

| **our 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 | andouille sausage, onions + peppers, in a white-wine cream sauce, served over **WHITE CHEDDAR GRITS**

LOBSTER THERMADOR STUFFED GROUPEL | cold water lobster, prepared + stuffed; finished with classic 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 GROUPEL

CHILEAN SEA BASS

PAN SEARED ATLANTIC SALMON

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

| **poultry** |

PAN-ROASTED CHICKEN | artichoke, lemon, + 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 + 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)

| 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

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 (v, 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

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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