

---

## Mike's Hot Picks

Trentadue / Cabernet Sauvignon / Alexander Valley / 21-  
Morgan / Sauvignon Blanc / Monterey / 13-

---



---

## GLASS

---

### Whites

Syltbar / Prosecco / San Simone / 14-  
Syltbar / Rosé / San Simone / 14-  
Stella, Moscato, Italy 2018 / 9-  
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 / 10-  
Elouan, Chardonnay, Oregon 2018 / 10-  
Raymond "Reserve Selection", Chardonnay, Napa 2020 / 15-

### Reds

Block Nine "Caiden's Vineyards", Pinot Noir, California 2020 / 13-  
Inscription, Pinot Noir, Willamette Valley 2019 / 15-  
Hahn, Merlot, Central Coast 2017 / 10-  
Bonanza, Cabernet Sauvignon, California 2021 / 12-  
The Critic, Cabernet Sauvignon, Napa 2020 / 16-  
Lyeth, Meritage, Sonoma County 2020 / 16-  
Condor Peak, Malbec, Mendoza 2019 / 9-  
Fidelity "Railyard", Zinfandel, Alexander Valley 2018 / 13-

---

## ROCKS

---

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-

---

## UP

---

### 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-

### Raspberry Truffle

Vanilla Vodka / Chocolate Liqueur / Chambord / Cream / 11-

### Slow Roasted

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

### Hemingway

Tanqueray Rangpur / Fresh Lemon / Basil / 12-

### X Rated

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

### Sweet Heat

Tanteo Jalapeno Tequila / Peach Schnapps /  
Agave / Fresh OJ / Fresh Lime / 11-

### Espresso Martini

Kahlua / Baileys / Vanilla Vodka / 12-

---

## HOPS

---

Ask Your Server About Our **Seasonal** and **Draft Selections**

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

## STARTERS

### **Retro** Four Cheese Spinach Artichoke Dip

crisp corn chips / 14- GF

### Fried 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.

### Smoked Salmon Cakes

creamy whole grain mustard dill sauce / petite frisee  
salad / watermelon radish / pickled red onions /  
capers / honey champagne vinaigrette / 16-

### Crispy Brussels Sprouts

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

### 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 +7

### 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

## DESSERTS

### Warm Apple Tart

cinnamon ice cream / caramel sauce / 7-

### Beignets

chocolate / raspberry / banana fosters  
caramel dipping sauces / 11-

### Lemon Olive Oil Cake

sweet strawberry mustardo / blackberry vanilla  
whipped cream / fresh blackberries / 11-

### Chocolate Brownie Sundae

vanilla ice cream / hot fudge / caramel /  
sugared pecans / whipped cream / 11-

### Seasonal Sorbet / 6- GF

To our valued customer. Special orders may  
take additional preparation time.



## ADDS

Hand Cut Fries 6- / Truffle Parmesan Fries 8- /

Cheddar Potato Au Gratin / 9-

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

## MAIN

### Togarashi Seared Tuna

Asian greens / carrot / tomato / cucumber / sweet pickled chiles /  
ginger sesame vinaigrette / umami bomb sauce / 38- GF

### Pan Roasted Faroe Island Salmon

crisp sticky rice cake / red thai curry coconut broth /  
julienne vegetables / shiitake mushrooms / chiles /  
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 / 28-

### Fresh Cavatelli Pasta

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

### Sage Grilled Chicken Paillard

roasted mushroom / charred cherry tomato / arugula /  
radicchio / fennel / lemon pecorino emulsion / 24- GF

### Cauliflower Cashew Stir Fry

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

### South Florida Spiced Grouper Sandwich

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

### Filet Mignon

roasted mushroom / charred shallots / grilled asparagus /  
fingerling potato / chive / au poivre / 6oz 33- / 8oz 44- GF  
Larger Custom Cuts Available / 2oz. Increments / 5- per oz.

### 14oz. Char Grilled Dry Aged Ribeye

hand cut fries / bacon cheddar butter / 48- GF

Add: **Fried Maine Lobster Tail** / rosemary-honey mustard mayo / 24-

## Daily Features

Pad Thai Tuesday • Rib Wednesday •  
• Italian Thursday •