

Salads*



Burrata Florida Heirloom Tomatoes Basil Crystal Aged Balsamic



Spring Greens Dried Cherries Mango Toasted Almonds Hearts of Palm Key Lime Vinaigrette



Baby Lettuces Pea Shoots Granny Smith Apples Mango Vinaigrette



Spinach Goat Cheese Roasted Peppers Shallots Warm Bacon Dressing



Caprese Salad

9
10
€



Caesar Salad

11
10
€

Appetizers*



Maine Lobster Bisque Roasted Fennel Smoked Paprika Oil



Seared Tenderloin Carpaccio Baby Lettuces Crispy Capers EVOO Crostini



Chicken Katsu

22
€



Chilled Gulf Shrimp Citrus Spicy Cocktail



Ruskin Tomato Bisque Crème Fraiche Basil Oil

Pizza*



Margherita Flatbread

10
€

Chicken*



Grilled Chicken

8
7 €



Chicken Wings

21
11
€

Desserts



Chocolate Torte Vanilla Bean Cream Fresh Berries



Vanilla Crème Brulé with Fresh Berries And Cream



Chocolate Torte with Crème Anglaise



Pumpkin Cheesecake Spiced Pecans House Caramel

Main



House Made Brioche French Toast

Pork



Tampa Cuban

13
€

Fresh Grilled Burgers



Grilled Sirloin Burger

13
€

Entrees



12 Hour Short Rib Root Vegetables Butternut Squash Puree Red Wine Sauce



Roasted Breast of Chicken Garlic Broccolini Cremini Mushrooms Madeira Wine



Grilled New York Strip Blue Cheese Mash Charred Asparagus Red Wine Demi



Seared Diver Scallops Gnocchi Heirloom Tomatoes Wild Mushrooms Lemon Butter



Grilled Black Grouper Charred Corn Asparagus Whipped Spuds Local Citrus Butter



Pan Roasted Breast of Chicken Bourbon Glaze Spinach with Garlic Cremini Mushrooms

Sparkling Wines



Veuve Clicout, Yellow Label Brut, France

108
€



Lamarca Rose, Prosecco, Italy

Sparkling



Wycliff, Brut, California

Handhelds



Gulf of Mexico Grouper Sandwich

15
€

Pinot Noir



Story Point, Pinot Noir, California

Merlot



Raymond, Merlot, Napa Valley

52
€



The Expedition, Merlot, Canoe Ridge, Washington State



Mezzacorona, Merlot, Italy

Sauvignon Blanc



St Michelle, Sauvignon Blanc, Columbia Valley, Washington State

Chardonnay



Altos del Plata, Chardonnay, Mendoza, Argentina

Pinot Grigio



Mirrassou, Pinot Grigio, California



Ruffino Il Ducale, Pinot Grigio, Italy

Cabernet Sauvignon



Meiomi, Cabernet Sauvignon, California



Altos del Plata, Cabernet Sauvignon, Mendoza, Argentina

Other White Varietals



Mirassou, Moscato, California

By the Glass White



Lamarca, Prosecco, Italy

Rise N' Shine



Farm Fresh Scrambled Eggs

Stationary Displays



Charcuterie Display

Lobster Mac & Cheese



Mayor`s Award Winning Macaroni And Cheese

22
€

Selected White Wines



St Michelle Riesling, Columbia Valley, Washington State



Yes Way, Rose, France

Selected Red Wines



The Seven Deadly Zins, Zinfandel, Lodi Central Valley CA



Troublemaker, Red Blend, California

39
€



Altos del Plata, Malbec, Mendoza, Argentina

New Year's 2022 Breakfast Buffet



Imported and Domestic Cheese Display with Dried Fruits and Soda Crackers



Spinach Quiche Lorraine



Roasted Red Bliss Potatoes with Caramelized Onions and Fresh Herbs



Harbor Banks Smoked Salmon Display with Bagels and French Bread



Homemade Granola and Yogurt



Selection of Fresh Baked Pastries and Croissants



Griddled Chicken-Apple Sausage



Applewood Smoked Bacon/Breakfast Sausage



Fresh Fruit Display with Berries

Uncategorized



Meiomi, Pinot Noir, California



Gulf Grouper

31
€



Grilled Filet Mignon

40
€



Kendall Jackson, Chardonnay, California



Asian Salmon

22
€



Loaded Fries

10
€



Kim Crawford, Sauvignon Blanc, New Zealand



Turkey Club Sandwich

11
€



Blackened Fish Tacos

14
€



Seared Grouper

11
€



Blackened Salmon

9
€



Sweet Chili Calamari

14
€



BBQ Chicken Flatbread

10
€



Soft Pretzel Sticks

10
€



Loaded French Fries

10
€



Warm Maple Syrup