

| signature plated entrees |

**GRILLED FILET MIGNON** | choice filet, classic bordelaise sauce  
paired with

**CHILEAN SEA BASS** | lemon caper beurre blanc  
served with **CARAMELIZED ONION MASHED POTATOES**  
**+ ROASTED BROCCOLINI**

**FRENCH ONION BRAISED BEEF SHORT RIB** | caramelized onion-sherry gravy, crispy frizzled onions  
served over **GRUYERE MASHED POTATOES**  
with **SAUTEED HARICOT VERTS**

**GRILLED FILET MIGNON** | cabernet reduction  
paired with

**BUTTER POACHED ARGENTINIAN RED SHRIMP TRIO**  
served with **MUSHROOM PEARL BARLEY RISOTTO + ROASTED BROCCOLINI**

**VEAL OSSO BUCCO** | apple cider + preserved lemon reduction, molasses braised cippolini onions,  
watercress + spicy radish micro green salad  
served over

**MASCARPONE GRITS** with **ROASTED HEIRLOOM CARROTS**

**SOUS VIDE PORK BELLY** | cippolini agrodolce  
served with

**CREAMY PARMESAN POLENTA + ROASTED ASPARAGUS**

| beef, pork, + lamb |

steakhouse cuts

**GRILLED FILET MIGNON** | house seasoned with choice of sauce

**NY STRIP** | house seasoned with choice of sauce

**GRILLED PORK CHOP** | house seasoned with choice of sauce

**ROASTED RACK OF LAMB** | choice of preparation: rosemary + garlic crusted or pecan crusted, with choice of sauce

**SAUCES** | classic bordelaise  
brandy peppercorn cream sauce  
cilantro chimichurri  
porcini fig demi  
foie gras brandy compound butter  
morel dijon cream sauce  
black garlic sherry jus  
chipotle tomato bearnaise

braised

**CABERNET BRAISED BEEF SHORT RIB** | slow braised in beef stock, red wine, porcini mushrooms, and root vegetables, boneless, finished with a porcini fig demi-glace

**FRENCH ONION BRAISED BEEF SHORT RIB** | caramelized onion-sherry gravy, crispy frizzled onions

**CHILE BRAISED SHORT RIB** | slow braised with chile, coffee and black lager, boneless, finished with espresso mole negro, elote garnish

**PORK OSSO BUCCO** | braised pork shank topped with preserved lemon gremolata

**LAMB SHANK** | slow braised in mirepoix and red wine finished with a pomegranate molasses demi

**SOUS VIDE SMOKED PORK BELLY** | cippolini agrodolce

**VEAL OSSO BUCCO** | apple cider + preserved lemon reduction, molasses braised cippolini onions, watercress + Fat Beet Farms spicy radish micro green salad

**| seafood |**

**“CHARLESTON STYLE” SHRIMP** | with andouille sausage, onions and peppers in a white-wine cream sauce, served over **WHITE CHEDDAR GRITS**

**LOBSTER THERMADOR STUFFED GROUPER** | cold water lobster, prepared and stuffed; finished with bearnaise

**local + fresh caught fish**

We use only the freshest seafood, locally sourced and we would be happy to suggest the best option for your event based on the season and availability

**SAUTÉED GULF COAST GROUPER**

**CHILEAN SEA BASS**

**PAN SEARED ATLANTIC SALMON**

**SAUCES** | artichoke, lemon, and leek cream sauce  
creole remoulade + gf panko crusted  
citrus salsa verde  
calabrian chile + pistachio pesto  
bearnaise  
aji verde  
lemon caper beurre blanc

**| poultry |**

**PAN-ROASTED CHICKEN** | artichoke, lemon, and leek cream sauce

**HERB GRILLED CHICKEN** | Italian citrus salsa verde

**PISTACHIO PESTO CHICKEN** | calabrian chile + pistachio pesto

**TUSCAN CHICKEN** | goat cheese, sundried tomato, lemon basil beurre blanc

**BLACKENED CHICKEN** | roasted red pepper + cajun cream sauce

**CHAR-GRILLED CHICKEN** | sundried tomato chimichurri

**CHICKEN DIJON** | morel dijon cream sauce

**SPINACH AND FONTINA STUFFED CHICKEN** | sage and brown butter emulsion

**| vegetarian |**

(vg) denotes vegan dishes

**MISO GLAZED EGGPLANT** | with **CARROT GINGER QUINOA** and **CHEF'S CHOICE OF VEGETABLE** (vg)

**STUFFED SWEET POTATO** | with roasted cauliflower, cannellini beans, blistered grape tomatoes, currants, caper, pistachio, lemon, herbs, served with **CHEF'S CHOICE OF VEGETABLE** (vg, gf)

