***Appetizers and Soups***

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

**French Onion Soup Gratinee…11**

Gruyere, Swiss, Provolone, Parmesan

**Chargrilled Octopus…14**

Korean Glazed Pork Cheek, Confit Purple Potato, Pickled Fresno Pepper, Lotus Chip,
Blackberry-Lemongrass Broth

**Fire Roasted BBQ Brussels Sprouts…11**

Nueske’s Bacon, Red Onion, Provolone,
Molasses Vinaigrette, Whole Grain Aioli,
Smoked Paprika, Chive**Lump Crab and Avocado Salad…14**

Mango & Pepper Jam, Purple Cabbage Slaw,
Chili Crisp

**Whipped Goat Cheese Dip…10**

Medjool Date, Bacon Lardon, Caramelized Shallot, Rosemary, Smoked Honey, Black Pepper

**Tableside Santorini-Style Saganaki…14**

Seared Kasseri Cheese, Lemon, Kirsch Cherry, Metaxa Flambe

***Salads and Such***

**Classic Caesar Salad…7/10**

Romaine, Shaved Reggiano,
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**

Marinated Cucumber, Grape Tomato,
Confit Ceci Beans, Kalamata Olives,
Red Pepper Vinaigrette **Bonita Bay Salad…10.5/13.25** 

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

**Harvest Cobb…13.5/16.5** 

Compressed Pear, Dried Cranberry, Egg,
Confit Chicken, Spiced Pecan, Goat Cheese,
Nueske’s Bacon, Smoked Honey Dressing

**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***

**Heritage Chicken Roulade…24**

Crispy Duck Fat & Fennel Potato Pave, Brussels Sprouts, Caramelized Leek, Black Trumpet Chicken Jus

**Grilled 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

**Caramelized Honey-Orange Tofu Buddha Bowl…20** 

Rice Vermicelli, Shaved Broccoli, Baby Corn, Enoki Mushroom, Water Chestnut, Hoisin, Black Garlic Aioli

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

Choice of Sides, Fermented Blackberry-Lemongrass Glace de Canard

***From the Sea***

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

Hand Fileted from Whole, served with Citrus Beurre Blanc and choice of two sides

**Seared U-10 Sea Scallops…28**

Anson Mills Grits, Roasted Corn, Brussels Sprouts, Onion Petals, Pickled Mustard Seed, Cider Gastrique

**Seared Florida Red Snapper…31**

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

**Honey-Chipotle Glazed Big Glory Bay King Salmon\*…35**

Sweet Potato & Bell Pepper Hash, Sauteed Baby Spinach, Beurre Blanc, Potato Hay

**Ponzu Glazed Local Gulf Grouper…31**

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

**Seafood & English Pea Risotto…38**

Petite Shrimp, Calamari, Gulf Whitefish, Leeks, Roasted Bell Pepper, 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 January 20th –23rd***

***Saturday Evening Feature***

**Whole Dover Sole…55**

Choice of 2 Sides, Lemon-Caper Sauce

***For the Carnivores***

**Braised Beef Short Ribs…30**

Whipped Potato, Shaved Brussels Sprouts, Bacon & Onion Jam, Braising Jus

**Grilled Berkshire Pork Chop…26**

Southern Style Cabbage, Apple Molasses, Sage

***From the Chophouse***All Steaks come with choice of House Sauce, Starch & Vegetable

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

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

**Mishima Reserve Wagyu 12oz New York Strip\*…41**

**Mishima Reserve Wagyu 14oz Ribeye\*…51**

**30 Day Aged Mishima Reserve Wagyu 14oz New York Strip\*…70**

**House Sauce Options** – Beurre Blanc, Creole Remoulade, House Salsa Rojo, Sauce Piccata,
Porcini & Green Peppercorn Demi-Glace, Maytag Bleu Cheese Butter, Bobby’s Chophouse Steak Sauce

**Premium Sauce & Crust Options** (+2) – Spanish Anchovy & Rosemary Salt,
Hudson Valley Foie Gras Butter, Roasted Bone Marrow Butter

**House Starch Options** – Baked Idaho Potato, Whipped Yukon Gold Potato, Hunter-Style Rice,
Steak Fries, Sweet Potato Fries

**Premium Starch Options** (+$3) –Truffle Au Gratin Potato, Anson Mills White Corn Grits,
Loaded Baked Potato

**House Vegetable Options** – Vegetable du Jour, Jumbo Asparagus, Broccoli, Sliced Tomato

**Premium Vegetable Options** (+$3) –Cognac Butter Poached Mushrooms, Roasted Brussels with Pearl Onion, Leek & Guanciale

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