

## Appetizers and Soups

Today's Inspired Soup...6.50 cup / 8.75 bowl / 17 quart

### French Onion Soup Gratinée... 14

Brioche Toast, Gruyere, Emmental, Provolone Parmesan

### Togarashi Deviled Eggs <sup>GF</sup>... 15

Kewpie Mayo, Shiitake, May Ploy Candy Bacon, Pickled Mustard

### Blackened Ahi Tuna <sup>GF</sup>... 19

Mango Pineapple Relish, Pickled Fresno, Plantain Chips, Avocado Mousse, Cilantro

### Grilled Pork Skewers <sup>GF</sup> ... 16

Teriyaki Marinade, Pineapple, Crispy Brussel Sprouts, Scallion, Sesame Seeds

### Wine Poached Pear & Maytag

#### Bruschetta... 15

French Baguette, Cranberry Relish, Candied Pecans, Piquillo Silk XVOO

### Salmon Mosaic ... 19

Leek Ash, Cream Fraiche, Chili Oil, Frisée, Calamansi, Fried Capers

### Coconut Shrimp... 17

Orange Marmalade, Sweet Chili Crisp, Scallion

## Salads and Such

### Classic Caesar Salad... 7.50/10.75

Romaine, Shaved Reggiano, Crouton, Marinated Spanish White Anchovy

### Bonita Bay Salad <sup>GF</sup>... 11.25/14.25

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

### Tuna Poke Bowl <sup>GF</sup>... 19/22

Sushi Rice, Avocado, Cucumber, Carrot, Siracha Aioli, Crispy Noodles

### Coconut-Chili Salmon <sup>GF</sup>... 23/25

Baby Kale, Pineapple, Pomelo Segments, Grape Tomato, Toasted Cashews, Plantain Chips, Roasted Tomato Vinaigrette

### Wine Poached Pear & Pistachio <sup>GF</sup>... 14/17

Arugula, Spinach, Nueske's Bacon, Maytag Bleu, Orange Supremes, Charred Citrus Vinaigrette

### House Garden Salad <sup>GF</sup>...6.50/8.75

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

### Grilled Chicken Caprese <sup>GF</sup>... 18

House Ripened Beefsteak Tomato, Buffalo Mozzarella, Basil, Balsamic, XVOO

### California Cobb <sup>GF</sup>... 16.50/19.50

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

### Santa Fe Taco Salad... 15.75

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

### Southern Fried Chicken, Bacon & Avocado... 15.75/18.75

Iceberg Lettuce, Grape Tomato, Red Onion, Creamy Garlic & Bleu Cheese Dressing

### Enhance Your Salad With: <sup>GF</sup>

Grouper...17.75    Salmon\*...19    Shrimp (3)... 9    Chicken... 7    Ahi Tuna\*... 17.75

### Dressing Choices: <sup>GF</sup>

Buttermilk Ranch, Bleu Cheese, Honey Lemon, Balsamic Vinaigrette, Italian Vinaigrette, Thousand Island, Charred Citrus Vinaigrette, Roasted Tomato Vinaigrette, Laudimo XVOO, Balsamic Vinegar, Red Wine Vinegar

## Main Courses

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### Chicken, Poultry, Vegetarian

#### **Winter Citrus Chicken Milanese... 26.50**

Fried Marble Potato, Frisée & Pomelo Salad, Micro Red Kale, Crème Fraiche, Balsamic Gastrique

#### **Chicken or Eggplant Parmesan... 26.50/21**

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

#### **Crispy Tofu Rice Noodle Bowl... 26**

Vietnamese Broth, Carrot & Parsnip Curls, Napa Cabbage, Enoki Mushroom, Sweet Chili Crisp, Fried Lotus

#### **Confit Duck & White Bean Cassoulet... 27**

House -Made Blanc De Liege Sausage, Herbs, XVOO, Apple Mostarda Chutney, Parsley & Pickled Onion Salad

