

Bar Menu

Appetizers

Shrimp Cocktail | 17

Garlic Aioli, Cocktail Sauce

Crispy Oysters | 14

Classic Rémoulade, Tobiko Caviar

Lump Crab Cakes | 16

Mango Salsa

Soup & Salad

Lobster Bisque | 10

Tomato and Onion | 11

Vidalia Onions, Winter Park Bleu Cheese Dressing

Mixed Field Greens | 9

Balsamic Vinaigrette

Romaine Wedge | 12

Walnuts, Dried Cranberries, Bacon,
Shaved Cheese & Asiago Dressing

Signature Steaks

We Proudly Serve Harris Ranch All Natural Black Angus Beef

Cajun Crusted Bone-In Kansas City Strip 20 oz. | 46

Center Cut Filet 8 oz. | 40

Cowboy Bone-In Rib Steak 21 oz. | 43

New York Strip 16 oz. | 44

Choice of Sauces: Béarnaise, Au Poivre, Bordelaise

Other Good Stuff

Rack of Lamb | 40

Poulet Rouge Fermier | 32

Atlantic Salmon | 36

Dayboat Fresh Fish | Market Price

For the Table

Garlic or Loaded Mashed Potatoes | 9

Sautéed Wild Mushrooms | 9

Sautéed or Creamed Spinach Gratiné | 9

Steamed Asparagus Sauce Hollandaise | 9

Broccoli, Maître d'Butter | 9

Artisan Mac & Cheese | 9

Belgian Fried Potatoes | 11

Artisan Mac & Cheese with Lobster | 13

CONSUMER ADVISORY

Consuming raw or undercooked meats, eggs, poultry, seafood or shellfish increases your risk of contracting a food borne illness.

There is risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters full cooked.

Cocktails of a Different Kind

The Swizzle | 14

Gosling's "Black Seal" Rum,
Passoã Passion Fruit Liqueur, Orange Juice,
Pineapple Juice, La Marca Prosecco

The Standards

Caramel Apple Martini | 12

Smirnoff Green Apple Twist Vodka,
Sour Apple Liqueur, Splash of Apple Juice, Caramel Rim

Pomegranate Martini | 14

Sky Vodka, Pama Pomegranate Liqueur,
Pomegranate Juice, Simple Syrup,
Brandied Cherries, Orange Twist

Passion Bellini | 12

Passoã Passion Fruit Liqueur,
Passion Fruit Juice, Champagne

Bulleit Side Car | 12

Bulleit Bourbon, Cointreau,
Old Hickory Sour Mix, Simple Syrup

The Seasonal Affairs

Sunshine Sangria | 14

White Wine, Captain Morgan Spiced Rum,
Peach Schnapps, Triple Sec, Cranberry Juice, Orange Juice

Island Tea | 14

Firefly Sweet Tea Vodka,
Absolut Citron Vodka, Iced Tea, Lemonade

Tropical Sunset | 14

Captain Morgan Spiced Rum, Banana Liqueur,
Pineapple Juice, Grenadine

Wild Berry Mojito | 14

Bacardi Rum, Chambord, Assorted Berries,
Simple Syrup, Club Soda

Cajun Martini | 14

Ketel One Vodka, Tabasco Sauce, Jalapeño

For parties of 8 or more an 18% gratuity will be added.
Please feel free to raise, lower or remove
based on your service experience.

Fortified & Dessert Wines

	Glass	Bottle
Dow's Boardroom Tawny Port	7	42
Smith Woodhouse Vintage Character Port	6	36
Warre's Otima 10-Year Old Tawny Port	8	-
Taylor Fladgate 20-Year Old Tawny Port	18	82
Taylor Fladgate 40-Year Old Tawny Port	56	250
Banyuls Chapoutier, 2003 (375 ml)	6	30
Graham's Vintage Port, 2007	65	355
Fonseca Bin. 27 Port	9	54
Fonseca Ruby Port	9	-
Elysium Black Muscat	6	34
Croft L.B.V., 1999 Port	10	60
Grahams Six Grapes	8	48
Royal Tokaji	15	75
Antigua Dessert Wine, Napa	10	50
Violetta by Grgich, Napa	35	175
Dolce, Napa	25	125

Specialty Whiskeys

Single Malt & Blended Scotches	2 oz.
Talisker 10 Year Old Isle of Skye	25
Oban 14 Year Old	24
Lagavulin 16 Year Old	34
Highland Park 12 Year Old Orkney Islands	18
Dalwhinnie 15 Year Old Single Highland Malt	21
Balvenie 12 Year Old	18
Glenlivet Vintage 1964	285
Glenlivet Vintage 1972	185
Glenlivet 18 Year Old	28
Glenlivet 25 Year Old	125
Macallan 18 Year Old	68
Macallan 25 Year Old	180
Johnnie Walker Blue Label	75

Artisanal American Whiskeys	2 oz.
Basil Haydens	18
Blantons	20
Woodford Reserve	17
Bakers	22
Knob Creek	16
Maker's Mark	13
Bulleit Bourbon	13

Wines by the Glass

Piper, Champagne Miniature NV (187 ml)	21
	5 oz.
Prosecco La Marca, Italy NV	11
Riesling Dr. Loosen Estate Kabinet, Germany 2009	13
Pinot Grigio Maso Canali, Friuli 2009	9
Pinot Gris King Estate, Oregon 2009	12
Sauvignon Blanc Whitehaven, New Zealand 2009	11
Sauvignon Blanc Honig, Napa 2009	12
White Meritage Conundrum, Napa 2009	14
Chardonnay Silver Palm, North Coast 2008	11
Chardonnay William Hill, Napa 2008	12
Pinot Noir King Estate, Oregon 2009	14
Pinot Noir MacMurray Ranch, Sonoma 2008	12
Pinot Noir Cambria, Santa Maria Valley 2009	15
Shiraz/Mourvèdre Penfolds Bin 2, Australia 2009	12
Zinfandel Coppola "Director's Cut", Dry Creek Valley 2008	14
Merlot K-J, California 2008	12
Merlot Freemark Abbey, Napa 2008	15
Malbec Gascon, Argentina 2010	11
Cabernet Sauvignon Cartlidge & Browne, California 2009	11
Cabernet Sauvignon Silver Palm, North Coast 2008	12
Cabernet Sauvignon Faust, Napa 2008	22
Cabernet Sauvignon Louis M. Martini, Napa 2007	14
Cabernet Sauvignon Stratton Lummis, Napa 2007	15
Bodegas Norton "Privada", Argentina 2007	14

Cognac, Grappa

	2 oz.
Louis XIII de Remy Martin	245
Armagnac SEMPE	12
Courvoisier VS	12
Courvoisier XO	57
Cognac Remy Martin VSOP	24
Cognac Martell Cordon Bleu	25
Grand Marnier 100 Year	45
Grand Marnier 150 Year	65
Germain Robin Grappa of Zinfandel, 2003	22