

SUSHI

Tuna Tsunami Roll	25
Spicy tuna, cucumber, topped with tuna & tobiko	
Wellington Roll	27
Snow crab, avocado, cucumber, masago, topped with seafood bake and eel sauce	
California Roll	18
Kani kama, avocado & cucumber topped with tobiko	
Tempura Shrimp Roll	23
Asparagus, avocado, topped with avocado eel sauce	
Crispy Tuna Basil Roll	27
Crispy Tuna and Basil	

SALADS

+salmon +steak +grilled chicken

Classic Caesar Salad	16
Hearts of romaine, creamy caesar dressing, croutons, parmesan add anchovies +2	
Kale Salad	18
Toasted almonds, dried cranberries, shaved parmesan, lemon vinaigrette	
Crunchy Asian Salad	18
Crisp veggies, wontons, almonds mandarin orange, sesame-soy ginger dressing	
House Salad	7
Spring mix, cherry tomatoes, cucumber, red onions, choice of house made balsamic vinaigrette or ranch	

HANDHELDS

Served with your choice of potato

Big Ass Burger	19
Two 5-ounce prime steakhouse patties, toppings your way	
Half Ass Burger	15
Single 5-ounce prime steakhouse patty, toppings your way	
Bison Burger	25
Rich and sweet bacon jam, lettuce, tomato, onion, pickles	
Birria French Dip	19
Slow roasted juicy short rib with birria dipping jus.	
Foul Mouthed Chicken Sandwich	18
Breaded chicken breast, wow sauce, lettuce, tomato, onion, pickles	
Naughty Hottie	18
Medium-heat breaded chicken sandwich with a spicy sauce	

SMALL PLATES

Almost Famous Chicken Tenders	13
These "ALMOST FAMOUS" fried chicken fingers are straight up addictive, fresh tenderloins brined for crazy juiciness, a secret spice blend & fried until the crust is loud, crisp & melts in your mouth	
Barbacoa Shrimp	17
Blackened jumbo shrimp, parsnip & celery root puree, roasted tomato, charred asparagus tips broken lemon vinaigrette	
French Onion Soup	13
Classic rich broth, caramelized onions, provolone cheese, ciabatta crouton	
Pork Belly Bao Buns	12
Pillowy steamed buns, crispy edged pork, sticky pineapple chili glaze and crunchy pickled veggies	
Obnoxiously Loaded Fries	14
Waffle cut fries, short rib, fontina & cheddar blend, sour cream & scallions	
Point Judith Calamari	19
Shatteringly crisp perfection, plump sweet rings, sweet Thai dipping sauce	
Dynamite Shrimp	17
Crispy shrimp tossed in our special sauce a true Florida favorite!	
Bison Sliders (3)	19
Potato roll, tobacco onions, bacon jam	
Crab Cheese Dip	17
Next level indulgence, sweet juicy lumps of crab, three-cheese sauce served with wonton chips	
Chicken and Churros	18
"Almost Famous" chicken tenders drizzled with hot honey & hugged by crispy churros	
Cheddar Brioche Rolls (4)	6
Served with whipped butter add bacon steak butter +4	
Asian Sticky Ribs	17
Tender pork roasted then lacquered in a finger-licking sweet savory sauce, umami in every bite	
Crab Stuffed Mushrooms	17
Caps cradling sweet crab filling, topped with a golden gooey cheese blanket.	
Shrimp Corn Dogs	17
Jumbo shrimp, cornbread dredged and fried until golden brown	

HOUSE SPECIALTIES

Beef Wellington

This timeless masterpiece is fine dining on a plate. Center-cut filet mignon with a spinach mushroom duxelles in golden flaky puff pastry. Available Medium Rare only. 65

Chimichurri Filet Mignon Skewer

grilled with luxury south american flair-tender tips charred to perfection then kissed with a vibrant chimichurri 28

Slow Braised Beef Short Ribs

Tender and savory, served with Yukon Gold mashed potatoes 28

14 oz Duroc Pork Chop

grilled ginger-soy glaze, yukon gold mash, pistachio honey butter 32

Roasted Chicken Breast

Bnfingerling potatoes, asparagus & lemon beurre blanc 28

Macadamia Crusted Snapper

island-inspired masterpiece-golden toasted macadamia crust, flaky tender wrapped snapper, vibrant mango salsa & silky beurre blanc 29

Crab Crusted Grouper

golden crispy sweet crabmeat crust flaky moist grouper, velvety lemon beurre blanc 49

Mojito Glazed Salmon

pure sunshine on a plate-caramelized mojito glaze, zesty lime, fresh mint over tender zucchini noodles 26

Zoodles with Shrimp

sauteed tender fresh zucchini noodles bright garlic-lemon sauce, juicy cherry tomatoes and spinach 27

Truffle and Spinach Orecchiette

pasta luxuriously tossed in a silky aromatic sauce truffle oil, fresh spinach gently wilted throughout for vibrant green color 24

Bolognese

deep, soul-warming Italian comfort prime beef slow simmered for hours velvety ragu, fresh pasta ribbons & generous parmesan finish 26

Lobster ala Vodka

next level, date night luxury. plump lobster chunks swimming in a creamy rose hued vodka sauce that clings to every little orechiette "ear" 29

STEAKS

8oz Filet Mignon

55

12oz Filet Mignon

69

12oz Boneless NY Strip

57

14oz Caribbean Marinated Boneless Ribeye

next level addictive. juicy ribeye soaked in tropical marinade then grilled until the outside is perfectly caramelized and ridiculously tender 49

14oz Boneless Ribeye

49

22oz Bone-In Cowboy Ribeye

72

14oz Boneless Bison Ribeye

85

16oz Bone-In American Wagyu Strip

95

SURF YOUR TURF

Scampi Style Shrimp

Garlic, white wine and butter dusted with parsley 12

Blackened Shrimp

Our house blend of spices blackened to perfection 12

Grilled Shrimp

12

ENHANCEMENTS

Au Poive 9
brandy peppercorn cream sauce

Sauteed Mushrooms.... 9

Caramelized Onions.... 7

Bearnaise..... 6

Tableside Bone Marrow Butter..... 8

Madeira Cream Sauce.. 6

Bacon Steak Butter..... 4

Gorgonzola Crust..... 7

FOR THE TABLE

Char Grilled Asparagus

7

Coconut Mango Risotto

7

Herb Tossed Zoodles

8

Yukon Gold Mashed Potatoes

7

Sauteed Spaghetti Squash

8

Baked Potato

7

Risotto with Mushrooms

7

Waffle Fries

6