***Wines by the Glass***

***White, Sparkling & Rosé*** 6 oz. 9 oz.

**Maschio** *Prosecco* *Split* 9

**Veuve Clicquot** *Champagne Flute* **23**

**Minuty** *Provence**Rosé* **10 13.25**

**Banfi San Angelo** *Pinot Grigio* **11 14.25**

**Crios** *Torrontes* **9 12**

**Villa Maria** *Sauvignon Blanc* **10 13.25**

**Roger Neveu** *Sancerre* **13 17.25**

**Sonoma-Cutrer** *Chardonnay* **10 13.25**

**Frank Family,** *Chardonnay* **13.25 17.25**

**William Fevre** *Chablis* **13.25 17.25**

***Red***

**Picket Fence,** *Pinot Noir* **11 15.25**

**Ken Wright** *Pinot Noir* **13.25 17.25**

**Seven Hills** *Merlot* **10 13.25**

**Illusion** *Zinfandel Red Blend* **10 13.25**

**La Posta** *Malbec* **11 15.25**

**Rickshaw** *Cabernet* **10 13.25**

**Trefethen** *Cabernet* **13.25 17.25**

***Ultra-Premium Wines*** 6 oz.

**Kistler** *Chardonnay* **27***Sonoma, 2018*

**Flowers** *Pinot Noir* **21***Sonoma Coast, 2017*

**Ramey, “Claret”** *Red Blend*  **19***Napa Valley, 2016*

**Paul Hobbs “Crossbarn”** *Cabernet* **23***Napa Valley,**2016*

**Lewis** *Syrah* **25***Napa Valley, 2017*

**Cassanova di Neri**, *Brunello di Montalcino,* **30***Tuscany, 2014*

***Featured Flight***

*3 – 3 oz. pours of Elevated Selections by Melissa*

 ***Everyone Loves Rombauer 22***

**Rombauer,** *Sauvignon Blanc, Napa, 2018*

**Rombauer,** *Chardonnay, Carneros,* 2018

**Rombauer,** *Zinfandel,**Napa Valley, 2017*

***Specialty Drinks***

**1792 Blackberry Mule 12.25**

*1792 Bourbon, Fresh Blackberry, Mint,
Ginger Beer, Lime*

**Aperol Spritz 12.25**

*Aperol, Fresh Orange, Prosecco*

**Paloma 12.25**

*Don Julio Blanco, Fresh Grapefruit, Simple Syrup, Ruby Red Grapefruit Juice, Soda Water*

**Fresca Margarita**  **12.25**

*Volcan Blanco Tequila, Agave Nectar,
Fresh Squeezed Lime Juice, Soda Water*

**Captain’s Punch 12.25**

*Captain Morgan White & Coconut Rum,
Fruit Juices, Myers Rum Float*

**Haven & Hell 12.25**

*Rum Haven Coconut, Fresh Jalapeño,
Simple Syrup, Pineapple Juice, Squeezed Lime*

**Strawberry Lemonade Mojito 12.25**

*Don Q Limon Rum, Mint, Simple Syrup,
Fresh Lemon, Strawberries, Lemonade*

**Sunflower Martini 12.25**

*Tito’s Vodka, Elderflower, Peach Puree, Lemonade*

***Appetizers and Soups***

**Today’s Inspired Soup…6 cup / 8 bowl / 16 quart**

**French Onion Soup Gratinée…11**

Brioche Toast, Gruyere, Emmental, Provolone, Parmesan

**Chargrilled Octopus…14** 

Crispy Fingerling Potato, Charred Lemon Aioli, Pickled Red Onion & Cucumber, Chervil,
 Fried Anchovies

**King Salmon BLT Sliders…10**

Nueske’s Bacon Jam, Stacked Butter Lettuce, Beefsteak Tomato Ranch, House Sweet Bread

**Circle C Farm’s Deviled Eggs…10** 

Chevre, Dijon, Paprika, Pepper, Chive

**Lump Crab & Avocado Salad…14**

Mango & Pepper Jam, Purple Cabbage Slaw, Black Sesame & Wild Rice Cracker, Chili Crisp

