



## DINNER MENU

### STARTERS

#### Idaho French Fries

Idaho potato French fries, skin on, with sea salt – 5, 10  
With Italian black truffle butter – 9, 16

#### Mediterranean Olives

Mixed olives, lemon peel, red pepper flakes, salted almonds, olive oil - 6

#### Spicy Moroccan Hummus

House made hummus, Calabrian chili paste, olive oil, feta, warm bread loaf -8  
Sliced Bread with butter - 4

#### Truffle Mac'n'Cheese

Gentile Vesuvio, three truffle cheeses, Italian Black Truffle butter, chive -16, 31

#### Ricotta Meatballs

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

#### Exotic Mushrooms

Oyster, Maitake, Beech, Ponzu Butter, Herb Goat Cheese, Ponzu Reduction - 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

#### Peach Salad

Peach, Torn Mozzarella, Baby Arugula, Almonds, Reduced Balsamic, Extra Virgin Olive Oil -15

#### Shaved Beet Salad

Shaved Roasted Red Beets, Lemon Pastina, Whipped Ricotta, Red Wine Vinaigrette, Candied Walnuts -14



**CITRUS**  
DINNER MENU, continued

**PASTA**

**Citrus Risotto**

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

**Truffle Risotto**

Italian Black Truffle butter, Truffle Gouda, Truffle pecorino – 32

**Spinach Tagliolini**

Spinach-infused Cipriani Tagliolini, roasted garlic butter, fresh spinach, fresh parmesan – 27

**Truffled Tagliatelle**

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

**Rock Shrimp Risotto**

Roasted Garlic & Tomato Risotto, Florida Rock Shrimp - 35

**FROM THE SEA**

**U-10 Sea Scallops**

Served Over Potato Mousseline, Red Wine Demi -36

**Local Snapper**

Pan-roasted Snapper, Lemon-scented Pasta, Baby heirloom tomato,  
Lemon-thyme, vinaigrette -37

**Triple Tail**

Pan-Roasted Triple Tail, Lemon Scented Pasta, Baby Heirloom Tomato, Lemon thyme Vinaigrette -37

**Salmon**

Grilled Finished in Oven, Over Asparagus, Peas, Bacon & Fennel, Carrot Puree - 38

**FROM THE LAND**

**Grilled Creekstone Duroc Pork Chop**

Mashed Potatoes, Haricot Verts Roasted Garlic Butter – 32

**Prime Creekstone Ranch Filet 7oz**

Served With Mashed Potatoes, Broccolini, Mushroom demi- 44

**12oz Prime Burger**

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

**SIDES**

Creamy Potato Puree, Broccolini, Haricot Verts – 6

**MENU & PRICES MAY CHANGE BASED UPON AVAILABILITY**