

Salads & Such

Featured Salad Du Jour	MP
<i>Fresh from the Farm</i>	
Lang Smoked Babyback Rib Board	17
<i>BBColeslaw, White Cheddar Corn Madeline, Smoked Honey Butter</i>	
Winter Apple Salad  ^{GF}	10.5/13.5
<i>Romaine, Red Apple, Candied Pecan, Red Onion, Craisins, Feta, Lemon Poppyseed Dressing</i>	
Forbidden Shrimp Power Bowl  ^{GF}	14/17
<i>Black Rice, Edamame, Daikon, Carrot, Ramen Egg, Artisan Lettuce, Sesame-Ginger Dressing</i>	
Loaded Salmon Caesar Salad	17/20
<i>Romaine & Kale, Chickpeas, Avocado, Cheddar, Bacon, Croutons, Caesar Dressing, Parmesan</i>	
Crispy Fried Pickle Spears	10
<i>Comeback Sauce, Sweet & Spicy Chili Crisp</i>	
Chicken Cobb Salad ^{GF}	14/17
<i>Tomato, Egg, Chicken, Bacon, Bleu Cheese, Avocado</i>	
Italian Beef Fagioli Soup  ^{GF}	8.25
<i>Ditalini Pasta, Cannellini Beans, Parmesan, Basil</i>	

Artisan Flatbreads

*Full Pizza Menu also available upon request
Gluten Free Crusts Available, add \$2 ^{GF}*

Daily From the Hearth Oven

Creative Satisfying Delights
MP

House Pepperoni	14.5
<i>Pizzeria Style Sauce, Mozzarella, Parmesan</i>	
California Grilled Chicken	15
<i>Nueske Bacon, Avocado, Tear Drop Peppers, Buffalo Mozzarella, Chipotle Vinaigrette</i>	
Shrimp Scampi	15.5
<i>Baby Shrimp, Fresh Mozzarella, Vine Ripe Tomato, Basil, Alfredo Sauce, Pecorino</i>	
Classic Margherita	13.5
<i>Hand Crushed San Marzano Tomato, Buffalo Mozzarella, Torn Basil, XVOO</i>	
Mushroom Lovers 	13.5
<i>Garlic Butter, Mushroom Confit, Purple Haze Chevre, Parmesan, Arugula, Fresh Herb, Truffle Oil</i>	
Roman	16.5
<i>Red Sauce, Mozzarella, Roma Tomato, Prosciutto, Parmesan, Arugula, Olive Oil</i>	

 *Denotes healthy selections*
Additional Gluten Free Options Available

Burgers & Buns

Gluten-Free Bread and Kaiser Roll available

Chef's Inspired Sandwich **MP**
Ask about Today's Offering


Half Pound Bonita Bay Burger*

*Chuck, Brisket & Short Rib
Lettuce, Tomato, Red Onion*
16

Hawaiian Teriyaki BBQ Chicken Hoagie **14.5**
Gruyere Cheese, Pineapple Chutney, Artisan Lettuce, Roasted Bell Pepper, Five Spice & Mustard Aioli

Blackened Mahi Mahi **15**
Pineapple Red Cabbage Slaw, Piquillo Pepper Aioli, Toasted Ciabatta

Winter Squash Burger  **13.5**
Bibb Lettuce, Tomato, Red Onion, Pistachio, Lemony Siracha, Brioche Bun

Mediterranean Grouper Sandwich  **22**
Green Tomato & Cucumber Raita, Shaved Iceberg, Roasted Red Pepper Hummus, Brioche Bun

Baltic Smoked Salmon Grilled Cheese **14.5**
Havarti, Cucumber, Red Onion, Dill, Pumpernickel

Braised Beef Carnitas Quesadilla **14.5**
Monterey Jack & Chihuahua Cheese, Charred Corn, Hatch Chile, Poblano Lime Sauce, Pickled Radish, Cilantro

Fit & Fresh

Back Bay King Salmon Board*  ^{GF} **20**
Green Apple & Fennel Relish, Asparagus, Lemon

Simple Seared Black Grouper  ^{GF} **22**
Power Greens, Tomato, Red Onion, Cucumber, Fresh Lemon, Avocado Oil

Seared Chicken Caprese  ^{GF} **17**
House Ripened Tomato, Fresh Mozzarella, Basil, Balsamic Drizzle, XVOO

Florida Whitefish Taco  ^{GF} **13.5**
Chunky Avocado Salsa, Queso Fresco, Pickled Red Onions, Cilantro

Bay Scallop Ceviche  **15.5**
Tiger Milk, Pomegranate, Serrano, Tortilla Chips

House Garden Salad  ^{GF} **6.25/8.25**
English Cucumber, Red Onion, Carrot, Grape Tomato

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses*

Julius Minarik, CEC, CCA, Executive Sous Chef
Jon Midkiff, Hearth Room Sous Chef
BBCulinary Team