

AMERICAN

	GL	BTL
Dry Sparkling Wines		
Gloria Ferrer, Brut, Sonoma County, California		60
Mumm, Brut Rose, Napa Valley		66
Michelle, Brutt, Columbia Valley	12	48
Sweet White - Blush Wines		
Beringer, White Zinfandel, California	11	35
Light Intensity White Wines		
Erath Vineyards, Pinot Gris, Oregon	12	43
Chateau Ste. Michelle, "Eroica", Riesling, Washington		48
Chateau Ste. Michelle Sauvignon Blanc, Pacific Northwest	11	40
Dry Medium Intensity White Wines		
Cakebread Cellars, Sauvignon Blanc, Napa Valley, California		68
Canvas, Chardonnay, California	11	40
Sonoma Cutrer, Chardonnay, Sonoma Coast, California		59
Robert Mondavi Winery, Chardonnay, Napa, California	12	45
Franciscan, Chardonnay, Napa Valley, California	13	48
La Crema, Chardonnay, RRV		70
William Hill Chardonnay, Central Coast	12	42
Stag's Leap, Hands of Time Chardonnay, Napa Valley	14	68
Light Intensity Red Wines		
Canvas, Pinot Noir, California	11	40
Nielson by Byron, Pinot Noir	12	45
Medium Intensity Red Wines		
Canvas, Merlot, California	11	42
Erath, Pinot Noir, Willamette Valley, Oregon		69
Markham, Merlot, Napa Valley, California		57
Canvas, Cabernet Sauvignon, California	11	40
Hess Treo Red Blend, Bordeaux-Style Red, California	12	48
Chateau Ste. Michlle. Indian Wells , Cabernet Sauvignon,		64
Chateau Ste. Michelle, Merlot		56
Dry Full Intensity Red Wines		
Rodney Strong, Cabernet Sauvignon, Sonoma County, California	12	45
Louis M. Martini, Cabernet Sauvignon, Napa Valley California	13	51
Decoy by Duckhorn, Cabernet Sauvignon, Sonoma County, California		68

INTERNATIONAL

	GL	BTL
Dry Sparkling Wines		
Segura Viudas Cava Brut, Sonoma	13	42
Veuve Clicquot, Brut, Yellow Label, France		225
Ca ' Di Rajo, Prosecco, Doc Treviso	11	38
Sweet White - Blush Wines		
Cantina di Casteggio, Muscato, Italy	11	44
The Seeker, Reisling, Mosel, Germany	11	39
Saint M Riesling, Pfalz Region Germany		42
Dry Light Intensity White Wines		
Canvas, Pinot Grigio, Veneto, Italy	11	40
Santa Margherita, Pinot Grigio, Valdadige, Veneto, Italy		59
Banfi, Rose, "Centine" Tuscany, Italy	11	43
Medium Intensity White Wines		
Borgo Conventi, Pinot Grigio, Italy		45
Catena, Chardonnay, Argentina		47
Medium Intensity Red Wines		
Barone Fini, Merlot, Trentino Italy		45
M. Chapoutier, Cote Du Rhone "Belleruche", France		50
Pascual Toso, Malbec, Mendoza, Argentina	11	47
Don Genaro, Malbec, Argentina	13	49
Mazzoni Rosso di Toscana, Tuscany, Italy		52
Allegrini Palazzo Della Torre Verones	13	45
Dry Full Intensity Red Wines		
Valdelana, Tempranillo, Spain	12	45
Lapostolle "Cuvee Alexandre", Cabernet Sauvignon, Chile		63
Don Miguel Gascon, Malbec, RSV	12	44

DRAFT BEERS

- Blue Moon** 8
- Monk in the Trunk** 8
- Concrete Beach Tange Rica** 8
- Stella Artois** 8
- Sam Adams** 8
- Yuengling** 8

BOTTLE BEERS

- Budweiser** 6
- Bud Light** 6
- Miller Lite** 6
- Coors Light** 6
- Holy Mackerel** 7
- Dog Fish Head** 60 7
- Corona** 7
- Corona Light** 7
- Heineken** 7
- Presidente** 7
- Duvel** 8
- Guinness** 7
- Michelob Ultra** 6
- Amstel Light** 6

CHEF’S CHEESE BOARD 12

two local cheese from Winter Park Farms, Tomme and Black & Blue, served with
Balsamic- Strawberry Compote and Fresh Fruit