**CAJUN GNOCCHI** | cajun seasoning, white wine & garlic sauce with charred peppers & grape tomatoes and finished with a pecan breadcrumb (vg)

**JERK BUTTERNUT FILET** | jerk marinated, grilled butternut "filet", mango chutney, served with **CARIBBEAN COCONUT RICE** and **COCONUT BRAISED BABY BOK CHOY** (vg, gf)

**BUTTERNUT SQUASH "FILET MIGNON"** | topped with wild mushroom ragout, served with **CHEF'S CHOICE OF SIDE + VEGETABLE** (vg)

**EDAMAME FALAFEL** | fried edamame & chickpea flour cakes, toum, lemon dressed arugula, pickled red onion, pickled radish (vg, gf)

**| for the kids |**

**KIDS CHEESEBURGER SLIDERS** | sharp cheddar, fresh baked brioche bun (two sliders), tater tots, ketchup, steamed broccoli

**CITRUS HERB GRILLED CHICKEN STRIPS** | herb roasted potato wedges, green beans

**BUTTERMILK FRIED CHICKEN NUGGETS** | served with ketchup, kraft mac-n-cheese, steamed broccoli

### | signature sides |

**WHITE CHEDDAR GRITS** | creamy southern style

**MUSHROOM PEARL BARLEY RISOTTO**

**ARROZ CONGRÍ** | Cuban style rice cooked with black beans and house-made sofrito oil

**CARAMELIZED ONION MASHED POTATOES**

**CORN SOUFFLE**

**HERB ROASTED FINGERLING POTATOES**

**SWEET POTATO AND BUTTERNUT SQUASH MASH** | savory rustic style

**CARAMELIZED LEEK + GORGONZOLA AU GRATIN**

### | vegetables |

**SAUTÉED GREEN BEANS**

**ROASTED HEIRLOOM CARROTS**

**ROASTED ASPARAGUS**

**GARLICKY RAPINI** | tossed in melted butter with fresh garlic and herbs

**ROASTED BROCCOLINI**

**CARAMELIZED BRUSSELS SPROUTS** | pearl onions, hard wood smoked bacon

**GRILLED SEASONAL VEGETABLES** | chef's choice of market fresh vegetables, tossed with olive oil and seasoned simply with kosher salt and fresh ground black pepper

**SLOW ROASTED ROOT VEGETABLES** | carrots, parsnips, brussels sprouts, pearl onions, red onion, and red bell pepper, tossed with olive oil and seasoned simply with Kosher salt and fresh ground black pepper

### | salads |

**SIGNATURE ARTISAN SALAD** | artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette (v, gf)

**HEIRLOOM TOMATO SALAD** | baby heirloom tomatoes, arugula, mozzarella, basil leaves, olive oil, balsamic glaze, cracked pepper (gf)

**STEAKHOUSE SALAD** | romaine, tomatoes, red onion, gorgonzola crumbles, crispy bacon, red wine vinaigrette (gf)

**YBOR SALAD** | iceberg lettuce, julienne of baked ham and Swiss cheese, tomatoes, olives, Romano cheese, garlic vinaigrette (gf)

**KALE CAESAR SALAD** | romaine, kale and artisan greens, homemade croutons, shaved parmesan cheese, fresh lemon, Caesar dressing (v)

**NAP(P)A SALAD** | artisan greens, nappa cabbage, feta, toasted sliced almonds, cranberries, radish, carrot, champagne vinaigrette (v, gf)

**SEASONAL PANZANELLA SALAD** | tomato, garlic, balsamic, evoo, basil, Italian croutons, chef selected seasonal additions (v)

These are just some highlighted samples of the types of food that we serve. Each menu is custom designed and priced for your specific situation. Let us know if you have specific dishes you'd like to serve; we'll make it happen.

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