



A Northern Feel with an Old Florida Vibe

DINNER MENU

STARTERS

Crab Bisque cup \$10; bowl \$20

*Chef Richard's personal recipe. A blend of sherry, cream & mirepoix.
Lump crab meat in every bite!*

Mussels Scampi \$16

Sautéed in white wine, butter, garlic; served with Parmesan & buttered crostini.

Seared Ahi Tuna \$14

*Sesame encrusted ahi tuna steak, served rare with
a side of house-made pineapple & cucumber salsa.*

Shrimp Cocktail \$14

Gulf shrimp served with home-made horseradish cocktail sauce.

Wild-Caught Smoked Fish Dip \$12

Served with capers, tomatoes, and onion with Saltine crackers.

Bruschetta \$12

*House-toasted crostini topped with tomatoes, basil, garlic,
olive oil & Parmesan cheese. (Add shrimp \$10)*

ENTREES

Grouper \$28

*Pan-sautéed served with fresh tomato, garlic, basil, & balsamic salsa.
With rice & veggies.*

Bone-in Pork Chop \$32

*Grilled 10-ounce, bone-in pork chop dusted with jerk spices, topped with an orange &
peach brandy glaze. Served with roasted garlic & red bell pepper
mashed potatoes & Chef's vegetable of the day.*

Filet Mignon 5 oz. \$32 GF

*Hand-cut filet cooked to desired temperature, served with roasted garlic &
red bell pepper mashed potatoes & Chef's vegetables.*

Steak & Shrimp Diane \$38

*5-ounce filet mignon, pan-seared, two jumbo shrimp & finished with
Crimini mushrooms, Spanish onions & a creamy brandy demi-glace. Served with
roasted garlic & red bell pepper mashed potatoes & Chef's vegetable of the day.*

Salmon \$28

*Pan-seared, topped with house-made pineapple & cucumber salsa, on a bed of
Basmati rice. Served with Chef's vegetable of the day.*

Chicken Marsala \$28

*Tender chicken cutlets, pan-seared with fresh crimini mushrooms, smothered in a
delectable Marsala wine sauce; served with roasted garlic & red bell pepper
mashed potatoes & Chef's vegetable of the day.*

Pesto Pasta with Chicken \$24

Angel hair pasta with house-made pesto; sautéed chicken breast. (Substitute shrimp \$6)

Mussels Scampi \$24

Sautéed in white wine, butter, garlic; served over angel hair pasta.

Chef's Burger Market Price

*A blend of ground chuck, brisket & short rib. Served with Chef's choice
veggies & garlic, roasted red pepper mashed potatoes.*

*This burger changes weekly depending on Chef's mood. Ask your server.
Not feeling adventurous? Try our burger with lettuce, tomato & onion. \$16*

Impossible Burger \$18

*Vegetarian burger topped with lettuce, tomato, onion, avocado & goat cheese. Served
with red bell pepper mashed potatoes & Chef's vegetable of the day.*

GREENS

Wedge Salad \$9

*Crisp quartered iceberg lettuce topped
with house-made bleu cheese dressing*,
bacon & tomatoes.*

Burrata Salad \$14

*Rich burrata cheese w/ tomatoes, basil,
olive oil & balsamic reduction.*

Ringling Salad \$18

*Mixed greens topped with candied
walnuts, bacon, strawberries,
tomatoes, bleu cheese crumbles,
chicken with house-made
white balsamic dressing*.*

(Substitute protein: tuna or shrimp \$5)

Chicken Caesar Salad \$18

*With house-made croutons &
Caesar dressing.*

(Substitute protein: tuna or shrimp \$5)

Side Salad or Side Caesar \$8

***Dressings**

*House-made: Ranch, bleu cheese,
Caesar, white balsamic.*

SWEETS

Chocolate Torte GF \$7

Home-made Key Lime Pie \$7

NY Style Cheese Cake \$7

WINES

Please ask your server for our
extensive, curated wine list.
By the glass or by the bottle.

CRAFT BEERS

BEVERAGES

Handcrafted Coffees

Loose Leaf Tea

Iced Tea

Tangeray & Tonic \$7

Kettle One Botanical Vodka Spritz \$7

Chandon Garden Spritz \$10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.