DESSERTS 8

- Key Lime Pie**, authentic recipe directly from Key West
- Warm Chocolate Chip Cookie**, Haagen-daz vanilla ice cream, chocolate sauce
- Rich Carmel Flan**, fresh berries, whipped cream
- Banana Cream Pie**, graham cracker tart, filled with fresh banana cream, with chocolate shavings
- Haagen-Daz Ice Cream**, two scoops of vanilla, chocolate or strawberry
- Snickers Bourbon Pie**, Jim Beam, Snickers cheese cake, chocolate cake, Haagen-daz vanilla ice cream

DINNER

APPETIZERS

Fried Calamari

spicy remoulade and marinara 12

Hummus Dip

grilled pita wedges, carrots and celery 8

Fried Green Tomatoes

cornmeal crusted tomatoes, grilled Andouille sausage and shrimp, cajun ranch 10

SOUPS & SALADS

Baked Potato Soup

bacon, cheddar, sour cream, chives 8
(vegetarian with no bacon)

Conch Chowder

key west style chowder 9

ENTRÉES

All-Natural New York Strip, 10oz*

mashed potatoes, sauté carrots, green beans, red wine demi-glace 37

Slow Roasted Pork Shoulder

mojo onions, garlic, cilantro rice, lime, sweet plantains 22

Latin Seafood Hot Pot

mussels, calamari, shrimp, potatoes, fish, light tomato and cilantro broth 32

Sweet Potato-Pecan Crusted Snapper

fresh local snapper, banana-rum sauce, mashed potatoes, green beans 36

Blacken Salmon

Skuna Bay Salmon, Braised greens, southern pea stew with Andouille sausage 30

Shrimp and Grits

roasted poblano, tomato salsa and cheese grits 25

Chicken Waffle

southern fried semi-boneless Cornish hen, yuengling, waffle, sweet coleslaw, spicy bourbon bacon maple syrup 24

Bayou Beef and Pepper Pot

braised beef short ribs, chicken, andouille sausage, corn, red bliss potato, pearl onions, sweet pepper, spicy bayou sauce 30

Conch Fritters

battered conch with spicy remoulade 9

Cajun Style Crab Cakes

crab meat, corn, peppers, onions, celery, spicy remoulade, grilled lemon 16

Hush Puppies

jalapeños, roasted corn, goat cheese cilantro dipping sauce 9

Caesar Salad

crisp romaine, fresh parmesan, anchovy and warm garlic crouton 10 (side 5)

Green Mix Salad

candied walnuts, strawberries, avocado, mixed greens, white balsamic vinaigrette 9 (side 5)

Chicken and Dumplings

southern stew with chicken, dumplings, served with grilled corn on the cob 16

Riverwalk Chicken Alfredo

fettuccini, chicken, creamy alfredo, topped with parmesan 25

Miami Churrasco Steak *

house chimichurri, sweet plantains, cilantro rice and black beans 34

Cajun Pasta

bowtie pasta, crawfish, chicken, peppers, mushrooms and cajun sauce 20

Sweet Barbecue Ribs

half rack of slow cooked ribs, grilled corn on the cob, baked potato 28



Smoked Corn Quinoa

quinoa, smoked corn, mushrooms, onions, sweet red peppers, arugula- roasted red pepper salad 17

490 calories, 430 mg sodium

Churrasco Steak *

6oz steak with chimichurri sauce, brown rice, and asparagus 29

500 calories, 410 mg sodium

Organic Chicken Breast

grilled chicken breast, roasted tomato sauce, smoked corn quinoa, grilled asparagus 24

490 calories, 450 mg sodium

ALTERNATIVE HEALTHY ENTRÉE OPTIONS

PROTEINS (4oz or 6oz)

Organic chicken breast	20/24	Churrasco steak*	22/29
Local mahi mahi	17/25	Eggs any style*	13/16
Spiced tofu	13/16		

SAUCE (choose one)

Mango salsa
Roasted tomato salsa
Chimichurri
Red wine demi

VEGETABLE (choose one)

Sautéed carrots
Grilled asparagus
Sautéed green beans
Cucumber-tomato salad
Quinoa with corn

STARCH (choose one)

Mashed sweet potatoes
Brown rice
Black beans
Sweet plantains

*CONSUMER ADVISORY -CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, AND SEAFOOD OR IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DIORDERS, YOU ARE AT GREATER RISK.

A 15% service charge is added to checks

18% gratuity will be added to parties of 6 or more and ½ price options for kids 12 years old and younger are available.