

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

Ask Your Server About Today's Freshly Prepared Daily Feature.

Homemade Guacamole

Fresh tortilla chips, homemade guacamole with Florida avocados, salsa roja.

Shrimp Ceviche

Chilled shrimp, tossed with onions, cilantro, peppers and tomatoes. Tossed in lime vinaigrette and served on a crispy tostada shell.

Entrée Salads

Salade Nicoise

Seared Ahi tuna, hericot verts, tomato, baby potatoes, Kalamata olives, hard cooked egg on a bed of bibb lettuce with house herbed honey dijon vinaigrette.

Chile & Agave Bean Salad

White beans with chopped parsley, onions & chile agave vinaigrette with microgreens and grilled chicken breast.

Tropical Shrimp Salad

Mango, avocado, red onion, cojita cheese, grilled shrimp, served on a bed of arugula with our house made tropical vinaigrette.

Berry & Beet Salad

Roasted red & golden beets, cranberry blue cheese and almonds over baby greens, garnished with mixed seasonal berries and raspberry vinaigrette.

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

Petite Filet

Signature Tenderloin Petit Filet, grilled to your specification with Zip Sauce

Grilled Salmon

Our house special, grilled salmon with herb lemon sauce, garnished with chopped tomato Provençale.

Fresh Catch of the Day

Ask your server about today's Florida Fresh Catch special.

Seasonal Entrées

Grilled Lamb Chops

Grilled lamb chops with wildflower honey, rosemary and garlic.

Southern Florida Crab Cakes

Florida Blue Crab Cakes, seasoned with tropical herbs and spices, served with Jamican Jerk inspired Remoulade.

Adobo Chicken

Chicken thighs braised in a sweet and tart sauce of mexican chiles, spices, vinegar, garlic, onion and tomatoes.

Char-grilled Vegetables

An array of char-grilled vegetables, zucchini, yellow squash, eggplant, bell peppers and scallions, with herbed balsamic vinaigrette and soft burrata cheese.

Frutti di Mare Pasta

An abundance from the sea; shrimp, scallops and calamari tossed with sundried tomatoes and spinach in a Pinot Grigio clam sauce with pasta.

Angel Hair with Vegetable Pasta

Fresh broccoli, zucchini, mushrooms, red peppers are sautéed and tossed with angel hair pasta in a garlic butter sauce.

Sides

Potatoes Du jour
Summer Squash

Specialty Grain
Chef's Special Vegetable

Baked Yam
Fresh Asparagus

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