

# DINNER SELECTION

## SOUPS AND APPETIZERS

Gazpacho, Vichyssoise or Chilled Soup <b>GF</b>	\$4.95	<b>Wicked Tuna <b>GF</b></b>	\$15.75
Soup du Jour	\$4.95	seared Ahi Tuna, salad greens, seaweed salad,	
French Onion Soup	\$7.95	ginger, carrots, cucumbers, wasabi peas	
		and a chili garlic dressing	
<b>Gingered Shrimp &amp; Crab Rolls <b>GF</b></b>	\$13.25	<b>Beef Short Rib and</b>	
poached shrimp, jumbo lump crab salad,		<b>Manchego Cheese Empanadas</b>	\$12.50
cured ginger, brown rice noodles		empanadas filled with tender short rib beef	
and marinated greens wrapped in rice paper		and manchego cheese on red pepper tortilla	
with a Vietnamese dipping sauce		fried confetti and chimichurri sauce	
<b>Traditional</b>	\$11.95	<b>Crab and Citrus Salad <b>GF</b></b>	\$16.95
<b>or Lobster Escargot</b>	\$13.75	lemon lump crab salad with Florida citrus,	
served in hot garlic butter with toast points		baby arugula and Spanish sherry vinaigrette	
<b>Roasted Garden Vegetable</b>		<b>Quesadilla</b>	\$10.95
<b>and Pecorino Tarts <b>GF</b></b>	\$14.95	chicken, beef or vegetarian	
grilled garden vegetables, eggplant and		with sour cream, guacamole and salsa	
pecorino cheese on a basil romesco reduction		( <i>shrimp add \$3.75</i> )	
with fresh mozzarella and a walnut pesto			

## HAND HELD DELIGHTS

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

<b>Chicken Lemon Basil Burger</b>	\$14.95	<b>Jumbo Lump Crab Sliders</b>	\$15.25
grilled chicken burger with baby arugula,		two lump crab sliders with fried sweet potato hay	
marinated heirloom tomato, and a caramelized		and roasted tomato remoulade	
bermuda onion salad on a grilled kaiser bun			
with a sage roasted leek mayo		<b>Veg-Out Vegan Burger </b>	\$11.95
<b>Burger</b>	\$11.95	brown rice, red quinoa, black calypso beans,	
house ground Angus chuck beef burger		porcini mushrooms, pumpkin seeds, roasted	
grilled to your liking with lettuce, tomato,		garlic, bermuda onion, acorn squash and sunflower	
onion and pickle ( <i>add cheese \$.50</i> )		seeds on honey whole grain sprouted bread	
<b>Reuben</b>	\$11.95	with chick pea black bean fries	
traditional corned beef or roasted turkey breast		and curried mustard sauce	
with swiss cheese, sauerkraut		<b>“Our Club”</b>	\$10.50
and thousand island dressing		turkey, havarti, bacon, lettuce, cucumbers,	
		and tomato on toasted grain bread	
		with lingonberry mayo	

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

**GF**- Gluten Free

 - Vegetarian

FRESH FROM THE GARDEN

<b>Veracruz Shrimp Salad</b> <b>GF</b>	\$13.95
chopped greens, black beans, queso fresco, pico de gallo, roasted corn, fried tortillas, and guacamole topped with Veracruz shrimp salad	
<b>Beef Tenderloin Salad</b> <b>GF</b>	\$14.75
sautéed beef tenderloin, roasted fingerling potatoes, tomatoes, julienne garden vegetables, baby red hearts of romaine, balsamic vinaigrette and truffle rye croutons	
<b>Fried Oyster Salad</b> <b>GF</b>	\$16.50
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 & Avocado Salad		

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 <b>GF</b>	\$40.00
CAB Filet Mignon <b>GF</b>	6oz - \$34.95
CAB New York Strip <b>GF</b>	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.

ENTRÉES

<b>Gravlax Seared Scottish Salmon</b> <b>GF</b>	\$24.95
house cured seared salmon fillet on broccolini, heirloom carrots, golden yellow beets and potatoes with a horseradish dill cream sauce	
<b>Black Sesame Chicken</b> <b>GF</b>	\$19.95
sesame seed crusted fried chicken breast, baby bok choy, sugar snap peas, carrots, broccoli with bamboo rice and a ginger soy sauce	
<b>Traditional Beef Pot Roast</b> <b>GF</b>	\$17.95
sliced beef pot roast with pan gravy, mashed potatoes and roasted vegetables	
<b>Beef Tenderloin Ranchers Pie</b> <b>GF</b>	\$24.95
sautéed beef tenderloin tips, onions, carrots, celery, and mushrooms topped with mashed loaded golden potatoes	
<b>Creole Fried Chicken Breast</b> <b>GF</b>	\$19.95
cajun fried chicken breast with New Orleans red beans and rice, a country gravy butter sauce and an okra chow chow	
<b>Grouper and Waffle</b>	\$28.95
bronzed black grouper on southern waffle with sautéed spinach greens and roasted corn over a sweet potato butter sauce topped with blackened shrimp	
<b>Smokey Branzino</b>	\$28.25
smoked olive oil marinated branzino on sardo fregola couscous tossed with broccolini, roasted peppers and onions on a lemon buerre blanc topped with crab artichoke red pepper	
<b>Bang Bang Shrimp Creole</b> <b>GF</b>	\$25.95
fried shrimp tossed in our sweet Thai chili sauce served over basmati vegetable fried rice	

DESSERT			
Flourless Chocolate Cake <b>GF</b>	\$7.00	Ghiradelli Chocolate Chip Brownie Sundae	\$8.00
Vanilla Bean Crème Brulée	\$7.00	<b>Ice Cream</b>	
Apple Walnut Bread Pudding	\$6.00	Single Scoop	\$3.00
Roasted Coconut Passion Fruit Cheesecake <i>with guava sauce</i>	\$7.00	Double Scoop	\$6.00
Chocolate & Banana Cream Cheesecake <i>with roasted peanut butter anglaise</i>	\$7.00	-Vanilla Bean	-Dark Chocolate
		-Coffee Bean	-Toasted Coconut
<i>Please inquire about our Ice Cream of the Week</i>			