



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 or Red Sauce** \$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.*

**Smoked Mahi & Wahoo 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** \$32

*Pan-sautéed served with fresh tomato, garlic, basil, balsamic salsa.  
Served with basmati rice & Chef's veggie of the day.*

**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 mashed potatoes & Chef's veggie of the day.*

**Filet Mignon** 8 oz. \$38 GF

*Hand-cut filet cooked to desired temperature, served with  
roasted garlic mashed potatoes & Chef's veggie of the day.*

**Steak & Shrimp Diane** \$40

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

**Wild-caught Salmon** \$28

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

**New Zealand Lamb Loin Chops** \$32

*Two bone-in marinated medallions grilled to medium rare. Served with a roasted red  
pepper demi-glacé. Served with roasted garlic mashed potatoes & Chef's veggie 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 mashed potatoes & Chef's veggie of the day.*

**Tomato Basil Pasta with Shrimp** \$30

*Large shrimp dusted with Chef's seasoned flour, sautéed in garlic marinara,  
heavy cream, and Parmesan cheese. Served over angel hair pasta*

**Mussels Scampi** \$24

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

**Impossible Burger** \$18

*Vegetarian burger topped with lettuce, tomato, onion, avocado & goat cheese.  
Served with garlic mashed potatoes & Chef's veggie 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.