**Fire Roasted Lollipop Kale Sprouts…11**

Nueske’s Duck Prosciutto, Red Onion Petals,
Sweet Mustard Aioli, Bluegrass Soy Vinaigrette, Toasted Benne, Chive

**Street Corn Empanadas…10**

Sweet Corn & Cotija Filling, Roasted Poblano Crema, Salsa Negra, Coriander, Chili Oil

**Tableside Santorini-Style Saganaki…14**

Seared Kasseri Cheese, Lemon, Kirsch Cherry, Metaxa Flambé, House Pita

***Salads and Such***

**Classic Caesar Salad…7/10**

Romaine, Shaved Reggiano, Crouton,
Marinated Spanish White Anchovy

**Santa Fe Taco Salad…14**

Seasoned Ground Beef, Lettuce, Tomato, Onion, Chipotle Cheddar, Corn, Black Beans, Avocado, Cilantro-Lime Crema

**Mediterranean Shrimp Bowl…14/17**

Israeli Couscous, Marinated Cucumber,
Grape Tomato, Confit Ceci Beans,
Kalamata Olives, Red Pepper Vinaigrette

**Harvest Cobb…13.5/16.5** 

Compressed Pear, Dried Cranberry, Egg,
Confit Chicken, Spiced Pecan, Goat Cheese, Nueske’s Bacon, Smoked Honey Dressing**Bonita Bay Salad…10.25/13.25** 

Mixed Greens, Mango, Macadamia Nut,
Grape Tomato, Radish, Manchego,
Honey-Lemon Vinaigrette

**Winter Panzanella Salad…12/15**

Herbed Focaccia, Arugula, Acorn Squash,
Nueske’s Bacon, Goat Cheese, Dried Apricot, Roasted Almond, Cherry Vinaigrette

**Grilled Hanger Steak Salad\*…15/18** 

Spinach, Winter Squash, Blackstick’s Blue Cheese, Toasted Walnuts, Maple-Bourbon Vinaigrette

**House Garden Salad…6/8**

Mixed Artisan Greens, Cucumber, Grape Tomato, Red Onion, Spiral Carrot

**Enhance Your Salad With:** 

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| **Grouper…16** | **Salmon\*…15** | **3 Shrimp…8** | **Hanger Steak\*…10** | **Chicken…6** |

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**Dressing Choices:**

Buttermilk Ranch, Bleu Cheese, Thousand Island, Honey Lemon, Balsamic Vinaigrette,
Dried Cherry Vinaigrette, Tuscan Vinaigrette, XVOO, Balsamic Vinegar, Red Wine Vinegar

***Main Courses***

***Chicken, Poultry, Vegetarian***

**Grilled Hawaiian Huli Huli Chicken Skewers… 24**

Sweet Potato & Bell Pepper Hash, Pineapple Chutney, Grilled Scallion, House Hawaiian Roll

**Chicken Pot Pie with Wild Rice & Mushroom… 23**

Creamy Velouté, Pearl Onion, Maitake & Cremini Mushroom, Nueske’s Bacon, Flakey Pie Crust

**Chicken Parmesan… 24**

Tomato & Basil Spaghetti, San Marzano Tomato Sauce, Buffalo Mozzarella, Reggiano Cheese, Basil

**Eggplant Parmesan… 20**

Tomato & Basil Spaghetti, San Marzano Tomato Sauce, Buffalo Mozzarella, Reggiano Cheese, Basil

**Mushroom & Artichoke “Stroganoff”… 20**

Handmade Pappardelle, Cremini Mushroom, Fresh Artichoke, Roasted Garlic, Porcini Jus, Dill Sour Cream

**Slow Roasted ½ Maple Leaf Farms Duck…33** 

Choice of Sides, Blackberry-Lemongrass Glace de Canard

***From the Sea***

**Signature Fresh Catch of the Day…MP** 

Hand Fileted From Whole, Citrus Beurre Blanc, Choice of 2 Sides

**Seared U-10 Sea Scallops… 28** 

Roasted Sunchoke Puree, Glazed Golden Beet, Grilled Vine Cherry Tomato, Preserved Lemon Relish

**Seared Florida Red Snapper…31** 

Herbed Fingerling Potato, Wild Mushroom-Artichoke Ragout, Asparagus, Sauce Vierge, Caper

