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## Mike's Hot Picks

Vidigal Venho Verde / White Blend / Portugal / 11 -  
Cesari Boscarel / Red Blend / Veneto / 17-

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## By the Glass

### Whites

Syltbar / Prosecco / San Simone / 14-  
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Stella, Moscato, Italy 2018 / 10-  
Pacific Rim, Riesling, Columbia Valley 2018 / 9-  
Château de Campuget, Rosé, Rhône Valley 2019 / 9-  
Dipinti, Pinot Grigio, Veneto 2020 / 11-  
Giesen, Sauvignon Blanc, Marlborough 2019 / 11-  
Elouan, Chardonnay, Oregon 2018 / 11-  
Raymond "Reserve Selection", Chard, Napa 2020 / 15

### Reds

Block Nine "Caiden's Vineyards", Pinot Noir, California 2020 / 13-  
Inscription, Pinot Noir, Willamette Valley 2019 / 15-  
Duckhorn Vineyards, "Decoy" Merlot, Napa 2021 / 12-  
Bonanza, Cabernet Sauvignon, California 2021 / 12-  
The Critic, Cabernet Sauvignon, Napa 2020 / 16-  
Lyeth, Meritage, Sonoma County 2020 / 20-  
Enrique Foster "Ique", Malbec, Mendoza 2021 / 10-  
Fidelity "Railyard", Zinfandel, Alexander Valley 2018 / 13-

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## ROCKS

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CLASSIC BIJOUX ~ Beefeater Gin / Carpano Antica Sweet Vermouth / Green Chartreuse / Orange Bitters / 11-  
BLU BUFFALO ~ Buffalo Trace / Blueberry Preserve / Lemon / Basil / Maple Syrup / 11-  
GRAPEFRUIT OLD FASHIONED ~ Buffalo Trace / Muddled Grapefruit / Luxardo Cherries /  
Grapefruit Bitters / 11-  
MEZCAL OLD FASHIONED ~ Mezcal Vago / Mi Campo Reposado Tequila / Agave Nectar / Bitters /  
Flamed Orange Twist / 12-  
THE MOMO ~ Gin / Aperol / Lemon / Grapefruit / Blood Orange / Bitters / Champagne / Soda / 11-  
MANGO MARGARITA ~ Mi Campo Reposado / Fresh Lime / Mango / Organic Sweet and Sour / 10-  
AVOCADO MARGARITA ~ Mi Campo Reposado / Fresh Lime / Organic Sweet and Sour / Cointreau / Avocado / 10-  
RICE WINE FIZZ ~ Saki / Peach Schnapps / Prosecco / 10-  
RARE PEPE ~ Mezcal Vago / Aperol / Grapefruit juice / Lemon Juice / Grapefruit Bitters / Soda Water / 10-  
SNEAKY LAVENDER ~ Nitrogen Infused / Empress Gin / Lavender Syrup / Mint Water / Fresh Lemon / 12-

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## UP

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### Classic Sazerac

Absinthe / Woodford Rye / Hennessy  
Cognac / Bitters / Simple Syrup / 12-

### Classic Daiquiri

White Rum / Fresh Lime Juice /  
Organic Cane Sugar Syrup / 10-

### Pineapple

House Made Pineapple-Vanilla Bean  
Infused Vodka / Pineapple Juice / 12-

### Pomegranate

Pearl Pomegranate Infused Vodka / Pama  
Pomegranate Liqueur / Fruit Juice / 12-

### XRated

X Passion Fruit Infused Vodka  
Liqueur / Svedka Vodka /  
Splash Pineapple / 11-

### Hemingway

Tanqueray Rangpur / Fresh  
Lemon / Basil / 12-

### Slow Roasted

Tanteo Jalapeno Tequila / Pomegranate  
Molasses / Fresh Lime juice / 12-

### Sweet Heat

Tanteo Jalapeno Tequila /  
Peach Schnapps / Agave / Fresh  
Orange Juice / Fresh Lime / 11-

### Espresso Martini

Kahlua / Baileys / Vanilla Vodka / 12-

### Raspberry Truffle

Vanilla Vodka / Chocolate Liqueur /  
Chambord / Cream / 12-

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## MOCKTAILS & MORE

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Slow Roasted N/A / Fresh Lime Juice / Pomegranate Molasses / Soda Water / Served Up / 10-  
Non-Alcoholic Beer / Athletic Brewing Co. Hazy IPA / Athletic Brewing Co. Golden / Heineken 00

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## HOPS

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Ask Your Server About Our Seasonal Draft Selections

Miller Lite, Bud Light, Budweiser, Coors Light, Heineken, Heineken Light, Sam Adams,  
Stella Artois, Corona, Corona Light, Guinness, Bells Two Hearted IPA, Bells Amber, Bells Porter

