

DINNER

APPETIZERS

JUMBO SHRIMP COCKTAIL | MP (GF)

Cocktail Sauce

COLOSSAL CRAB COCKTAIL | MP (GF)

Louis Sauce

FIELD CLUB WINGS (8) | 16 (GF)

Celery & Carrot Sticks, Ranch or Blue Cheese

Sauces: Frank’s Red Hot, Sweet Chili, Garlic Parmesan, Teriyaki, Lemon Pepper, BBQ

CRAB BITES | 22

Cajun Remoulade

TUNA NACHOS | 19 (GF)

Diced Ahi Tuna tossed in Spicy Asian Dressing, Wonton Chips, Diced Avocado, Heirloom Cherry Tomatoes, Wakame Salad, Crispy Nori, Wasabi-Honey Crème Fraiche, Sesame Seeds

BANG BANG SHRIMP CRISPY SUSHI | 20

Wakame Salad, Toasted Sesame, Lemon Chips

EVERYTHING SEASONED PRETZEL NUGGETS | 16

Beer Cheese Sauce & Honey Mustard

CHORIZO & GRILLED CORN QUESADILLA | 15

Chipotle Crème, Jicama Apple Slaw

QUESADILLA | 15

Choice of Chicken, Beef, or Julienne Vegetables

SALT & PEPPER FRIED CORNMEAL DUSTED CALAMARI | 17

Spicy Marinara

SOUPS & SALADS

CHILLED OR HOT SOUP DU JOUR | 7

FRENCH ONION SOUP | 10

FC BLACKENED SHRIMP WEDGE | 22 (GF)

Buttermilk Blue Cheese, Quartered Heirloom Cherry Tomato, Shaved Red Onion, Mango, Coconut “Bacon”

BABY ROMAINE CAESAR | 15

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

WATERMELON CARPACCIO | 17 (GF)

Crumbled Feta, Balsamic Brown Sugar Reduction, Baby Mint, Pistachio, Arugula, Sicilian Extra Virgin Olive Oil, Maldon

WARM CHICKEN SALAD | 20 (GF)

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

SPICY SESAME TUNA CHOPPED SALAD | 20 (GF)

Romaine, Cilantro, Carrots, Holland Peppers, Edamame, Candied Peanuts, Wonton Strips, Mango & Dragon Fruit, Thai Chili Vinaigrette

HANDHELDS

Handhelds served with house made chips, french fries, or fresh fruit. There will be a split plate fee for all entrees, please inquire with your server.

8 OZ HOUSE GROUND WAGYU BURGER | 19

Buttered Brioche, Lettuce, Tomato, Bermuda Onion, choice of Cheese & Bacon

SALMON CAKE SLIDERS | 16

Lemon Dill Remoulade, Wakame Salad

THE BELLAGIO | 20

Grilled Chicken Breast or Salmon Filet
Tomato, Sliced Avocado, Buttered Sourdough, Bacon, Peppercorn Aioli

FRIED BUTTERMILK CHICKEN CLUB SANDWICH | 19

Crumbled Blue Cheese, House Bacon, Lettuce, Tomato, Buttered Brioche

KOREAN STEAK SANDWICH | 22

Shaved Marinated Ribeye, Gochujang Mayo, Sautéed Peppers, Yuzu Pickles, Julienne Carrots & Cilantro

BBQ BRISKET GRILLED CHEESE | 19

Cheddar Cheese, Crispy Onion Straws, Chopped Smoked Brisket, BBQ Aioli, Sidewinder Fries

BURGER OF THE MONTH | 22

Ask your server for this month’s details!

TACO OF THE WEEK | 21

Ask your server for this week’s details!

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.

CRACKER CRUSTED AMERICAN RED SNAPPER | 36

Vegetable-White Bean Hash, Key Lime Caviar Beurre Blanc

STEAK FRITES | 29 (GF)

Sliced Hangar Steak, Parmesan Fries, Peppercorn Demi. Add Truffle Oil +2

GRILLED BLACKENED DRY AGED PORK CHOP | 36 (GF)

Summer Pickled Corn Relish, Loaded Mashed Potatoes, Green Beans

BRANZINO A LA PLANCHA | 28 (GF)

Wasabi Mashed, Grilled Asparagus, Cucumber-Yuzu-Pepper Salsa

COCONUT CRUSTED GROUPER | 34

Key Lime Mango Mojo, Charred Broccolini, Herb Dressed Fingerlings

PASTA OF THE WEEK | 28

Ask your server for this week’s details!

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. Additional butcher block sides are \$8 a piece.

PROTEIN

Frenched Chicken Breast | 28
Prime NY Strip Steak 10 oz | 44
Prime Filet Mignon 6 oz | 39
Prime Skirt Steak 10 oz | 34
Dry-aged Bone-in Pork Chop 14 oz | 36
Prime Hangar Steak | 29
½ Rack of Lamb | 54
Fish of the Week | MP

STARCH & VEGETABLE (GF)

Wasabi Mashed
Baked Potato
Herb Dressed Fingerlings
Broccolini
Asparagus
Loaded Mashed Potato
Parmesan Fries
add Truffle Oil +2
Vegetable-White Bean Hash
Parmesan Risotto

SAUCES (GF)

Key Lime Mango Mojo
Peppercorn Demi
Pickled Corn Relish
Key Lime Caviar Beurre Blanc
Horseradish Crème
Chimichurri