



for the table

CHARCUTERIE & CHEESE

dry-cured country ham, coppa, soppressata, Kentucky blue, smoked gouda, beer cheese, castelvetrano olives, Marcona almonds, jams, honey, grilled hearth bread & flatbread

JUMBO KING CRAB LEGS

crab shack mustard sauce, lemon aioli

COLOSSAL GULF SHRIMP

atomic horseradish, classic cocktail sauce, mini-Tabasco, fresh cut lemons

FLORIDA STONE CRABS

YELLOWTAIL CARPACCIO

citrus & fennel

mains

HERB CRUSTED RIBEYE

Brandy peppercorn sauce
Twice-baked potatoes, bacon lardons, sour cream, cheddar cheese, chives, Jumbo grilled asparagus

ROASTED LOBSTER TAILS

garlic-butter, charred lemon

RIGATE VODKA PASTA

vodka, pomodoro, basil

fresh salads

LITTLE GEM CAESAR SALAD

Garlic croutons,
Parmesan Reggiano cheese

WATERMELON AND FETA SALAD

pickled red onion, feta, basil, mint, lime, olive oil

fresh bread

PARKER HOUSE ROLLS

CHEDDAR BISCUITS

FLAT BREADS

desserts

BOURBON SWEET POTATO PECAN PIE BREAD PUDDING

vanilla ice cream, salted caramel,
bourbon whipped cream

SIX-LAYER CARROT CAKE

salted caramel sauce, toasted coconut,
whipped cream

LIMONCELLO FLUTES

vanilla gelato