



APPETIZERS

- WILD GULF SHRIMP*** "GIN" COCKTAIL SAUCE **23**
- SAN MARZANO TOMATO SOUP** THREE CHEESE GRILLED SANDWICH **14**
- CAESAR SALAD** ROMAINE HEARTS, GARLIC PITA CROUTONS, PARMESAN VINAIGRETTE **14**
- B-L-T WEDGE** HOBBS' BACON, BLUE CHEESE, BUTTERMILK HERB DRESSING **14**
- BABY KALE** HONEY CRISP APPLES, QUINOA GRANOLA, TURMERIC **15**

ENTREES

- ROASTED GUINEA HEN** CONFIT CHESTNUTS, BRUSSELS SPROUTS, SAUCE CHASSEUR **34**

BONELESS CUTS

- 8 OZ FILET MIGNON **52**
16 OZ USDA PRIME RIBEYE **55**

BONE-IN CUTS

- 18 OZ USDA PRIME DRY-AGED NY **69**

FROM THE SEA

- BROILED BRANZINO **21**

ACCOMPANIMENTS

- KING CRAB OSCAR **15**
HALF MAINE LOBSTER **36**
GULF SHRIMP **23**

SELECTION OF SAUCES 2

- CHIMICHURRI RED WINE
BÉARNAISE STEAK SAUCE
HORSERADISH CREAM

SIDES

- BABY SPINACH 10**
CRISPY SHALLOT, MORNAY
- FRIED CAULIFLOWER 12**
CURRY AÏOLI
- BOK CHOY 10**
GARLIC-YUZU TERIYAKI
- DELICATA SQUASH 12**
PEPITA SALSA, GOAT CHEESE
- POTATO PURÉE 11**
SOUR CREAM, CHIVES
- MAC & CHEESE 14**
BLACK TRUFFLE
- BRUSSELS SPROUTS 11**
HONEY, LIME
- MAITAKE MUSHROOMS 13**
SWEET & SOUR

DESSERT

- GRASSHOPPER PIE PARFAIT**
MINT CHOCOLATE GANACHE, WHIPPED CREAM **8**
- MICHAEL MINA'S SIGNATURE COOKIES**
CHOCOLATE CHIP PECAN, DOUBLE CHOCOLATE CHIP **6**
- VANILLA POT DE CREME :: 7**
WARM BEIGNETS, POWDERED SUGAR **7**