK* 45  <i>Big Bad Cab</i>	BOURSIN STUFFED FILET* Potato Puree, Red Wine Bordelaise	16	38
	ELK TENDERLOIN* Truffle White Cheddar Macaroni, Local Mushrooms, Kahlúa Glaze	21	45
	BISON RIBEYE* Potatoes Au Gratin, Asparagus, Cabernet Syrup	16	36
FARM & FIELD* 38  <i>Fire and Ice</i>	CHICKEN AND WAFFLES Joyce Farms Chicken Breast, Buttermilk Waffle Vermont Maple Syrup, Local Mushroom Cream Sauce	15	29
	WILD BOAR TENDERLOIN* Loaded Mashed Potatoes, Wild Berry Compote	18	35
	DIAMOND HEAD RANCH QUAIL Andouille Cornbread Stuffing, Tasso Ham Gravy	14	32
SEAFOOD* 43  <i>What a Tart</i>	DIVER SEA SCALLOP Béchamel, Jumbo Lump Crab, Hollandaise, Baguette Breadcrumbs	18	36
	SHRIMP AND GRITS Gulf Shrimp, Mushrooms, Applewood Smoked Bacon Falls Mill Cheese Grits	15	29
	LOBSTER AND CRAB BENEDICT* Jumbo Lump Crab, Maine Lobster Poached Farm Egg, Bacon, Hollandaise, Housemade Cheddar Biscuit	21	42

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DESSERT FLIGHTS

CHOCOLATE FLIGHT 17

LAVA CAKE

Peppermint Gelato

“THE PEANUT SHOPPE” BROWNIE

*Traditional Brownie, “The Peanut Shoppe” Roasted Peanuts
Butterscotch Caramel, Salted Caramel Gelato*

CHOCOLATE CHIP COOKIE CAKE

Dark Chocolate Sauce

TRADITIONAL DESSERT FLIGHT 17

CLASSIC CRÈME BRÛLÉE

KEY LIME PIE

Pecan Graham Cracker Crust, Crème Fraîche

PECAN CRUSTED CHEESECAKE

Fresh Berries

SOUTHERN FLIGHT 17

MEMPHIS BELLE PIE

Georgia Pecans and Dark Chocolate

BANANAS FOSTER BREAD PUDDING

Praline Caramel Sauce, Caramelized Bananas

APPLE WALNUT COBBLER

Walnuts, Caramel, Vanilla Bean Gelato

DAILY SORBET 9

DESSERT WINE

DESSERT WINE FLIGHT 14

BARTENURA MOSCATO

CHATEAU ROUMIEU-LACOSTE SAUTERNES

SCHMITT SÖHNE BEERNAUSLESE RIESLING

PORT WINE FLIGHT 12

SANDEMAN • COCKBURN’S • FONSECA BIN^{Nº} 27

TAYLOR FLADGATE FLIGHT 24

10 YR • 20 YR • 30 YR