

## Dinner Menu

## Musing

## Colossal Shrimp "Cocktail"

Tomato Gazpacho, Lump Crab Salad, Horseradish \$16

## Grilled Lobster Ceviche

Coconut Milk, Jalapeño, Kaffir Leaf, Cilantro, Lemongrass,  
Boniato Chips \$21

## Carpaccio of Diver Scallop

Pink Grapefruit, Lemon Balm, Fennel, Agrumato Oil,  
Guanciale Crouton \$18

## Yellowfin Tuna, Mango-Avocado "Tian"

Yuzu, Soy, Wonton Crisps, Wasabi Cream \$18

## Prelude

## Roasted Sweet Corn Soup

Queso Fresco Fritters, Chipotle-Lime Sour Cream \$12

## Pan Roasted Little Neck Clams

Italian Sausage, Roasted Garlic, Torn Basil, Tomatoes, \$16

## Tupelo Honey Glazed Baby Back Ribs

Salted Mango Slaw, Onion Haystack \$15

## Pan Seared Hudson Valley Foie Gras

Guava French Toast, Vanilla Rum Butter \$24

## Crispy Crab Cake

Corn Salad, Romesco Sauce, Green Tomato Chow-Chow \$16

## Local and from the Field

## Field Greens and Grilled Strawberries

Winter Park Black and Bleu Cheese, Candied Pecans,  
Frisee, Aged Balsamic \$14

## Local Roasted Golden and Ruby Beets

Spinach, Sweet Grass Dairy Goat Cheese,  
Pomegranate Vinaigrette \$16

## Burrata and Prosciutto di Parma

Arugula, Heirloom Tomato, Chianti Vinaigrette \$18

## Baby Kale and Garoxta Cheese

Plumped Golden Raisins, Toasted Pine Nuts,  
Lemon Vinaigrette, Grilled Country Bread \$14

## Grains

## Butternut Squash Gnocchi

Sage Brown Butter, English Peas, Aged Parmesan \$24

## Grilled Chicken and Garganelli Pasta

Pesto Cream, Sundried Cherry Tomato,, Pecorino \$26

## Jumbo Blue Prawn and Saffron Risotto

Zucchini, Squash, Roasted Tomato Bubbles \$36

## Spinach and Truffle Ricotta Stuffed Crespelle

San Marzano Tomato Coulis \$26

## Housemade Spicy Sausage and Rigatoni

Mushroom and Tomato Ragout \$28

## Veal Osso Bucco and Papardelle

Marsala Wine, Wild Mushrooms, Escarole \$32

## From the Sea

## Lemon-Honey Brushed Salmon Filet

Quinoa-Wild Rice, Grilled Fennel-Pea Tendril Salad \$26

## Pan Seared Jumbo Day Boat Scallops

Roasted Pepper Grits, Corn, Calabaza, Creole Sauce \$36

## Florida Orange-Soy Glazed Grilled Cobia

Jasmine Scented Rice, Snow Pea Stir Fry \$36

## Maine Lobster "Cioppino"

Littleneck Clams, Mussels, Shrimp, Scallop, Fingerling Potatoes,  
Spicy Roasted Garlic-Tomato Broth \$46

## Adobo Rubbed Black Grouper

Tomato, Avocado, Boniato Mash, Sour Orange Mojo \$34

## Sautéed Yellowtail Snapper

Artichoke, Cherry Tomato, Lemon Fregola Risotto,  
Crispy Basil \$36

## From the Land

## Grapefruit Roasted Half Chicken

Corn-Cheddar Spoonbread, Apple, Beet and Carrot Slaw \$28

## Filet of Beef Tenderloin

Brussels Sprouts, Applewood Bacon, Warm Potato Salad,  
Crispy Agro Dolce Onion Petals \$39

