BUFFALO MOZZARELLA & HEIRLOOM TOMATO 12
Sliced fresh buffalo mozzarella, heirloom tomatoes, roasted red peppers, balsamic reduction, micro basil (GF)

SOUP OF THE DAY 9
Please ask your server for the Chef’s selection of soup of the day

CLASSIC CHICKEN NOODLE SOUP 10
Freshly made broth of all natural chicken, tender vegetables, vermicelli pasta, parmesan crouton (GFA)

Homemade crust fresh from our hearth oven

MARGHERITA 14
Heirloom tomato and basil (GFA)

WHITE 15
Ricotta, parmesan, mozzarella with garlic and extra virgin olive oil (GFA)

TRADITIONAL 14
Pepperoni, sausage or plain mozzarella (GFA)
**SUPER FOOD SALAD** 16
Spinach, kale and quinoa served with blueberries, blackberries, strawberries and citrus segments tossed in citrus vinaigrette (GF)

**TEX-MEX CHICKEN CHOP SALAD** 14
Crisp romaine lettuce, roma tomatoes, roasted corn, sliced scallions, black beans, cheddar cheese and crispy tortilla strips in a chili lime vinaigrette (GF)

**CAESAR SALAD** 16
Crisp romaine lettuce with anchovy, parmesan, caesar dressing and garlic seasoned crouton (GFA)
Add chicken 20
Add grouper 22
Add shrimp 23

**PINE ISLAND SALAD** 17
Ripe mango, papaya and strawberries mixed with iceberg lettuce, topped with feta cheese, red onion and candied pecans, tossed with poppy seed dressing (GF)
Add chicken 21
Add shrimp 24

**ITALIAN CHOPPED SALAD** 16
Romaine lettuce and radicchio with antipasto salad, fresh mozzarella, pepperoncini, olives, roasted red pepper, salami, soppressata, mortadella, fresh basil, red onion tossed with a herb vinaigrette (GF)

**WEDGE SALAD** 12
Baby iceberg lettuce, tomatoes, bacon and Florida black & blue cheese, blue cheese dressing (GF)

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**light intensity red wines**
Listed from milder to stronger

<table>
<thead>
<tr>
<th>Wine</th>
<th>5 oz</th>
<th>8 oz</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canvas, Pinot Noir, California</td>
<td>12</td>
<td>15</td>
<td>48</td>
</tr>
<tr>
<td>MacMurray Estate Vineyards, Pinot Noir, Central Coast, California</td>
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<td>18</td>
<td>52</td>
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<tr>
<td>Patz &amp; Hall, Pinot Noir, Sonoma Coast, California</td>
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</table>

**medium intensity red wines**
Listed from milder to stronger

<table>
<thead>
<tr>
<th>Wine</th>
<th>5 oz</th>
<th>8 oz</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canvas, Merlot, California</td>
<td>12</td>
<td>15</td>
<td>48</td>
</tr>
<tr>
<td>Canvas, Cabernet Sauvignon, California</td>
<td>12</td>
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<td>48</td>
</tr>
<tr>
<td>Bodega Catena Zapata, Malbec, &quot;Catena&quot;, Vista Flores, Mendoza, Argentina</td>
<td>15</td>
<td>18</td>
<td>60</td>
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<tr>
<td>Flora Springs, Merlot, Napa Valley, California</td>
<td>20</td>
<td>23</td>
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<tr>
<td>Simi, Cabernet Sauvignon, Alexander Valley, California</td>
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<td>21</td>
<td>75</td>
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<tr>
<td>Drumheller, Cabernet Sauvignon, Columbia Valley, Washington</td>
<td>14</td>
<td>17</td>
<td>50</td>
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<tr>
<td>Charles &amp; Charles, Merlot Blend, Columbia Valley, Washington</td>
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<td>17</td>
<td>48</td>
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</table>

**full intensity red wines**
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<table>
<thead>
<tr>
<th>Wine</th>
<th>5 oz</th>
<th>8 oz</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>ZD Wines, Cabernet Sauvignon, Napa Valley, California</td>
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<tr>
<td>Mount Veeder Winery, Cabernet Sauvignon, Napa Valley, California</td>
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1-21-2019
FRIED GROUPER SANDWICH 17
Wild caught grouper with a dusting of our own spice mixture and fried served on a brioche bun with remoulade and lettuce, tomato and red onion

BEYOND BURGER 16
Plant based burger, choice of cheddar, swiss or vegan cheese, brioche bun, balsamic tossed mixed greens (GF)

