

## *Appetizers \$10*

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### **Crab Cakes Mille Feuille**

green masala, marinated peppers

### **Escargot**

prosciutto, parmesan fondue, parisian gnocchi,  
herbed butter

### **Walnut & Date Pâté**

assorted pickles,  
dijon mustard

### **Yellowfin Tuna**

warm fingerling potato salad, olives, peppers,  
sherry vinaigrette, saffron aioli

## *3-Course Menu \$35*

*(includes salad, entrée, & dessert)*

### *First*

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### **Seminole Pumpkin Soup**

green curry yogurt

### **Grilled Pineapple Salad**

citrus marinated shrimp, arugula,  
goat cheese, pickled banana peppers,  
mustard seed vinaigrette

### **Roast Cauliflower Wedge**

blue cheese, tomato, bacon,  
green goddess dressing, pecans

### **Classic Caesar Salad**

romaine, parmesan, pickled pearl onion,  
crouton, anchovy

## *Entree*

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### Diver Scallops

bacon braised turnips, mushrooms,  
sweet corn jus, sauce persillade

### Club Cut Prime New York Strip

garlic smashed potatoes,  
green beans, carrots, demi-glace

### Florida Swordfish

lemon-spinach risotto, herbed squash

### Roasted Hen

crispy cauliflower, romesco,  
brown butter, capers

### North Atlantic Salmon

ginger seminole pumpkin purée,  
fennel & parsley salad, pepitas

### Duroc Pork Chop

stone-ground grits, red pepper puree,  
broccoli, sweet corn relish

## *Dessert*

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### Rotating Daily Selection

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**\*12% service fee will be added to final bill**