

Entrées served with composed sides, signature salad & fresh baguette

--- FARM ---

^Char-grilled Filet Mignon ~ 29

Gorgonzola Fondue / Brie Au Gratin / Seasonal Vegetable
Add Bacon Jam \$2

^Chateaubriand For Two ~ 75

Brandy Mushroom / Brie Au Gratin / Seasonal Vegetable

^Char-grilled Ribeye ~ 36

Coffee Dust / Scratch Mash / Seasonal Vegetable

^Pan Seared Duck Breast ~ 24

Jalapeño Goat Cheese Corn / Scratch Mash / Blackberry Coulis

^Hunter's Chicken Breast ~ 19

Mushroom Reduction / Scratch Mash / Seasonal Vegetable

^Braised Pork Osso Bucco ~ 22

Scratch Mash / Natural Jus
Sub Fontina Grits ~ 2

--- SEA ---

Lump Crab Cakes ~ 28

Remoulade / Cilantro Crema

Sea Scallop, Lump Crab & Shrimp Linguine ~ 27

Spinach / Sun Dried Tomato Pesto / Chardonnay

^Pan Seared Wild Caught Salmon ~ 24

Roasted Corn / Mushroom / Spinach / Bleu Cheese Mash

^Sushi Grade Ahi Tuna ~ 32

Sweet Soy / Seasonal Vegetable / Wasabi Mash

^Mix Grill ~ 32

Daily Chef Selection

PICK YOUR SAUCE

^Oscar Style ~ Served with Lump Crab / Bearnaise / Rice Pilaf

Grouper 34 / Scallop 36 / Salmon 28 / Filet Mignon 35

^Piccata ~ Served with Chardonnay / Capers / Lemon / Rice Pilaf

Grouper 28 / Scallop 32 / Chicken 19 / Shrimp 24 / Salmon 25

^Clementine ~ Served with Fresh Orange / Grand Marnier* / Rice

Grouper 30 / Salmon 25 / Scallop 32 / Shrimp 25 / Chicken 19

^Dianne ~ Served with Mushroom / Garlic / Cayenne / Rice Pilaf

Filet Mignon 30 / Shrimp 24 / Scallop 32 / Chicken 19

^indicates gluten free friendly option^

--- ACCOUTERMENTS ---

Bacon & Fontina Grits ~ 5

Braised Spinach ~ 6

Hand Cut Fries ~ 5

Seasonal Vegetable ~ 4

Wild Rice Pilaf ~ 4

Jalapeño Goat Cheese Cream Corn ~ 7

Brie Au Gratin ~ 8

Brandy Mushrooms ~ 7

Scratch Mash ~ 4

House Made Pickles ~ 6

--- TAPAS & SMALL PLATES ---

^Bruschetta ~ 8
Goat Cheese / Crostini

***Hand Cut Fries ~ 7**
Fresh Herb / Parmesan
Add Bleu Cheese Crumbles ~ 2

Fried Green Tomato Stack ~ 13
Lump Crab / Avocado / Balsamic

^Jumbo Shrimp Cocktail ~ 15
Citrus Zest / House Made Cocktail Sauce

^Smoked Salmon Platter ~ 14
Cucumber / Red Onion / Creme Fraiche / Caper

^Shrimp & Grits ~ 13
Bacon / Fontina

^Filet Mignon Tartare 18
^Filet Mignon Carpaccio ~ 11
Caper / Red Onion / Horseradish Crema / Asiago

Seared Diver Scallops 16
Bacon Jam / Corn Puree

^Sushi Grade Ahi Tuna Tower ~ 14
Pineapple Pico / Sweet Soy / Avocado

Lump Crab Cakes ~ 14
Cilantro Crema / Remoulade

^Escargot ~ 14
Brandy Cream / Mushroom

Wild Caught Salmon Croquettes ~ 7
Whole Grain Mustard Aioli

^House Made Pickles ~ 6
Brined English Cucumber

Charcuterie ~ 18
Chef's Selection Of Gourmet Meat & Cheese

^indicates gluten free friendly option^

--- FLATBREADS ---

Margherita ~ Roma / Balsamic / Basil / Mozzarella ~ 10
Smoked Salmon ~ Caper / Red Onion / Creme Fraiche ~ 11
Filet Mignon ~ Fontina / Pickled Veg / Peppadew ~ 14
Brie ~ Pineapple / Spinach / Almonds / Goat Cheese / Honey ~ 12
Vegetable ~ Mushroom / Spinach / Jalapeno / Tomato ~ 10

--- SALADS --- ^gff^

Dressing Selection ~ Signature Vinaigrette / Smokey Bleu / Ranch

Signature ~ Greens / Onion / Carrot / Roma ~ 7
Caesar ~ Romaine / Crostini ~ 7
Add White Anchovy Fillet ~ 2

Caprese ~ Roma / Basil / Balsamic / Mozzarella ~ 9
Traditional Wedge ~ Smokey Bleu / Bacon / Roma ~ 9
Brie & Spinach ~ Roma / Goat Cheese / Almonds ~ 9
Shrimp with Warm Wilted Spinach ~ Bacon Vinaigrette ~ 14

Add To Any Salad

Chicken ~ 4
Shrimp / Crab Cake ~ 6
Salmon / Chopped Sushi Grade Tuna ~ 8
Grouper / Filet Mignon ~ 12

--- SOUP ---

Soup Of The Day
Cup ~ 4 - Bowl ~ 6
Lobster & Crab Bisque
Cup ~ 5 - Bowl ~ 7

--- BURGERS & SANDWICHES ---

Served With Fries Or Vegetables
Lettuce, Tomato, Red Onion, House Pickle Upon Request
Add A Signature Salad For ~ \$2

***** All Burgers Are House Ground Filet Mignon *****

Currents Burger ~ 14

Bacon Jam / Fontina

Nikki Burger ~ 14

Swiss / Mushroom

Ripley Burger ~ 14

Bleu Cheese Crumbles / Minced Jalapeno

Classic ~ 14

Choice Of Chicken Or A Burger
Cheddar / Bacon

Char-Grilled Chicken Breast ~ 11

Goat Cheese / Sun Dried Tomato Pesto

Domestic Gulf Grouper ~ 17

Grilled, Blackened or Fried
Remoulade

French Dip ~ 16

Shaved Filet Mignon / Au Jus / Fontina

Sushi Grade Tuna ~ 16

Chopped Tuna Loin / Sweet Soy / Pineapple Pico / Avocado

Crab Cake ~ 15

Lump Crab Cake / Remoulade / Cilantro Crema

--- TACOS ---

Chef Daily Selections ~ 2 | 12

**Everyday - \$10 Lunch Feature
11:30 am - 3:00 pm**

**CHECK OUT OUR EVENT HALL AND THIRD
SPACE WORK ENVIRONMENT NEXT DOOR.
GREAT FOR ANY OCCASION. NO ROOM FEE,
JUST MAKE A RESERVATION.**

**DID YOU KNOW WE INFUSE BOURBON AND MAKE OUR
OWN BITTERS? TRY A FLIGHT TODAY!**

**WE CATER FOR ANY EVENT ~ PLEASE ASK YOUR
SERVER, NO PARTY TOO LARGE OR SMALL**

**\$5 HAPPY HOUR ALL DAY 'TILL 7PM
COCKTAILS, WINE, SANGRIA & CHAMPAGNE**

MONTHLY WINE AND TAPAS PAIRINGS

****consuming raw or uncooked food may be hazardous to your health****