STRAUSS FARMS GRASS-FED BEEF BURGER* 16
Classic double beef patty, mild cheddar cheese, iceberg-remoulade slaw, brioche bun, house cut fries (GF)

ICH 18
Crispy fried shrimp served on a soft roll with creole mayo, lettuce, heirloom tomatoes, pickles, house cut fries

SEAFOOD PASTA 24
Mussels, shrimp, calamari and chopped clams tossed with linguine and baby heirloom tomatoes with a white wine herb garlic sauce (GFA)

ALL-NATURAL CHICKEN BREAST 22
Seared all-natural chicken breast served with Florida purple grits topped with an easter egg radish and fresh herb relish (GF)

TWO GRIT NAPOLEON 20
Purple Florida rice grits and classic corn grits paired with grilled broccoli and local vegetable coulis (GF)

sparkling wines
Listed from milder to stronger

<table>
<thead>
<tr>
<th>5oz</th>
<th>Bar</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poema, Brut, Cava, Catalonia, Spain</td>
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</tr>
<tr>
<td>Canvas, Blanc de Blancs, Brut, Italy</td>
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</tbody>
</table>

light intensity white/ rosé wines
Listed from milder to stronger

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<thead>
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<th>5oz</th>
<th>Bar</th>
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<tbody>
<tr>
<td>Canvas, Pinot Grigio, Veneto, Italy</td>
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<tr>
<td>M. Chapoutier, Côtes du Rhône, Rosé, &quot;Belleruche&quot;, Rhône, France</td>
<td>14 17 50</td>
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medium intensity white wines
Listed from milder to stronger

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<th>Bar</th>
<th>BTL</th>
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</thead>
<tbody>
<tr>
<td>Murphy-Goode, Sauvignon Blanc, &quot;The Fumé&quot;, North Coast Blanc, California</td>
<td>12 15 48</td>
<td></td>
</tr>
<tr>
<td>Canvas, Chardonnay, California</td>
<td>12 15 48</td>
<td></td>
</tr>
<tr>
<td>Rodney Strong, Chardonnay, Sonoma County, Sustainably Grown, California</td>
<td>13 16 58</td>
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<tr>
<td>Decoy by Duckhorn, Chardonnay, Sonoma County, California</td>
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</table>

full intensity white wine

<table>
<thead>
<tr>
<th>5oz</th>
<th>Bar</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hess Collection, Chardonnay, Napa Valley, California</td>
<td>15 18 60</td>
<td></td>
</tr>
</tbody>
</table>

1-21-2019

*(GF) =Gluten Free menu item
*(GFA) =Gluten Free Available. Menu item can be prepared without gluten

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne 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.
RICOTTA CHEESECAKE 9
Bitter orange, berry compote, candied citrus

CANNOLI 9
Duet of chocolate chip and pistachio cream filled cannoli shells

VANILLA BEAN CRÈME BRULÉE 9
Housemade almond biscotti

CHOCOLATE & COFFEE LAYER CAKE 9
Moist layers of chocolate cake, coffee cream, chocolate fudge and ganache

HOUSE SPUN GELATO 9
Ask for today’s flavor (GF)

S’MORES KIT 17
Fun dessert-on-the-go for 4 people

BOTTLED DOMESTIC BEER 7
Budweiser, Bud Light
Coors Light
Michelob Ultra
Samuel Adams

BOTTLED IMPORT & SPECIALTY BEER 8
Amstel Light
Corona Extra, Corona Light
Heineken
Blue Moon Belgian White

DRAFT BEER
Stella Artois, Belgium 9
Yuengling Traditional Lager 8
Miller Lite 8
Samuel Adams Seasonal 9
Seasonal Craft Beers Ask your server for today’s selections 9

COSMOPOLITAN 16
Grey Goose L’Orange vodka, Cointreau, cranberry juice, lime

MANHATTAN 12
Woodford bourbon, Carpano Antica sweet vermouth, angostura bitters and a cherry

OLD FASHIONED 14
1792 Reserve bourbon, chocolate and orange bitters, simple syrup

MAI TAI 12
Kraken dark rum, Cointreau, pineapple, orange syrup, fresh lime juice

BLOODY MARY 12
Absolut vodka, Bloody Mary mix, Worcestershire sauce

CLASSIC MOJITO 14
Cruzan Aged Light rum, agave nectar, fresh mint leaves and fresh lime topped with soda water