***Wines by the Glass***

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

**Zardetto** *Prosecco* **Flute** **9.5**

**The Pale by Sascha Lichine** Rose **10.5 14**

**Banfi La Rime** *Pinot Grigio* **11.5 15**

**Villa Maria** *Sauvignon Blanc* **10.5 14**

**Belles Côtes** *Sancerre* **14 18**

**Sonoma-Cutrer** *Chardonnay* **10.5 14**

**Louis Moreau** *Chablis* **14 18**

***Red***

**Benton-Lane** *Pinot Noir* **12.75 18**

**Murphy Goode** *Merlot* **10.5 14**

**Cederberg** *Shiraz* **14 18**

**Illusion** *Zinfandel Red Blend* **10.5 14**

**Banfi** *Chianti Classico* **10.5 14**

**La Posta** *Malbec* **11.5 16**

**Earthquake** *Cabernet* **10.5 14**

**Trefethen** *Cabernet* **14 18**

***Ultra Premium*** 6 oz. 9 oz.

**Rombauer** *Chardonnay* **24 32***Carneros, 2020*

**Flowers** *Pinot Noir* **23 31***Sonoma Coast, 2018*

**Stags’ Leap** *The Investor,**Red Blend* **25 33***Napa Valley, 2018*

**Stag’s Leap** *Artemis, Cabernet* **30 42***Napa Valley, 2018*

**Caparzo** *Brunello, di Montalcino* **24 32***2016*

***Specialty Drinks***

**The Wimbledon 13**

*Pimms No. 1, Lemonade, Fresh Mint,
Strawberry, Cucumber*

**Fresca Margarita**  **13**

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

**Bay Island Hugo 13**

*Prosecco, Grey Goose La Poire, Mint, Fresh Lemon*

**Paloma Rosada 13**

*Milagro Silver, Fresh Grapefruit, Fresh Lime,
Soda Water*

**Maple New York Sour 14**

*WhistlePig Piggyback Rye, Maple Syrup,
Lemon Juice, Pinot Noir Float*

**Watermelon Refresher 13**

*Ketel One Cucumber & Mint, Fresh Mint,
WAVE Café Watermelon Chiller Juice*

**Strawberry Lemonade Mojito 13**

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

**Smoky Old Fashioned 14**

*Smoked Glass, Sugar, Orange & Angostura Bitters, WhistlePig Piggyback Rye*

**Grapefruit Soiree 13**

*Ketel One Grapefruit & Rose, Fresh Grapefruit, Rosemary Simple Syrup, Prosecco*

***Appetizers and Soups***

**Today’s Inspired Soup…6.25 cup / 8.25 bowl / 16 quart**

**Ahi Tuna Sashimi\*** **… 18**

Confit Pearl Onions, Spanish Mechado Foam, Marcona Almonds

**Chargrilled Octopus** **… 14**

Harissa Aioli, Heirloom Tomatoes,
Crispy Chickpeas, Caraway Crackers

**Coffee Glazed King Salmon** **… 10**

Apricot Marmalade, Crunchy Fennel, Fronds, Chive Powder

**Roasted Zucchini “Manicotti” … 14**

Truffled Ricotta Filling, Fontina, Parmigiana,
San Marzano Tomato Sauce, Basil

**French Onion Soup Gratinée… 11.5**

Brioche Toast, Gruyere, Emmental,
Provolone, Parmesan

**Southern Crispy Brussel Sprouts** **… 10**

Bacon Jam, Pearl Onion, Winter Corn,

Carolina Mustard Vinaigrette, Scallions

**Tableside Santorini-Style Saganaki… 13**

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

**Butternut Squash Arancini… 10**

Brown Butter Powder, Pomegranate, Fennel Slaw

***Salads and Such***

**Classic Caesar Salad…7.25/10.25**

Romaine, Shaved Reggiano, Crouton,
Marinated Spanish White Anchovy

**Bonita Bay Salad…10.75/13.75** 

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

**Big Glory Bay Salmon & Apple… 17/20**

Power Greens, Quinoa, Grapefruit Supremes,
Red Radish, Toasted Sunflower,
Moro Orange Vinaigrette

**Ahi Tuna Powerbowl** **… 16/19**

Purple Cabbage, Edamame, Curled Carrot, Avocado, Cucumber, Candied Cashew, Radish, Kimchee Shrimp Cracker, Soy-Lime Vinaigrette

**California Cobb** **…14/17**

Grape Tomato, Egg, Chicken, Avocado,
Nueske’s Bacon, Maytag Bleu

**House Garden Salad** **…6.25/8.25**

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

**Santa Fe Taco Salad…15**

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

**Winter Harvest Cobb…14/17**

Shaved Brussels Sprouts, Poached Pear,
Egg, Confit Chicken, Nueske’s Bacon,
Candied Pecans, Goat’s Cheese, Balsamic Glaze, Cranberry Vinaigrette

