

DESSERT: WARM APPLE CRUMBLE with Vanilla Ice Cream	10
<u>BISTRO BITES:</u>	
OSETRA CAVIAR (1 oz.) toast and crème fraîche.....	75
FRIED GREEN TOMATOES with Pimiento Cheese & Bacon.....	12
FRESH FLORIDA STONE CRAB CLAWS (3 large) with Traditional Mustard Sauce	55
FRIED OYSTERS Cocktail Sauce and Chipotle Aioli.....	18
<u>RAW*:</u>	
BEEF CARPACCIO with Arugula and our own House Carpaccio Sauce	26
TUNA SASHIMI SALAD: SESAME-PEPPER SEARED AHI TUNA: Mixed Greens, Wakame, Avocado, Onions & Pickled Ginger tossed with Orange-Walnut Vinaigrette.....	25
TUNA MARTINI: AHI TUNA TARTARE: Crème Fraîche, Pickled Ginger & Wasabi Tobiko.....	20
<u>FRESH FISH:</u>	
DOVER SOLE MEUNIÈRE served with Scalloped Potatoes and Fresh Asparagus.....	54
GRILLED BRANZINO Lemon Butter, Broccoli-Rabé and Scalloped Potatoes.....	39
PAN SEARED SEA SCALLOPS: Creamy Polenta with Asparagus and Mushrooms	38
SWEET POTATO & COCONUT ENCRUSTED MAHI-MAHI Mixed Greens, Haricots Verts, Sweet Peppers, Onion and Mango in Orange-Walnut Vinaigrette.....	26
PENNE with GRILLED SHRIMP, Bacon and Mushrooms in Parmesan Cream.....	34
GRILLED SALMON Lemon-Dill Caper Sauce, Scalloped Potatoes and Broccoli-Rabé.....	34
PAN ROASTED CHILEAN SEA BASS: Tomatoes, Capers, Artichoke Hearts and Herb Butter with Mashed Potatoes and Fresh Asparagus	48
JUMBO LUMP CRAB CAKE and FRIED TOMATO, French Fries and Cole Slaw.....	38
SHRIMP DIJON: Sautéed Spinach and Jasmine Rice.....	34
LEMON SOLE FRANÇAISE Lemon, Capers and White Wine Served with Mashed Potatoes and Asparagus	37
AHI TUNA, SESAME-PEPPER ENCRUSTED (Seared Rare) Citrus-Ginger-Wasabi Sauce, Snow Peas and Jasmine Rice.....	37
<u>BISTRO MEATS:</u>	
ROAST PRIME RIB (12oz) au Jus, Asparagus and Mashed Potatoes	49
VEAL "OSSO BUCO" Served with Haricots Verts and Creamy Polenta.....	52
CHARBROILED NEW YORK STRIP (12oz) French Fries and Mixed Field Greens with White Balsamic Vinaigrette.....	44
VEAL MILANAISE Penne in Tomato-Basil Cream and Mixed Field Greens	56
PENNE with FILET MIGNON and Portobello Mushrooms in Brandy Peppercorn Sauce	40
CHARBROILED VEAL CHOP (12oz) Sautéed Mushrooms, Scalloped Potatoes and Baby Arugula with Pine Nuts, Cherry Tomatoes and White Balsamic Vinaigrette	56
CHARBROILED PORK CHOP (12 oz) Ginger Soy Glaze, Mango Salsa, Mashed Potatoes and Haricots Verts.....	34
VEAL FRANÇAISE: Mashed Potatoes and Asparagus.....	38
BBQ BABY BACK "RIBLETS" French Fries and Cole Slaw	26
CHARBROILED PETITE FILET MIGNON Béarnaise Sauce, Asparagus & Mashed Potatoes....	46
MAHOGANY ROTISSERIE DUCK (semi-boneless) Orange Blossom Honey-Ginger Sauce, Snow Peas and Jasmine Rice.....	38