
Mike's Hot Picks

Prisoner / "Unshackled" / Cabernet Sauvignon / California / 17-
Soprasole / Vermentino / Sardegna Italy / 16-

GLASS

Whites

Syltbar / Prosecco / San Simone / 14-
Syltbar / Rosé / San Simone / 14-
Stella, Moscato, Italy 2018 / 10-
Pacific Rim, Riesling, Columbia Valley 2018 / 10-
Château de Campuget, Rosé, Rhône Valley 2019 / 9-
Dipinti, Pinot Grigio, Veneto 2020 / 11-
Giesen, Sauvignon Blanc, Marlborough 2019 / 10-
Elouan, Chardonnay, Oregon 2018 / 11-
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 / 10-
Fidelity "Railyard", Zinfandel, Alexander Valley 2018 / 13-

ROCKS

CLASSIC BIJOUX ~ Beefeater Gin / Carpano Antica Sweet Vermouth / Green Chartreuse / Orange Bitters / 11-

CLASSIC SAZERAC ~ Absinthe / Woodford Rye / Hennessy Cognac / Bitters / Simple Syrup / 12-

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-

UP

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-

X Rated

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 / 11-

HOPS

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

Miller Lite, Bud Light, Budweiser, Coors Light, Heineken, Heineken Light., Heineken DD, Sam Adams, Sun King Cream Ale,
Stella Artois, Corona, Corona Light, Guinness, Bells Two Hearted IPA, Bells Amber, Bells Porter

SHARE

Rigatoni Bolognese

herb butter / citrus herb ricotta / 20-

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.

Crispy Brussels Sprouts

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

Mediterranean Grilled Filet Mignon Skewers

pita / hummus / English cucumber / watermelon
radish / toy box tomato / herb feta drizzle / 20-

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 / 9 - GF

DESSERTS

Warm Apple Tart

cinnamon ice cream / caramel sauce / 8-

Beignets

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

Chocolate Brownie Sundae

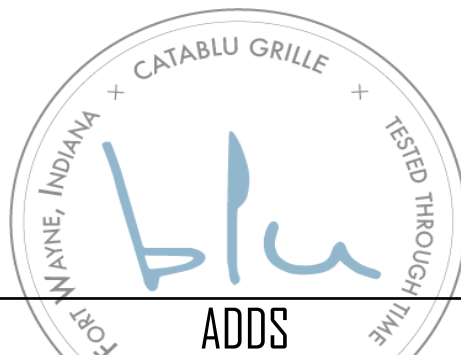
vanilla ice cream / hot fudge / caramel /
sugared pecans / whipped cream / 11-

Vanilla Crème Brulee

mixed berries / whipped cream / fresh mint 11-GF

Seasonal Sorbet / 6 - GF

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



ADDS

Hand Cut Fries 7- / Truffle Parmesan Fries 9-
Cheddar Potato Au Gratin / 9-

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

MAIN

Pan Roasted Halibut

Yukon gold hash / butternut squash /
Peruvian tear drop peppers / lobster cream / chive / 37-

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-

Chicken Piccata

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

Cauliflower Stir Fry

kale / shiitake mushroom / butternut squash /
toasted almond / fig balsamic drizzle / 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-

My Way or The Highway Burger

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

Filet Mignon

roasted mushroom / charred shallots / grilled asparagus /
fingerling potato / chive / au poivre / 6oz 37- / 8oz 49 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 •