

DINNER SELECTION

SOUPS AND APPETIZERS

Gazpacho, Vichyssoise or Chilled Soup **GF** \$4.95
Soup du Jour \$4.95
French Onion Soup \$7.95

Thai Shrimp Sugar Cane Skewers **GF** \$12.95
seared Thai marinated shrimp
on rice flour glass noodle salad

Traditional \$11.95
or Lobster Escargot \$13.75
served in hot garlic butter with toast points

Crab and Citrus Salad **GF** \$16.95
lemon lump crab salad with Florida citrus,
baby arugula and Spanish sherry vinaigrette

Wicked Tuna **GF** \$15.75
seared Ahi Tuna, salad greens, seaweed salad,
ginger, carrots, cucumbers, wasabi peas
and a chili garlic dressing

BBQ Pork Wings **GF** \$11.75
on tangy South Carolina slaw

Tuna Wontons \$14.50
marinated ahi tuna, fried wontons,
calamari, cabbage slaw, wasabi peas
and sweet chili ginger glaze

Quesadilla \$10.95
chicken, beef or vegetarian
with sour cream, guacamole and salsa
(shrimp add \$3.75)

HAND HELD DELIGHTS

Local Florida Beef Alliance Burger \$14.95

locally produced grass fed Florida beef burger with sliced avocado, caramelized onions and fennel on a stout beer bun

Burger \$11.95

house ground Angus chuck beef burger grilled to your liking with lettuce, tomato, onion and pickle (*add cheese \$.50*)


Reuben \$11.95

traditional corned beef or roasted turkey breast with swiss cheese, sauerkraut and thousand island dressing

Jumbo Lump Crab Sliders \$14.95

two lump crab sliders with fried sweet potato hay and roasted tomato remoulade

Black Bean Butternut Squash Burger \$11.50

black beans, butternut squash, quinoa, roasted garlic leeks and carrots served on an ancient whole grain bun with smoked tofu chow chow 

“Our Club” \$10.50

turkey, havarti, bacon, lettuce, cucumbers, and tomato on toasted grain bread with lingonberry mayo

Burgers and sandwiches are served with chips, fries, sweet potato fries, onion rings, potato salad, cole slaw or fruit.

FRESH FROM THE GARDEN

Roasted Beet, Goat Cheese and Blueberry Salad \$12.25

roasted golden beets, candied pecans, sweet potato, cherry tomatoes, blueberries, goat cheese crumbles and a lemon citrus dressing

Beef Tenderloin Salad \$14.50

sautéed beef tenderloin, roasted fingerling potatoes, tomatoes, julienne garden vegetables, baby red hearts of romaine, balsamic vinaigrette and truffle rye croutons

Fried Oyster Salad \$16.25

baby kale, field greens, julienne carrots, purple cabbage, cucumber, tomato, pickled Bermuda onion with a horseradish dill vinaigrette

FC SALADS YOU KNOW

Medium \$12.95 Large \$16.95

Martha's Vineyard

Southern Fried

Caprese

Salmon Platter

Crab Avocado

Shrimp Louis

Cobb

Thai Crispy Chicken

Miso Grilled Salmon Grapefruit and Avocado Salad

Menu items may be modified to be vegetarian or gluten free. Please inquire with your server.

 - Gluten Free

 - Vegetarian

Entrée dishes are accompanied
by your choice of small house salad, caesar,
or a cup of our soup du jour.

ENTRÉES

Red Snapper Etouffee \$28.50

Gulf snapper with crayfish and okra etouffe
on buttered short grain rice
with a mirliton yellow pepper chow chow

Almond and Sunflower Chicken \$18.50

almond and sunflower crusted chicken breast
on wilted spinach roasted pepper orzo
and a lemon butter sauce

Homemade Beef Cabbage Rolls GF \$17.95

with creamy tomato reduction
and roasted vegetable ratatouille

Beef Short Rib Ravioli \$20.00

with roasted vegetable demi, brocolini, carrots,
red pepper and shaved pecorino

Wild Caught Atlantic Steamer Clams \$18.00

rice flour and chive fried clams
on cauliflower roasted tomato grits
and sauteed red cabbage and leeks

Crayfish and Crab Mac and Cheese \$24.00

crayfish tail meat, lump crab meat, pasta,
Wisconsin white cheddar, roasted vegetables
and a chive gratin

Gingered Cod and Mussels GF \$26.95

cod and New Zealand mussels
with lemongrass broth, braised swiss chard,
buckwheat noodles and heirloom carrots

Bang Bang Shrimp Creole GF \$25.95

fried shrimp tossed in our sweet Thai chili
sauce served over basmati vegetable fried rice

SUMMER SIGNATURE

Tuscan Lamb Loin GF | \$34.00

minted chestnut pesto seared lamb loin
with roasted fennel polenta, lamb jus
and baby beet salad

Chinook Salmon GF | \$28.00

wild caught Chinook salmon on black eye peas,
roasted corn leeks and yellow foot chanterelles
with an applewood bacon buerre blanc

Pork and Grits GF | \$26.00

barbequed Berkshire pork tenderloin
on fried sweet potato grits with a collard green
butter and an apple cilantro slaw

Maine Lobster Tail GF | \$38.00

pan sautéed Maine lobster tail
with potato root vegetable hash,
a citrus heirloom tomato broth
and a smoked trout roe aioli

FROM THE LAND

Chicken Marsala or Piccata \$16.95

Veal Marsala or Piccata \$29.50

Roasted Duckling \$25.95

served with an ala orange demi

Lamb Chops GF \$40.00

CAB Filet Mignon GF 6oz - \$34.95

CAB New York Strip GF 14oz - \$32.95

Sauces: mushroom demi, red wine demi or traditional

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.

DESSERT

\$7.00

Flourless Chocolate Cake GF

\$7.00

Vanilla Bean Crème Brûlée

\$6.00

Key Lime Tart

\$7.00

Carrot Cheesecake

\$8.00

Ghiradelli Chocolate Chip Brownie Sundae

Ice Cream

Single Scoop \$3.00 Double Scoop \$6.00

Vanilla Bean, Dark Chocolate, Coffee Bean,
Toasted Coconut, Cookies & Cream