

LUNCH MENU

Starters

Haystack Salad with Red Wine Vinaigrette – 7
Side Idaho Fries – 6, 12
Black Truffle Fries – 10, 17

Main Courses

Tuna Salad

Tuna Salad, Field Greens, Red Onion, Cucumber, Baby Tomato, Herbed Red Wine Vinaigrette – 15

Tuna Salad Sandwich

Tuna Salad, Mayo, Field Greens, Herbed Red Wine Vinaigrette, Kettle Chips – 16

Turkey Sandwich

Oven Roasted Turkey Breast, European White Hoagie, Cranberry Aioli, Smoked Gouda,
Kettle Chips -17

Smoked Salmon Tartine

Smoked Raw Salmon Open-Faced, Cream Cheese, Cucumber, Red Onion, Field Greens, Herbed Red
Wine Vinaigrette – 17

Grilled Wagyu Burger

8oz Wagyu, Sweet Onion, White American, Grilled Ciabatta, Mayo, Fries – 17

Grilled Turkey Burger

Turkey Burger with Ground Bacon, Avocado Puree, Tomato, Blue Cheese, Herbed Aioli, Kettle Chips – 17

Chicken & Dumplings

Roast Butternut Squash Gnocchi, Braised Chicken Breast, Corn & Herbed Chicken Broth-17

Farmers Market Burrata Ravioli

Vegetable Bolognese, Black Garlic Butter, Tomato, Zucchini, Fennel, Mushrooms,
Parmigiana-Reggiano – 14

U – 6 Prawns

Calabrian Chili U-6 Prawns Over Lime Street Corn, In A Charred Tomato Broth – 20

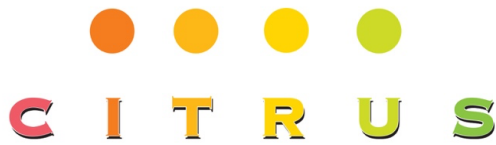
Exotic Mushroom Risotto

White & Brown Beach Mushrooms, Maitake & Oyster Mushroom, In A Porcini Risotto - 20

MENU MAY CHANGE BASED UPON AVAILABILITY

Gratuuity added to large parties.

Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions



DINNER MENU

STARTERS

Idaho French Fries

Idaho potato French fries, skin on, with sea salt – 6, 12
With Italian black truffle butter – 10, 17

Mediterranean Olives

Mixed olives, lemon peel, red pepper flakes, salted almonds, olive oil -8

Spicy Moroccan Hummus

House made hummus, Calabrian chili paste, olive oil, feta, warm bread loaf -9
Sliced Bread with butter - 4

Truffled Mac'n'Cheese

Vesuvio pasta, truffle cheeses, Italian Black Truffle butter, chive -18, 34

Ricotta Meatballs

Ground Beef, Pork & Hot Italian Sausage Meatballs, Parmesan Broth & Pastina -16

Exotic Mushrooms

Roasted Maitake, White & Brown Beech, Oyster Mushrooms, Ponzu Butter,
Herbed Goat Cheese -16

THE SALADS

Haystack

Local mixed greens, Carrots, Tomato, red wine vinaigrette - 9

Beet Salad

Baby organic red & yellow beets, herbed goat cheese, red wine vinaigrette, almonds – 14

Tomato Mozzarella Salad

Local Birdie Hogan Tomatoes, Fresh Mozzarella, Olive Oil, Reduced Balsamic -15

Endive Salad

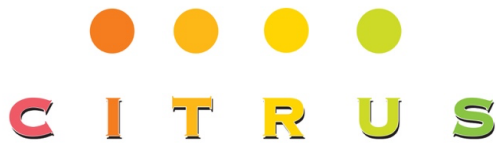
Endive, Creamy Dijon Vinaigrette, Roasted Almonds, Bacon Crumbles, Gorgonzola -12

(page 1 of 2)

MENU MAY CHANGE BASED UPON AVAILABILITY

Gratuity added to large parties.

Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions



C I T R U S

PASTA

Citrus Risotto

Juice & Zest of lemon, lime, orange, grapefruit, local grapefruit supreme – 28

Truffle Risotto

Italian Black Truffle butter, Truffle Gouda, Truffle pecorino – 33

Florida Shrimp Risotto

Roasted Garlic & Tomato Risotto, Rock Shrimp - 36

Spinach Tagliolini

Cipriani Spinach Tagliolini, roasted garlic butter, fresh spinach, fresh parmesan – 28

Truffled Tagliolini

Cipriani Tagliolini, Italian Black Truffle butter, Truffle Gouda, Truffle Pecorino – 33

FROM THE SEA

Local Snapper

Pan-roasted Snapper, White Bean, Cherry Tomato, Celery, Red Onion, Radish, Tarragon & Olive Oil -37

Triple Tail

Lemon Scented Capellini Pasta, Local Birdie Hogan Cherry Tomatoes, Lemon-Thyme Vinaigrette -37

Norwegian Salmon

Grilled Salmon, Carrot- Orange Puree, Peas, Bacon, Asparagus -38

U6 Prawns

Calabrian & Lemon Marinated Prawns Over Lemon Capellini Pasta, Local Birdie Hogan Cherry Tomatoes, Lemon-Thyme Vinaigrette -37

FROM THE LAND

***14 oz Grilled Creekstone Duroc Pork Chop**

Mashed Potatoes, Haricot Verts, Roasted Garlic Butter -32

***Prime Creekstone Ranch Filet 7 oz**

Served with Mashed Potatoes, Broccolini, Mushroom Demi -44

***16oz Dry Aged Bone In Ribeye**

Bistro Style Your Choice of Side - 65

***12oz Prime Burger**

Grilled Ciabatta Bun, Sweet Onion, American Cheese, Mayo, Fries -26

SIDES

Creamy potato puree, Broccolini, Haricot Verts – 6

MENU MAY CHANGE BASED UPON AVAILABILITY

Gratuity added to large parties.

Consuming raw or undercooked proteins including meats, poultry, seafood, shellfish, or eggs, may increase your risk for foodborne illness, especially if you have certain medical conditions