**Enhance Your Salad With:** 

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| **Grouper…17** | **Salmon\*…18** | **3 Shrimp…8.5** | **Chicken…6.75** | **Ahi Tuna\*…17** |

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**Dressing Choices:**

Buttermilk Ranch, Bleu Cheese, Thousand Island, Honey Lemon, Balsamic Vinaigrette,
Cranberry Vinaigrette, Italian Vinaigrette, Blood Orange Vinaigrette,
XVOO, Balsamic Vinegar, Red Wine Vinegar

***Main Courses***

***Chicken, Poultry, Vegetarian***

**Char-Grilled Chicken Paprikash… 25**

Herbed Spaetzle, Glazed Baby Carrots, Paprika & Caraway Emulsion, Crunchy Tarhoňa

**Chicken Milanese… 25**

Sweet Potato Puree, Brussel Sprouts, Florida Winter Corn, Pearl Onion, Variations of Moro Orange

**Chicken Parmesan … 25**

Tomato-Basil Spaghetti, San Marzano Tomato Sauce, Buffalo Mozzarella, Parmigiano Reggiano, Basil

**Eggplant** **Parmesan…21**

Tomato-Basil Spaghetti, San Marzano Tomato Sauce, Buffalo Mozzarella, Parmigiano Reggiano, Basil

**Pasta A’la Ortolana… 21**

Trecce Pasta, Broccolini, Roasted Corn, Cremini Mushroom, Grape Tomato,

8-Ball Squash, Brown Butter, Pine Nuts

**Slow Roasted ½ Maple Leaf Farms Duck** **… 37**

Choice of Sides, Ginger-Raspberry 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 Florida Red Snapper & Butternut Squash Risotto** **… 32**

Butternut Squash, Maitake Mushroom, Red Onion, Roasted Garlic, Maple8,

Shaved Brussels Sprout & Radish Salad

**Seared Big Glory Bay Salmon****… 33**

Sweet Potato Silk, Sautéed Baby Kale, Shaved Fennel, Baby Turnips, Pomegranates

**Ponzu Glazed Local Gulf Grouper** **… 32**

Kimchee Fried Rice, Miso Mushroom, Stir-Fried Baby Bok Choy, Gochujang Green Beans, Scallion

**Garlic & Sage Grilled Jumbo Shrimp** **… 27**

Basmati Rice, Brown Butter, Sauteed Fennel, Baby Kale, Cipollini Onions, Charred Lemon

**Seared U-10 Scallops… 36**

Truffled Orzo “Mac n Cheese”, Cremini Mushroom, Baby Scallop Squash,

Shaved Fennel, Lemon Tuile

**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 February 8-12***

***Featured Appetizer***

**Tempura Fried Shishito Peppers… 13**

Teriyaki Pork Stuffing, Radish, Ginger, Ponzu, Cilantro, Citrus Aioli

***Family Feature***

**Dublin Shepherd’s Pie… 24**

Whipped Potato Gratinee, Guinness, Carrots, Pearl Onions, Mushroom, Peas, Fresh Herbs

***Saturday Evening Feature***

**Whole Dover Sole… 55**

Choice of 2 House Sides, Lemon-Caper Sauce

***Entrée of Interest***

**House Chorizo & Spiced Gnudi… 27**

Roasted Poblano Coulis, Corn, Black Beans, Cotija, Salsa Verde, Crunchy Tortilla

***For the Carnivores***

**Braised Veal Osso Bucco** **…33**

Butter Beans, Espelette, San Marzano Tomato, Roasted Garlic Sauce, Apricot, Chervil, Chives **Chargrilled Berkshire Pork Chop\*****…27**

Whipped Potato, Garlicky Green Beans,
Creamy Marsala, Cremini Mushrooms

***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 Aged New York Strip ~Mishima Reserve Wagyu 14oz\*… 61**

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

**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, Sage-Brown Butter Rice, Brewhouse Fries,
Steak Fries, Sweet Potato Fries

**House Vegetables:**

Vegetable du Jour, Jumbo Asparagus, Broccoli, Sliced Tomatoes

**House Sauces:**

Beurre Blanc, Piccata Sauce, Blood Orange Aioli, House Salsa Roja,

Porcini & Green Peppercorn Demi-Glace, Homemade Chophouse Steak Sauce

**Premium Starches: +3.5**

Loaded Baked Potato, Crisp Truffled Purple Potato Wedges

**Premium Vegetables: +3.5**

Mornay Creamed Spinach, Butter Poached Cognac Mushroom, Crispy Farmer Mike’s Jerusalem Artichoke w/Citrus Aioli

**Premium Sauces: +3**

Saffron Scented Bearnaise Sauce, Black Truffle Demi-Glace, Maytag Blue Cheese Crust

**Executive Sous Chef Julius Minarik, CCA CEC, ~ Clubroom Chef de Cuisine Rhys Davis ~ BBCulinary Team**