

Soups & Starters

Chicken Noodle Soup

Egg noodles and moist white meat chicken simmered in a light broth with carrots, onions and celery.

Soup of the Day

All soups are homemade with the freshest quality ingredients. Ask your server about today's feature.

Shrimp Cocktail

Chilled jumbo shrimp. Served with cocktail sauce and lemon.

Bruschetta

Traditional tomato, basil & garlic on crispy toast points with balsamic glaze.

Entrée Salads

Mediterranean Chicken Salad

Romaine lettuce tossed with herbed vinaigrette, Kalamata olives, grape tomatoes, artichokes, cucumbers, crumbled feta cheese and grilled chicken breast.

Naples Salad

Shrimp & blue crab salad over greens with avocado, mango and pineapple.

Side Salad

White Bean Salad

White bean salad tossed with lemon, olive oil, chopped parsley, scallions and Parmesan, sun dried tomatoes and artichoke hearts.

Roasted Cauliflower Salad

Mixed greens tossed with champagne vinaigrette, roasted cauliflower florets, green olives, pine nuts and drizzled with basil pesto.

Tabbouleh Pasta Salad

Rotini pasta tossed with vibrant chopped parsley, tomatoes, onions, bulger wheat, lemon, olive oil and seasoning.

Caesar Salad

Traditional Caesar salad with romaine lettuce, toasted croutons and Parmesan cheese. Served with Caesar dressing.

+ Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. +

Signature Entrées

Roasted Tenderloin

Sliced roast tenderloin of beef with cabernet demi glace.

Grilled Salmon

Grilled salmon filet with lemon and herb champagne butter.

Local Fresh Catch

Ask your server about tonight's fresh catch of the day. Our seafood is fresh from Captain Jerry's Seafood in Naples, FL.

Seasonal Entrées

Cioppino

Italian American seafood stew with: fresh fish, scallops, mussels, clams in a tomato & fennel broth, served with crispy grilled bread.

Twin Beef Tournedos

Beef tenderloin tournedos with Cipollini onions, wild mushrooms and fig glaze.

Coconut Shrimp

Jumbo Gulf shrimp lightly breaded with coconut panko crumbs, served with sweet and sour sauce.

Wild Mushroom & Fennel Tagliatelle

Tagliatelle pasta tossed with wild mushrooms, confit fennel, roasted garlic and herb cream.

Pan Roasted Chicken

Rosemary roasted chicken quarter.

Portabella Mushroom Napoleon

Portabella mushroom layered with roast tomatoes, spinach and goat cheese.

Sides

Creamed Spinach

Vegetable du Jour

Roasted Beets

Balsamic Glazed Brussels with Bacon

Baked Sweet Potato

Baked Potato

Mashed Potatoes

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