

Starters

Classic Bruchetta 8

Capers / Onion / Basil / Garlic

Shrimp & Grits 12

Bacon / Fontina

Filet Mignon Carpaccio 12

Fontina / Capers / Red Onion

PEI Mussels 10

⑩ **Charred Tomato Fume**

⑩ **Scampi Style**

Seared Diver Scallops 15

Bacon Jam / Sweet Corn

Ahi Tuna Avocado Tower 13

Pineapple / Corn

Charcuterie 15

Chef Selection of Gourmet

Meats and Cheeses

Salads

***Signature 5 / Lg. 8**

***Wedge 8**

***Caesar 6 / Lg. 8**

***California Caprese 8**

Add to Any Salad

Chicken 5 Shrimp 6

Salmon 7 / Filet 8

Soup of the Day c.4 b. 6

Lobster & Crab Bisque c.5 b.7

From The Sea

Served with Signature Salad

Scallop & Shrimp over mash or rice 26

Spinach / Chardonnay

Sun-dried Tomato Pesto

Gulf Grouper Picatta 25

Browned Butter / Capers

Wild Caught Salmon 24

Forest Mushroom / Corn / Spinach / Balsamic

Ahi Tuna 27

Wasabi Mash / Corn Relish

Mix Grill 32

Daily Chef Selection

From the Farm

Served with Signature Salad

C har-grilled BuckheadFilet Mignon 29

Peppercorn Encrusted

Truffle Mushroom Butter

Pork Osso Bucco 22

Mash / Root Veg

Grilled Chicken Breast 18

Sun-dried Tomato Pesto / Spinach / Fontina

Pan Seared Maple Leaf Farms Duck Breast 25

Orange Marmalade / Jalapeno Goat Cheese

Corn

Braised Short Ribs 23

Mash / Carrots / Demi