Executive Chef: Fletcher Brown

Sous Chef: Ian Allen

## STARTERS

### Togarashi Seared Tuna

cucumber cashew salad / carrot / red onion / peanut lime dressing / umami sauce / 18- GF

### Lemon Feta Dip

toasted sesame / chili flake / olive oil / heirloom tomato salad / pita chips / 12-

### Crispy Brussels Sprouts

miso glaze / scallion / sesame togarashi spice / ginger / shiitake bacon / 13- GF

### Maine Lobster Tail Bites

rosemary-honey mustard mayo / 24-

### Rice Fried Jumbo Firecracker Shrimp

sweet hot chili sauce / green onion / 16- add shrimp 4- ea.

### Oven Roasted Tomato Flatbread

fresh mozzarella / parmesan / sweet basil oil / 14- gluten free flatbread available +3-

## GREENS

add: fried lobster +24 / shrimp +12 / salmon +12 / grilled chicken +8

### Apple Blueberry Salad

romaine / apple / blueberry / almonds / goat cheese / honey Gravenstein apple vinaigrette / 9- GF

### Tuscan Kale Caesar

sundried tomato / red onion / pecorino cheese / lemon toasted crumbs / lemon garlic dressing / 9-

### Chop Chop Salad

romaine / radicchio / carrot / pickled sweet peppers / watermelon radish / garbanzo bean / smoked mozzarella / puffed quinoa / herb infused balsamic / orange oil / 9- GF

### Mediterranean Salad

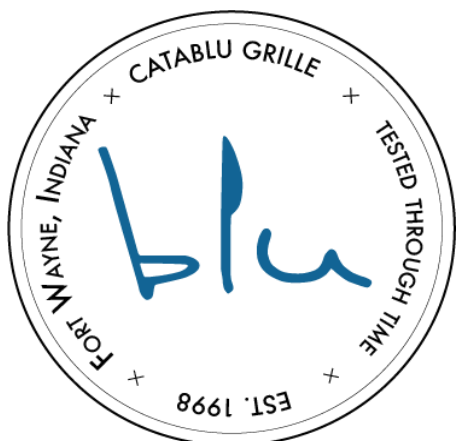
arugula / spinach / quinoa / dried cranberry / cherry tomato / mint / feta / almonds / lemon basil honey vinaigrette / 10- GF

## SHAREABLES

Hand Cut Fries / 7-

Truffle Parmesan Fries / 9-

Cheddar Potato Au Gratin / 9-



## CLASSICS

### Orecchiette

house made Italian chicken sausage / calabrian chiles / brussel leaves / roasted baby tomato / parmesan / 23-

### Pan Roasted Faroe Island Salmon

crisp sticky rice cake / red thai curry coconut broth / julienne vegetables / shiitake mushrooms / jalapeno / cilantro / green onion / thai basil / grilled lime / 30- GF

### Hot Garlic Fried Walleye Pike

fingerling potato / Tuscan kale / red onion / shishito peppers / smoked paprika aioli / 30-

### Portuguese Seafood Stew

Market fish / shrimp / mussels / pancetta / marble potatoes / micro greens / crostini / 32-

### Cauliflower Cashew Stir Fry

bok choy / carrot / peppers / shiitake mushroom / honey chile glaze / sesame seeds / 20- GF  
grilled chicken +7 / shrimp +12 / salmon +12

## FARM

### 14oz. Sage Grilled Veal Chop

brown beech mushrooms / grilled baby zucchini / polenta cake / crispy prosciutto / sage wine pan sauce / 56- GF

### Chicken Picatta

herb roasted artichoke heart / red pepper / roasted mushroom / fingerling potato / lemon caper sauce / 26- GF

### Filet Mignon

roasted mushroom / charred shallots / grilled asparagus / fingerling potato / chive / au poivre / 6oz 37- / 8oz 47- GF  
Custom Cuts Available / 2oz. Increments / 5- per oz.

### 14oz. Char Grilled Dry Aged Ribeye

hand cut fries / bacon cheddar butter / 48- GF

**+ Fried Maine Lobster Tail / 24-**

## BUNS

### My Way or the Highway Burger

American waygu beef / local thick cut bacon / 5 year aged cheddar / smoked onion burger sauce / seeded bun / hand cut fries / 22-

### South Florida Spiced Grouper Sandwich

baby arugula / tomato / pickled jalapeno mustard tarter / brioche bun / hand cut fries / 30-

### Daily Features

Pad Thai Tuesday • Rib Wednesday •  
• Italian Thursday •

To our valued customer.

Special orders may take additional preparation time.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.