**Seared Big Glory Bay King Salmon\*…35** 

Charred-Onion Arborio Pilaf, Roasted Lollipop Kale, Candied Cherry Tomato, Blood Orange Maltaise, Verjus

**Ponzu Glazed Local Gulf Grouper…31** 

Kimchi Fried Rice, Miso Mushroom, Stir-Fried Baby Bok Choy, Snap Peas, Scallion

**Seafood & English Pea Risotto… 28** 

Petite Shrimp, Crispy Calamari, Gulf Whitefish, Roasted Acorn Squash, Mascarpone, Lemon, Chervil

**All Entrees can be prepared “Chophouse Style”**

**seared, grilled or blackened with your choice of house sauce and two house sides**

 Denotes Healthy Selection

Gluten Free and Vegan Menus Available Upon Request

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness.*

 ***Weekly Features March 24-27***

***Featured Appetizer***

**Thiago’s Linguiça de Mangiare…12**

Grilled Sourdough, Baby Greens, Fennel, Shallot, Tarragon Vinaigrette, House Mustard

***Friday Family Feature***

**BBC 1855 Angus Prime Rib\*…34/26** 

Catalan Style Mushrooms, Creamy Horseradish, Roasted Garlic Bulb, Jus Lie,

**Choice of Two Sides, 14oz King or 10oz Queen Cut**

***Family Feature***

**Tex-Mex Pork Carnitas Chimichanga…23**

Roasted Corn, Red Onion, Spanish Rice, Cilantro, Chihuahua Cheese, Salsa Roja,
Lime Crema

***Entrée of Interest***

**Spinach & Chervil Garganelli…21**

Sweet Corn Puree, Spring Onion, Leek,
Cremini Mushrooms, Provolone Picante

***Saturday Evening Feature***

**Whole Dover Sole…55**

Choice of 2 Sides, Lemon-Caper Sauce

***For the Carnivores***

**Braised Beef Short Ribs…30** 

Whipped Potato, Sweet Corn Succotash,
Smoky Bacon Jam, Braising Jus

**Grilled Berkshire Pork Chop… 26** Southern Style Cabbage, Apple Molasses, Cheddar Creamed Corn Bread, Sage

***From the Chophouse:***

***Premium Hand Cut & House Dry-Aged Steaks*** 

**Center Cut Tenderloin ~ Mishima Reserve Wagyu 7oz… 36**

**New York Strip ~ Mishima Reserve Wagyu 12oz… 44**

**Dry Age Ribeye ~ 28 Day** **Mishima Reserve Wagyu 14oz… 61**

**Dry Age New York Strip ~ 30 Day Mishima Reserve Wagyu 14oz… 70**

**Dry Age Bone-In Ribeye ~ 32 Day Mishima Reserve Wagyu 28oz… 80**

**Dry Age Tomahawk Ribeye ~ 48 Day Mishima Reserve Wagyu 36oz… 90**

**Choose 2 house side dishes and 1 house sauce**

**House Starches:**

Baked Idaho Potato , Whipped Yukon Gold Potato , Hunter-Style Rice ,
Brewhouse, Steak  or Sweet Potato  Fries

**House Vegetables:** 

Vegetable du Jour, Jumbo Asparagus, Broccoli, Sliced Tomatoes

**House Sauces:** 

Beurre Blanc, Creole Remoulade, House Salsa Rojo, Sauce Piccata, Porcini & Green Peppercorn Demi-Glace, Bobby’s Chophouse Steak Sauce

**Premium Starches: +3.00** 

Truffle Au Gratin Potato, Brown Sugar Whipped Sweet Potato, Loaded Baked Potato

**Premium Vegetables: +3.00**

Mornay Creamed Spinach, Cognac Butter Poached Mushroom ,
Roasted Brussels with Pearl Onion, Leek & Guanciale 

**Premium Sauces: +2.00** 

Maytag Blue Cheese Crust, Hudson Valley Foie Gras Butter, Roasted Bone Marrow Butter

**Executive Sous Chef Bobby Bowman ~ Clubroom Chef de Cuisine Rhys Davis ~ BBCulinary Team**