

DESSERT: WARM APPLE CRUMBLE with Vanilla Ice Cream 10

BISTRO BITES:

OSETRA CAVIAR (1 oz.) toast and crème fraîche..... 75

FRIED GREEN TOMATOES with Pimiento Cheese & Bacon..... 12

BISTRO CRAB CAKE: A Petite Jumbo Lump Crab Cake on Mango Sauce 14

FRIED OYSTERS with Cocktail Sauce and Chipotle Aioli 18

FRESH FLORIDA STONE CRAB CLAWS (3 large) with Traditional Mustard Sauce 55

RAW:

TUNA MARTINI: FRESH AHI TUNA TARTARE with Crème Fraîche,
Pickled Ginger and Wasabi Tobiko 20

BEEF CARPACCIO with Arugula and our own House Carpaccio Sauce 26

TUNA SASHIMI SALAD: Sesame-Pepper Seared Ahi Tuna: Mixed Greens, Wakame,
Avocado, Onions and Pickled Ginger with Orange-Walnut Vinaigrette..... 25

FRESH FISH:

PAN ROASTED CHILEAN SEA BASS Champagne-Lobster Sauce,
Asparagus and Mashed Potatoes 46

DOVER SOLE MEUNIÈRE served with Scalloped Potatoes and Fresh Asparagus..... 54

PAN SEARED SEA SCALLOPS: Creamy Polenta with Asparagus and Mushrooms 38

JUMBO LUMP CRAB CAKE and FRIED TOMATO, French Fries and Cole Slaw..... 38

SWEET POTATO & COCONUT ENCRUSTED MAHI-MAHI Mixed Greens,
Haricots Verts, Sweet Peppers, Onion and Mango in Orange-Walnut Vinaigrette..... 26

GRILLED SALMON Lemon-Dill Caper Sauce, Scalloped Potatoes & Broccoli-Rabé..... 34

SHRIMP "SCAMPI" STYLE: Sautéed Spinach and Jasmine Rice 34

GRILLED AHI TUNA Ginger-Soy Glaze, Snow Peas and Jasmine Rice..... 37

LEMON SOLE FRANÇAISE Lemon, Capers and White Wine
Served with Mashed Potatoes and Asparagus 37

GRILLED BRANZINO Lemon Butter, Broccoli-Rabé and Scalloped Potatoes..... 39

PENNE with **GRILLED SHRIMP,** Bacon and Mushrooms in Parmesan Cream..... 34

BISTRO MEATS:

VEAL FRANÇAISE with Mashed Potatoes and Asparagus 38

CHARBROILED PORK CHOP (12 oz) Crispy Artichoke Hearts,
Dijon Mustard Sauce, Mashed Potatoes and Haricots Verts..... 34

CHARBROILED VEAL CHOP (12oz) Sautéed Mushrooms, Scalloped Potatoes and
Baby Arugula with Pine Nuts, Cherry Tomatoes and White Balsamic Vinaigrette 56

VEAL "OSSO BUCO" Served with Haricots Verts and Creamy Polenta..... 52

BBQ BABY BACK "RIBLETS" French Fries and Cole Slaw 26

CHARBROILED PETITE FILET MIGNON Béarnaise Sauce,
Asparagus and Mashed Potatoes 46

VEAL MILANAISE Penne in Tomato-Basil Cream and Mixed Field Greens 56

MAHOGANY ROTISSERIE DUCK (semi-boneless)
Orange Blossom Honey-Ginger Sauce, Snow Peas and Jasmine Rice 38

PENNE with **FILET MIGNON** and Portobello Mushrooms in Brandy Peppercorn Sauce..... 40

CHARBROILED NEW YORK STRIP (12oz) French Fries and
Mixed Field Greens tossed with White Balsamic Vinaigrette..... 44