

SMALL BITES

ROASTED CHICKEN TORTILLA SOUP Avocado and pico de gallo	6
GRILLED OYSTERS* Garlic butter and herb parmesan breadcrumbs	8
GRILLED SHRIMP SKEWER* Arurula salad, mango chutney, grilled lemon	8
DECONSTRUCTED PO'BOY* Two jumbo lump crab cakes, remoulade aioli, roasted tomatoes mixed greens, pickled red onion, sourdough crouton	8
SPINACH CRAB DIP Housemade flat breads and tortilla chips	8
CHICKEN TINGA QUESADILLA* Oaxaca cheese and chipotle salsa	8
TANGLEWOOD CHOPPED SALAD Mixed greens, carrots, cucumbers, grape tomatoes and radishes, orange-honey vinaigrette	8
FISH TACOS* Seared mahi mahi, roasted corn salsa, avocado, shredded napa cabbage slaw, manchego cheese, corn tortillas, cilantro aioli	8

PIZZA FROM THE BRICK OVEN

TRADITIONAL* Pepperoni, sausage or just cheese	12
SEAFOOD LOVERS* Shrimp, lobster, scallions, garlic, herbs, boursin cheese	13
SAUSAGE* Alligator, buffalo chipotle and garlic sausage with onions, peppers and a three-cheese blend	13
WHITE PIZZA Heirloom tomatoes, extra virgin olive oil, fresh garlic, herbs, fresh ricotta and parmesan cheese	12
STEAK WEDGE PIZZA* Shaved prime rib, honey bacon, roasted tomatoes, oregonzola cheese topped with mixed greens and housemade blue cheese dressing	13

SALAD ENTREES/SANDWICHES

DAILY 5:30 PM TO 10:00 PM


CAESAR SALAD	9
Chopped romaine lettuce, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton	
Top it with grilled Chicken*	13
TRADITIONAL COBB SALAD*	14
Grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon-Dijon dressing	
PINE ISLAND FIELD SALAD	12
Crisp lettuce, ripe strawberries, mango, papaya, feta cheese, red onion, candied pecans, and poppy seed dressing	
Top it with Shrimp*	16
MEYER™ NATURAL ANGUS BURGER*	12
Aged white cheddar, horseradish sauce, onion jam on a brioche bun	
ENGLISH-STYLE CLUB SANDWICH*	12
Shaved turkey, smoked bacon, fried egg, and Dijon spread	

CHEF FEATURED ITEMS

Featuring certified all natural beef from Harris Ranch. Select one accompaniment of your choice, one selection per category

10 oz. RIBEYE*	29
Very well marbled and flavorful, the rib section is the tastiest of all the steaks	
FILET MIGNON*	4 oz. 30 7 oz. 35
Cut from the tenderloin, has less marbling and therefore very lean	
16 oz. PORTERHOUSE*	38
Cut of a larger section of the tenderloin connected by a bone with a strip steak	
12 oz. KUROBUTA CHOP*	29
Darker than standard pork with a richer taste, soft white fat and good marbling throughout	
COLORADO LAMB*	34
Frenched double rib chop paired with two loin chops	
Starches:	Additional Order 4
Wild Rice Pilaf, Lobster Risotto, Bacon Potato Leek Casserole, Loaded Twice Baked Potato	
Vegetables:	Additional Order 4
Grilled Broccoli, Jumbo Asparagus, Roasted Cauliflower Mash, Green Beans	
Sauces:	Additional Order 3
Green Peppercorn, Béarnaise, Red Wine Demi, Wild Mushroom Ragout	

ENTREES/SPECIALTIES

 CATCH OF THE DAY*	28
Fresh from the waters; served grilled, sautéed or blackened with a fruit salsa	
GULF COAST CIOPPINO*	30
Monkfish, shrimp, scallops, mussels, clams, potato and vegetables in a broth of Florida tomatoes	
FUSILLI BOLOGNESE*	PARTIAL 12 / WHOLE 18
Fresh pasta tossed with our housemade meat sauce of all natural beef with a garlic bread crouton	
CAJUN 5-SPICE RUBBED CHICKEN BREAST*	28
Roasted and served with sweet corn succotash	
RISOTTO	27
Selection of seasonal vegetables blended together with fresh herbs and aromatic vegetable broth, finished with Parmesan	



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.

For parties of six or more, a 20% gratuity will automatically be added to your bill.

WINES by the GLASS

Segura Viudas, Brut , Cava, Reserva, Catalonia, Spain, NV	10
Clean Slate, Riesling , Mosel, Germany	10
Canvas, Pinot Grigio , Veneto, Italy	9
Erath Vineyards, Pinot Gris , OR	12
Silver Birch, Sauvignon Blanc , Marlborough, New Zealand	10
Banfi, Rosé , “Centine,” Tuscany, Italy	10
Robert Mondavi Private Selection, Chardonnay , Central Coast, CA	10
Franciscan, Chardonnay , Napa Valley, CA	13
Canvas, Chardonnay , CA	9
Sonoma Cutrer, Chardonnay , “Russian River Ranches,” Sonoma Coast, CA	14
Estancia, Pinot Noir , “Pinnacles Ranches,” Monterey County, CA	12
MacMurray Ranch, Pinot Noir , Sonoma Coast, CA	14
Canvas, Merlot , CA	9
Pascual Toso, Malbec , Mendoza, Argentina	10
Canvas, Cabernet Sauvignon , CA	9
Rodney Strong, Cabernet Sauvignon , Sonoma County, <i>Sustainably Grown</i> , CA	12
Spellbound, Petite Sirah , CA	10
ZD Wines, Cabernet Sauvignon , Napa Valley, California	22

FEATURED COCKTAILS

DIAMOND BLOODY MARY Absolut vodka and Bloody Mary mix served with a celery stalk and your choice of garnishes	10
DIAMOND COSMOPOLITAN Ketel One vodka, Cointreau and cranberry juice with fresh lime and orange juices	12
DIAMOND COCONUT LIME COOLER Smirnoff vodka muddled with fresh lime juice and mint then mixed with coconut and topped with soda water	10
DIAMOND STRAWBERRY COLLINS Tanqueray gin, fresh lemon and strawberry puree with a splash of Sierra Mist	12

BEERS

Amstel Lite, Corona Extra, Heineken, Samuel Adams, Guinness	7
Budweiser, Bud Light, Miller Lite, Michelob Ultra	6