



LUNCH MENU

Starters

Haystack Salad with Red Wine Vinaigrette – 7
Side Idaho Fries – 5, 10
Black Truffle Fries – 9, 16

Main Courses

Tuna Salad

Tuna Salad, Field Greens, Red Onion, Cucumber, Baby Tomato, Herbed Red Wine Vinaigrette – 14

Shrimp Salad Sliders

Shrimp, celery, Citrus, Chives and Mixed Green Salad -16

Tuna Salad Sandwich

Tuna Salad, Mayo, Field Greens, Herbed Red Wine Vinaigrette, Kettle Chips – 15

Smoked Salmon Tartine

Smoked Salmon Open-Faced, Cream Cheese, Cucumber, Red Onion, Field Greens, Herbed Red Wine Vinaigrette – 15

Grilled Wagyu Burger

8oz Wagyu, Sweet Onion, White American, Grilled Ciabatta, Mayo, Fries – 15

Grilled Turkey Burger

Turkey Burger with Ground Bacon, Avocado Puree, Tomato, Blue Cheese, Herbed Aioli, Kettle Chips – 15

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



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

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