

SMALL PLATES & SUCH

- FRENCH ONION SOUP GRATINÉE 7.75
- PAN-SEARED SALMON CAKES with Mixed Greens, Cucumbers & Grape Tomatoes 11.95
- AHI TUNA Pepper-Dusted Chilled Ahi Tuna with Shaved Ginger, Tomato-Horseradish Jam & Spicy Red Chili Aioli 15.75 •
- CLASSIC COLD SMOKED SALMON on Potato Pancakes with Apple Celery Slaw, Capers, Red Onion & Mustard Dill Dressing 15.75 •
- SHRIMP COCKTAIL Chilled Shrimp with our Horseradish Chili Sauce 13.95 •
- GULF SHRIMP Pan-Sautéed ½ Dozen Shrimp in Sweet & Spicy Garlic Chili Sauce 14.50 12 Shrimp 28.95 •
- STEAMED MUSSELS in White Wine Butter, Shallots & Garlic Broth 13.75

AWARD WINNING CHOICES

- BLACK ANGUS SIRLOIN BURGER with Lettuce, Tomato, Red Onion, Pickle & Choice of Cheese & French Fries 13.95
- FLORIDA BLACK GROUPER Lightly Dusted, Seared & Seasoned on a Brioche Bun with Fries & Tartar Sauce 20.95
- MAINE LOBSTER ROLL Open-Faced on Buttered Toast with Fruit Garnish 22.95
- GRILLED BAGUETTE with Prosciutto Ham, Mascarpone Cheese, Onion Jam, Baby Arugula & Truffled Honey 15.75

SALADS

- GREEK SALAD with Cucumber, Tomato, Peppers, Potato Salad, Onions, Feta Cheese & Anchovies 12.50
- CAESAR SALAD with our Special Dressing 8.99
- SALAD “1943” Swiss Cheese, Ham, Genoa Salami & Mixed Greens with Garlic Burgundy Vinaigrette 12.50
* Add Grilled Salmon or Grilled Chicken to your Salad 6.99

FEATURED ENTREES

- SHRIMP FETTUCCINE Tossed in Sherry Wine Cream with Mushrooms 25.95
- GRILLED SALMON FILET with Avocado Salsa 27.95 •
- 8 OZ. LOBSTER TAIL Broiled with Melted Sweet Butter 38.95 •
- FILET MIGNON Grilled, with a Classic Béarnaise Sauce 8 oz. 38.50 • 5 oz. 28.50
- DOVER SOLE Sautéed Lightly in Lemon Butter and Deboned Tableside 40.99
- RACK OF NEW ZEALAND LAMB with Herbal Pecan Crust and Natural Jus 41.50 / 28.50 •
- BLACK GROUPER BON APPÉTIT Sautéed with Tomatoes, Capers, Feta, Lemon Butter 34.99
- CHICKEN BREAST with Sweet Pecan Butter 24.95

HOUSE SALAD 3.99 SMALL CAESAR 6.99

All Entrees are Served with Vegetable & Potato Shared Plates will have a \$5.00 Surcharge

DESSERT

- BON APPÉTIT CHOCOLATE MOUSSE • KEY LIME PIE • TIRAMISU 6.25
- CRÈME BRULEE with Fresh Berries 7.50

✓ = Vegetarian Selections • = Can Be Adapted to be Gluten Free

We will accommodate Dietary Restrictions & Vegetarian Requests to the Best of our Ability

*Consuming Raw or Undercooked Meats, Seafood, Poultry, Shellfish, Oysters or Eggs May Increase Your Risk of Food Borne Illness, Especially if you have Certain Medical Conditions.



SCAN THIS
QR CODE TO VIEW
OUR DIGITAL MENU

All Menu Items are Available For Take Out !