#### **Slow Roasted 1/2 Maple Leaf Farms Duck <sup>GF</sup>... 37**

Choice of Sides, Cranberry Pear Glace de Canard

### From the Sea

#### **Signature Fresh Catch of the Day <sup>GF</sup>... MP**

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

#### **Florida Gulf Snapper & Saffron Risotto <sup>GF</sup>... 33**

Sundried Tomato, Bell Pepper, Shaved Fennel Salad

#### **Mediterranean Big Glory Bay Salmon <sup>GF</sup>... 35**

Citrus Cous-Cous, Grape Tomato Confit, Cucumber, Cremini Mushroom, Calabrian Chile, Dill Cream Sauce, Orange Supremes, Olive Gravel

#### **Macadamia & Coconut Crusted Florida Grouper <sup>GF</sup> ... 33.50**

Plantain Mash, Grilled Pineapple, Pickled Fresno, Tamarind Orange Vinaigrette

#### **Seafood Bouillabaisse... 42**

Lobster, Shrimp, Grouper, Crab Claws, Soupe de Poisson, Tourné Potato, Fennel, Garlic Toast, La Rouille

#### **U-10 Scallops... 37**

Potato & Miso Mushroom Dumpling, Lemon Grass Dashi, Crispy Lotus Root, Scallion, Sesame Seed

**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 <sup>GF</sup> 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 10-14

### Saturday Evening Feature

#### **Whole Dover Sole... 58**

Choice of 2 House Sides, Lemon-Caper Sauce

#### Featured Cold Appetizer

#### **Citrus Shrimp "Tartare" ... 16**

Blood Orange, Lemon & Pomelo,  
Watermelon Radish, Bread Shards,  
Spinach Oil, Herb Salad

#### Featured Hot Appetizer

#### **BBQ Pork Egg Rolls... 12**

Monterey Jack, BBQ Blue Cheese Dip,  
Pickled Peppers & Cilantro

#### Family Feature

#### **Beef Skirt Steak Fajitas... 25**

Spanish Rice, Braised Black Beans, Corn Tortilla,  
Sour Cream, Guacamole & Salsa Roja

#### Entrée of Interest

#### **Grilled Shrimp Romanesco... 28**

House Gnocchetti-Sardi Pasta, English Peas,  
Parmesan Snow

### For the Carnivores

#### **Burgundy Braised Short Rib <sup>GF</sup>... 33**

Natural Jus, Whipped Potato, Mustard Glazed  
Crispy Brussel Sprouts, Parmesan Crisp

#### **Grilled Berkshire Porkchop... 28**

Apple Cider Reduction, Honey Glazed Carrots,  
Crispy Marble Potato, Sage Tuile

### From The Chophouse:

#### Premium Hand Cut & House Dry-Aged Steaks <sup>GF</sup>

**Center Cut Tenderloin ~ Mishima Reserve Wagyu 7oz... 48**

**New York Strip ~ Mishima Reserve Wagyu 12oz... 55**

**Dry Age Ribeye ~ 28 Day Mishima Reserve Wagyu 10oz... 65**

**Dry Age Bone-In Ribeye ~ 47 Day Mishima Reserve Wagyu 22oz... 130**

**Dry Aged New York Strip ~Mishima Reserve Wagyu 14oz... 72**

Choose 2 house side dishes and 1 house sauce

#### **House Starches:**

Baked Idaho Potato, Whipped Yukon Gold Potato,  
Fresh Thyme Rice Pilaf,  
Brewhouse, Steak or Sweet Potato Fries

#### **House Vegetables:**

Vegetable du Jour, Jumbo Asparagus, Broccoli,  
Sliced Tomatoes

#### **House Sauces:**

Beurre Blanc, House Salsa Rojo,  
Porcini & Green Peppercorn Demi-Glace,  
Homemade Chophouse Steak Sauce

#### **Premium Sauces: + 3.75**

Asparagus & Parmesan Pistou,  
Classic Bearnaise Sauce

#### **Premium Starches: +3.75**

Loaded Baked Potato, Thrice Baked Potato,  
Truffle Parmesan Marble Potato

#### **Premium Vegetables: +3.75**

Mornay Creamed Spinach,  
Cognac & Butter Poached Chestnut Mushrooms,  
Bavarian Cabbage Stuffed Acorn Squash

Christopher Fredericks, Clubroom Chef de Cuisine, Julius Minarik, CEC, CCA, Executive Sous Chef ~ BBCulinary Team