

Appetizers

Crab Cakes Mille Feuille \$10

green masala, marinated peppers

Escargot \$10

mushroom, parmesan fondue, parisian gnocchi,
herbed butter

Country Pâté \$10

walnut and dates, assorted pickles,
dijon mustard

Salmon Terrine \$15

spiny lobster, tarragon, watercress

3-Course Menu \$35

(includes salad, entrée, & dessert)

First

French Onion Soup

port and parmesan custard, gruyère cheese

Florida Tomato Salad

heirloom cherry tomato, arugula,
pickled banana peppers, tahina, feta

Roast Cauliflower Wedge

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

Classic Caesar Salad

romaine, parmesan, pickled pearl onion,
crouton, anchovy

Entree

North Atlantic Salmon

ginger seminole pumpkin purée,
cauliflower relish, pepitas

Roasted Game Hen

stewed butter beans, broccoli, turnip relish

Diver Scallops

carrot & lemon puree, confit parsnips, asparagus

Club Cut Prime New York Strip

creamed spinach, mushroom, pearl onion,
warm potato salad, bacon vinaigrette

Duroc Pork Chop

grits, white acre pea succotash,
red pepper aioli

Grouper

persillade risotto, green beans, squash

Dessert

Rotating Daily Selection

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