Signature Martinis \$9

- Apple Martini** Apple Vodka & Apple Liqueur, Garnished with a Mini Apple
Key Lime Pie Martini Fresh Key Lime Juice & Graham Cracker Rim
Chocolate Martini Van Gogh Chocolate Vodka & White Crème de Cacao in a Chocolate Swirled Glass
Nutty Irishman Frangelico Hazelnut Liqueur & Baileys Irish Cream with a Crispy Wafer
Pomegranate Martini Vodka & a Splash of Pomegranate Liqueur
Orange Creamsicle Whipped Cream Vodka & Freshly Pressed Orange Juice

Special Cocktails \$8

- Chai Old Fashioned** Bourbon with House-Made Chai Infusion
Very Berry Mojito Blueberry Vodka & Lime, Mulled with Mint Leaves & Blueberries
White Linen Gin, St. Germaine Liqueur, Fresh Lemon & Muddled Cucumbers
Key Lime Margarita Tequila & Triple Sec Liqueur, Shaken, with Fresh Key Lime Juice
Dunedin Sunset Aperol, Myers Dark Rum and Grapefruit Juice
Watermelon East Side Vodka, Fresh Watermelon, Muddled Mint & Cucumber
Aperol Spritzer Italian Aperitivo with a Splash of Champagne & Soda
Hugo St. Germaine Elderflower Liqueur, Champagne and Fresh Mint

Drafts

Domestic Beers 4.0

Imported & Specialty Beers

- Bud Light **3.70**
 Yuengling **3.70**
 Stella Artois (16 oz.) **6.75**
 * Seasonal Drafts

- Miller Light
 Michelob Ultra
 Coors Light
 Michelob Amber Bock
 Becks (Non-Alcoholic)
 Budweiser
 Bud Light

- Stella Artois Cider **5**
 Sierra Nevada **5**
 Heineken **5**
 Corona **5**
 Corona Light **5**
 Tucher 16 oz. (Kristal or Dark) **7.95**

	6 oz.	9 oz.	BTL
CHARDONNAY			
1 William Hill - Central Coast, California	8	11.50	30
2 Laetitia - Arroyo Grande, CA	11	16	40
2.5 En Route - Brumaire - Russian River Valley, CA	15	22	58
PINOT GRIGIO			
6 Bollini - Trentino, Italy	8	11.50	30
SAUVIGNON BLANC			
8 White Oak - Russian River Valley, California	9.5	13.50	38
9 Kim Crawford - Marlborough, New Zealand	10	14.50	39
INTERESTING WHITES			
10 Reisling - Bex - Mosel - Germany	7.5	11	26
12 Rose - Fleur de Mer - Provence, France	9	13	34
14 Moscato - Corvo - Sicily	8.5	12	30
MERLOT			
16 Wente - Livermore Valley, California	9	13	32
17 Chateau Cap L'Ousteau - Bordeaux, France	10.5	15	40
PINOT NOIR			
19 White Oak - Sonoma County, California	11	15	39
20 Willamette Vineyards - Willamette Valley, Oregon	12.5	18	46
22 Belle Glos - Clark & Telephone - California	15	22	60
CABERNET SAUVIGNON			
23 Louis Martini - Sonoma County, California	10	14.50	36
24 Hess Select - Northern Coast, California	10.5	15	38
24.5 Hess Collection - Allomi - Napa, California	15	22	56
INTERESTING REDS			
27 Malbec - La Posta - Mendoza, Argentina	8.5	12	32
28 Blend - Hahn - G.S.M. - San Luis Obispo, California	9.5	13.50	34

	gl /btl
CHAMPAGNE	
38 Bon Appétit	
House Selection - CA	6 / 28
39 Korbel Brut - CA	36
40 Moet Imperial - France	85
43 Chandon Brut - Split	15
44 Moet Imperial - Split	23

SANGRIA	
Tres Rios Red Sangria	
Tres Rios White Sangria	
7.5 Glass	28 Carafe 1 L

HOUSE WINE	
Chardonnay - White Zinfandel	
Merlot - Cabernet Sauvignon	
6 oz. 6	9 oz. 9
Carafe .5L	16

ALCOHOL FREE	
White Zinfandel • Chardonnay • Merlot	
6 oz. 7	9 oz. 10 • BTL 26