

**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  
**FRESH FLORIDA STONE CRAB CLAWS** (3 large) with Traditional Mustard Sauce ..... 55  
**FRIED OYSTERS** Cocktail Sauce and Chipotle Aioli..... 18

**RAW\*:**

**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

**FRESH FISH:**

**LIVE MAINE LOBSTER (1 ½ Lbs.)** Melted Butter, Cole Slaw and French Fries ..... 54  
**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  
**AHI TUNA, SESAME-PEPPER ENCRUSTED** (Seared Rare)  
Citrus-Ginger-Wasabi Sauce, Snow Peas and Jasmine Rice..... 37

**BISTRO MEATS:**

**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  
**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