

DINNER SELECTION

SOUPS AND APPETIZERS


Gazpacho, Vichyssoise or Chilled Soup GF	\$4.95	GROUPER TAQUITOS	\$14.50
Soup du Jour	\$4.95	mini flour tortillas with grilled grouper,	
French Onion Soup	\$7.95	marinated Napa cabbage and an avocado pico de gallo	
WICKED TUNA GF	\$15.25	FRIED SHRIMP NACHOS	\$10.95
seared Ahi Tuna, salad greens, seaweed salad, ginger, carrots, cucumbers, wasabi peas and a chili garlic dressing		fried flour tortillas topped with fried shrimp accompanied by queso fresco, pico de gallo and guacamole	
TRADITIONAL	\$11.75	HALIBUT & SHRIMP CEVICHE GF	\$12.95
OR LOBSTER ESCARGOT	\$13.50	marinated in lime juice,	
served in hot garlic butter with toast points		laced with tomato, avocado and cilantro served over a bed of garden greens	
CREOLE ROASTED EGGPLANT	\$9.25	QUESADILLA	\$10.75
AND HUMMUS 		chicken, beef or vegetarian	
traditional Israeli hummus, with a roasted eggplant compote and fried chick peas served with parmesan flatbread		with sour cream, guacamole and salsa (shrimp add \$3.75)	

HAND HELD DELIGHTS

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

BISON BURGER	\$14.95	BURGER	\$11.95
house ground bison burger, lettuce, tomato and cured red onion with whole grain dijonnaise		house ground Angus chuck beef burger grilled to your liking with lettuce, tomato, onion and pickle (add cheese \$.50)	
REUBEN	\$11.95	HOPPIN JOHN VEGGIE BURGER 	\$10.95
grilled marble rye, swiss cheese, sauerkraut, corned beef and thousand island dressing		a veggie patty consisting of oats, pumpkin seeds, baby kale, sweet potato, brown rice and black eyed peas on a pretzel kaiser bun accompanied with a smoked corn aioli	
SMOKED BRISKET SANDWICH	\$13.75	ROASTED TURKEY & AVOCADO BLT	\$12.75
Applewood smoked Black Angus brisket, laced with a jalapeno brown sugar bbq sauce on grilled sour dough bread accompanied with southern potato salad		roasted turkey breast, avocado, bacon, swiss cheese, red leaf lettuce, tomato and roasted garlic mayonnaise on whole grain bread	

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

GF - Gluten Free  - Vegetarian

FRESH FROM THE GARDEN

CARIBBEAN SHRIMP SALAD **GF** \$16.95
marinated shrimp with jicama slaw,
garnished with roasted pumpkin seeds
tossed with a honey lime vinaigrette
served over assorted greens
topped with roasted corn salsa and fried plantains

CHICKEN WHEAT BERRY SALAD \$16.95
grilled chicken breast, wheat berry, red quinoa,
chick peas, mandarin oranges and dates over
salad greens with an apple cider vinaigrette

BUFFALO FRIED OYSTER CAESAR SALAD \$15.95
traditional caesar salad
topped with buffalo style fried oysters
and blue cheese crumbles

FC SALADS YOU KNOW

Medium \$12.95 Large \$16.95

-Martha’s Vineyard -Southern Fried -Caprese
-Salmon Platter -Crab Avocado -Shrimp Louis
-Cobb -Maui Flank Steak Salad
-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 **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

DESSERT

\$6.95 \$6.95
Flourless Chocolate Cake **GF** Key Lime Pie
\$6.95 \$6.25
Crème Brulée Cheesecake Carrot Cake
\$6.25 \$6.95
Mascarpone Torte Brownie Sundae
Ice Cream
Single Scoop \$2.95 Double Scoop \$5.95
Vanilla, Chocolate, Strawberry

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

TROUT & GRITS **GF** \$24.00
pecan crusted trout with buttered yellow grits
topped with a blackened tomato salad,
spinach greens and a warm bacon dressing
accompanied by a smoked corn jalapeno tartar sauce

PAN ROASTED
SMOKED DUCK BREAST **GF** \$25.00
with mole sauce, corn and zucchini, sweet potato
duchess and papaya mango salsa

TANGERINE LACQUERED SEABASS **GF** \$26.00
on lemongrass jasmine rice cake
accompanied with ginger cured root vegetable slaw
and a white soy miso broth

PRIME BLACK ANGUS BEEF \$28.00
TENDERLOIN **GF**
Applewood bacon wrapped Black Angus beef
tenderloin with vegetable demi, roasted fingerling
potatoes, summer squash and organic smoked blue
cheese

ROASTED VEGETABLE ENCHILADAS  \$18.00
flour tortillas filled with roasted vegetables
accompanied by black bean chili verde sauce,
brown rice and queso fresco

SHITAKE & OYSTER MUSHROOM \$21.00
CHICKEN **GF**
shitake and oyster mushroom stuffed chicken breast
served with lemon risotto, asparagus
and a butternut squash cream reduction

ORGANIC ANCIENT GRAINS
RIGATONI PASTA \$15.00
ogranic kamut wheat pasta with a heirloom tomato
basil reduction, garden vegetables and your choice
of chicken, shrimp or strictly vegetarian

THAI SEA SCALLOPS & PRAWNS **GF** \$28.00
seared sea scallops and prawns,
in a coconut milk curry broth
with broccoli and Thai basil over rice noodles

BANG BANG SHRIMP CREOLE \$25.95
fried shrimp tossed in our sweet Thai chili
sauce served over basmati vegetable fried rice

SLOW ROASTED BEEF SHORT RIB **GF** \$24.00
with bone marrow demi, charred cauliflower
and broccolini