

D I N N E R

APPETIZERS

JUMBO SHRIMP COCKTAIL | 20 (GF)

COLOSSAL CRAB COCKTAIL | 31 (GF)

SMOKED BRISKET BAO BUNS | 17

Picked Carrots & Cucumber, Fresh Mint,
Lime Chipotle Ranch

CRISPY SUSHI | 18 (GF)

Tuna Tartar, Yuza Sushi Rice Cakes, Bang-Bang Sauce

EVERYTHING SEASONED

PRETZEL NUGGETS | 13 

Beer Cheese Sauce & Honey Mustard

AVOCADO FRIES | 14 

Bang-Bang Sauce

FRIED CALAMARI 19

Arbiatta Sauce

FIELD CLUB WINGS (10) | 16 (GF)

Celery & Carrot Sticks, Ranch or Blue Cheese

Sauces: Franks Red Hot, Sweet Chili, Garlic Parmesan,

Teriyaki (Not GF), Lemon Pepper, BBQ

WAGYU PRETZEL SLIDERS | 17

Caramelized Onions, Melted Cheddar,

Brown Sugar Bacon

SOUPS & SALADS

GAZPACHO OR VICHYSOISE | 7 (GF)

SOUP DU JOUR | 7 (GF)

FRENCH ONION SOUP | 10

BABY ROMAINE CAESAR | 13

Crispy Grana, Lemon Zest, Black Pepper, Anchovy Garlic
Dressing, House Made Focaccia Croutons

SPRING CITRUS SALAD | 17  (GF)

Florida Grapefruit & Oranges, Plant City Strawberries,
Toasted Almonds, Goat Cheese Crumbles

FC WEDGE | 17 (GF)

Buttermilk Blue cheese Dressing, Crumbled Gorgonzola,
Diced Tomato, Pickled Red Onion, Saba, Lardons

SOUTH-WESTERN SALMON SALAD | 25 (GF)

Cotija Cheese, Black Beans, Grilled Corn, Avocado, Cherry
Tomatoes, Tortilla Strips, Sweet Chili Lime Vinaigrette,
Romaine Lettuce

WARM CHICKEN SALAD | 21 (GF)

Goat Cheese, Herb Marinated Chicken Breast,
Dried Cranberries, Baby Artisanal Lettuces, Candied
Walnuts & Pecans, Champagne Vinaigrette

WALDORF CHICKEN SALAD | 21 (GF)

Red Grapes, Granny Smith Apple, Sundried Cherries,
Celery, Candied Walnuts, Romaine, Apple Chips,
Blue Cheese Crumbles, Dijon-Vanilla Bean Vinaigrette

HANDHELDS

Handhelds served with house made chips, french fries, or fresh fruit.

HOUSE BLEND BURGER | 19

Buttered Brioche with Lettuce, Tomato, and Bermuda
Onion, choice of Cheese or House made Maple Bacon

CHICKEN PHILLY MELT | 18

Melted Muenster, Bacon Jam,
Caramelized Onions, Texas Toast

HOT HONEY FRIED BUTTERMILK
CHICKEN SANDWICH | 17

Crumbled Blue Cheese, Brown Sugar Bacon, Lettuce,
and Tomato

CLASSIC CORNED BEEF OR TURKEY REUBEN | 19

Shaved Corned Beef or Turkey
with Swiss Cheese and Sauerkraut on Grilled Rye
with Thousand Island Dressing

THE BELLAGIO | 21

Grilled Chicken Breast or Salmon Filet
with Boston Lettuce, Tomato, Sliced Avocado, Bacon,
and Peppercorn Aioli on Buttered Sourdough

PRIME STRIP STEAK SANDWICH | 20

Peter Luger Sauce, Spicy Horseradish Queso, Crispy Onions

TACOS

FRIED CAULIFLOWER | 19

Hot Honey, Dill Pickle, Shredded Napa Cabbage

QUESADILLA | 15 (GF)

Chicken, Beef or Vegetarian (add shrimp +4)
with Sour Cream, Guacamole
and Black Bean Salsa

BUTTER POACHED LOBSTER TACOS | 30 (GF)

Bacon Bits, Tomato Aioli, Red Cabbage, Scallions

BLACKENED GROUPER TACOS | 26 (GF)

Grilled Pineapple-Mango Salsa, Chipotle Cole Slaw

TACO OF THE WEEK

See specials menu

ENTRÉES

All entrees are served with your choice of Caesar, House Salad or Soup of the Day. There will be a split plate fee for all entrees, please inquire with your server.

DOVER SOLE MEUNIERE | 60 (GF)

French Beans, Fingerlings

ALASKAN HALIBUT | 44 (GF)

Apricot Grenbloise, Shaved Brussels, Polenta Cake

SPRING PEA & LEMON RISOTTO | 26 (GF)

Parsley Pinenut Gremolata

GROUPER PICCATA | 38 (GF)

Sauteed Spinach, Fingerlings

PAN SEARED U/10 DAYBOAT SCALLOPS | 38 (GF)

Cream-less Creamed Spinach, Thyme Roasted Cauliflower,
Black Truffle

SALISBURY STEAK | 26

Mashed Potatoes, Green Beans, Mushroom Gravy

CALABRIAN CHILI CHICKEN | 28

Pomegranate Demi-Glace, Loaded Potato Cake, Asparagus

HOUSE MADE PASTAS

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RAMEN BOWL | 28

Your choice of Steak, Shrimp or Salmon,
7-minute Egg, Watermelon Radish, Edamame,
Mushrooms, Bok Choy, Pickled Carrots & Fresno Chilies

MARTHA'S VINEYARD

BAY SCALLOP LINGUINE | 36

Truffle Lemon Beurre Monte, Crispy Leaks, Grilled Lemon

BOLOGNESE RAVIOLI | 28

Mornay, Sun-Dried Tomato Pesto, Pecorino

THREE CHEESE STUFFED SHELLS | 24

San Marzano Ragu

CAJUN CHICKEN LINGUINE | 28

Grilled Corn, Heirloom Tomatoes, Parmesan Cream,
Bacon Crumble

BUTCHER BLOCK

Create your own entree - select one Protein, one Starch and/or Vegetable and choose your sauce! All entrees are served with your choice of Caesar, House Salad or Soup of the Day. There will be a split plate fee for all entrees, please inquire with your server.

PROTEIN

Skirt Steak (GF) | 38

18 oz Cajun Ribeye (GF) | 55

14 oz Dry Aged NY Strip (GF) | 55

20 oz Dry Aged Ribeye (GF) | 60

6 or 10 oz Filet Mignon (GF) | 40 or 49

1/2 Rack of Colorado Lamb (GF) | 50

Double Cut Pork Chop (GF) | 36

Fish of the Day (GF) | MP

Salmon (GF) | 31

Frenched Chicken Breast (GF) | 27

Scallops (GF) | 38

STARCH & VEGETABLE

Broccolini (GF)

Baby Bok Choy (GF)

Shaved Brussels (GF)

Thyme Roasted Cauliflower (GF)

Mashed Potatoes (GF)

Green Beans (GF)

Asparagus (GF)

Sauteed Spinach (GF)

Fingerlings (GF)

SAUCES

Cognac Demi (GF)

Schezuan Peppercorn (GF)

Lemon Beurre Blanc (GF)

Mushroom Demi-glace (GF)

Chimichurri (GF)

Caramelized Onion Jus (GF)

Horseradish Creme (GF)

Pomegranate Demi Glace (GF)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

 **VEGETARIAN DISH**
(GF) GLUTEN FREE DISH