## Braised Veal "Osso Bucco"

Goat Cheese Polenta, Root Vegetable Matignon,  
Asparagus, Gremolata \$42

## Fennel Rubbed Double Cut Pork Chop

Pepperonata, Olive Oil Poached Rosemary Bliss Potatoes,  
Tomato Ragout \$28

## Fire Grilled 20 oz. Cowboy Steak

Roasted Beet, Local Kale, Pistachio, Horseradish, Gnudi \$48

## Twin Lamb Porterhouses

Currant, Marcona Almond Couscous,  
Minted English Pea Puree \$46



## Lunch Menu

### STARTERS

#### Chef Daily Soup Selection

Cup \$6 Bowl \$9

#### Colossal Shrimp "Cocktail"

Tomato Gazpacho, Lump Crab Salad, Horseradish \$16

#### Pan Roasted Little Neck Clams

Italian Sausage, Roasted Garlic, Torn Basil, Tomatoes \$16

#### Yellowfin Tuna, Mango-Avocado "Tian"

Yuzu, Soy, Wonton Crisps, Wasabi Cream \$18

#### Crispy Fresh Mozzarella Bites

San Marzano Tomato Coulis \$10

#### Honey Glazed Chicken Wings

Mango Slaw \$12

### SALADS

#### Burrata and Prosciutto di Parma

Fresh and Local Cream Filled Mozzarella, Arugula, Heirloom Tomato, Chianti Vinaigrette \$18

#### 3800 "Caesar" Salad

Romaine Hearts, Garlic Croutons, Creamy Caesar Dressing, Parmesan, White Anchovy \$12

#### Baby Kale and Garoxta Cheese

Plumped Golden Raisins, Toasted Pine Nuts, Lemon Vinaigrette, Grilled Country Bread \$14

#### Field Greens and Grilled Strawberries

Winter Park Black and Bleu Cheese, Candied Pecans, Frisee, Aged Balsamic \$14

#### Add Simply Grilled to a Salad

Chicken Breast \$6

Shrimp \$8

Daily Catch \$8

Skirt Steak \$8

### SANDWICHES

Sandwiches Include Choice of Side Salad, French Fries or Fresh Fruit  
Substitute Sweet Potato Fries-Add \$2

#### Grilled "Meyer All Natural Angus" Burger

Brioche Bun, Lettuce, Tomato, Onion, Choice of Cheese \$16  
Add Apple-wood Bacon \$2

#### Grilled or Blackened Daily Local Catch Sandwich

Mango Relish, Spicy Chile Aioli \$18

#### Grilled Chicken Breast "Pretzel Club"

Applewood Bacon, Aged Cheddar, Garlic aioli, Arugula, Tomato, Pretzel Roll \$18

#### Garlic -Thyme Lamb Flatbread Wrap

Cucumber- Pea Shoot Salad, Mint Yogurt \$18

#### House Ground Turkey Burger

Melted Camembert, Dijon Aioli, Multigrain Bun \$18

#### The "Best in Show" Dog

Grilled Jumbo All Beef Hot Dog, Green Tomato Chow Chow, Red Cabbage Kraut, Spicy Creole Mustard, Poppy Seed Bun \$14

#### Nori Dusted Crab Cake Sandwich

Wasabi Cream, Snow Pea Slaw \$18

### FLATBREADS

#### "Queen Margherita"

San Marzano Tomatoes, Local Fresh Mozzarella, Fresh Basil \$15

#### Italian Sausage and Roasted Pepper

Cherry Tomato, Local Fresh Mozzarella, Parmesan \$18

#### "The Godfather"

Shaved Steak, Mozzarella, Parmesan, Roasted Mushrooms, Caramelized and Tobbaco Onions, Roasted Garlic Flatbread \$18

#### BBQ Chicken and Aged Cheddar

Roasted Corn, Tomato, Jalapeño, Chipotle-Lime Sour Cream \$18

### ENTREES AND PASTA

#### Grilled Chicken and Garganelli Pasta

Pesto Cream, Sundried Cherry Tomatoes, Shaved Pecorino \$18

#### Tupelo Honey Glazed Baby Back Ribs

Mango Slaw, Tobacco Onions \$15

#### Lemon-Honey Brushed Salmon Filet

Quinoa-Wild Rice, Grilled Fennel-Pea Tendril Salad \$22

#### Petite Filet of Beef Tenderloin

Brussels Sprouts, Applewood Bacon, Warm Potato Salad, Crispy Agro Dolce Onion Petals \$28

