

# DINNER

# *a la carte*

## STARTERS

### **CRISPY BRUSSELS SPROUTS** | 10

Topped with shaved Parmesan cheese, sun-dried tomatoes and a balsamic glaze

### **BLACK AND BLUE CHIPS** | 10

House chips topped with creamy blue cheese, bacon, scallions and balsamic glaze

### **OLD BAY-DUSTED FROG LEGS** | 12

Buttermilk-fried frog legs drizzled with lemon juice and dusted with old bay seasoning

### **TUNA POKE BOWL** | 18

Marinated tuna, avocado, edamame, cucumbers, scallions, pickled ginger and seaweed salad on top of sushi rice

### **FRIED GREEN TOMATOES** | 10

Topped with an aged balsamic glaze

### **SAUTÉED MUSSELS** | 14

Sautéed mussels served with a saffron garlic butter

## SOUP + SALADS

### **SOUP DU JOUR** | 7

Created daily with fresh ingredients

### **MOSAICS GARDEN SALAD** | 10

Artisanal greens topped with baby heirloom tomatoes, black olives, cucumber, artichoke hearts, and red onion with a balsamic vinaigrette

### **HEARTS OF ROMAINE** | 12

Romaine lettuce tossed in Caesar dressing, topped with garlic croutons

### **BOURBON-FLAMED PEACH SALAD** | 14

Artisanal greens, candied pecans, raspberries, toasted cornbread, croutons, mission figs, crumbled goat cheese with a Sherry vinaigrette

## SIDES

### **RISOTTO** | 8

### **BROCCOLI** | 5

### **ASPARAGUS** | 6

### **VEGETABLE MEDLEY** | 7

### **HOUSE OR CAESAR SALAD** | 6

## NON-ALCOHOLIC BEVERAGES

### **BOTTLED WATER** | 3

### **SODA** | 3

### **FRENCH PRESS COFFEE** | 3

## ENTRÉES

### **8oz FILET MIGNON** | 36

8oz Filet topped with a Cognac cream sauce, served with asparagus and marble potatoes

### **CHAMPAGNE-ROASTED SALMON** | 29

Champagne-brushed salmon topped with red lump fish caviar, served with wild rice and garlic buttered green beans

### **GRILLED NEW ZEALAND LAMB CHOPS** | 32

Four chops served with Parmesan risotto, vegetable medley and a Cabernet red wine demi-glaze

### **AIRLINE CHICKEN BREAST** | 27

Pan-seared chicken topped with roasted red pepper cilantro, served with wild rice pilaf and vegetable medley

### **PORK OSSO BUCO** | 26

Slow-roasted pork shank topped with a Cabernet demi-glaze, served with candied carrots and Parmesan risotto

### **PENNE BOLOGNESE** | 24

Veal, pork and beef bolognese on a bed of penne pasta

### **12oz GRILLED NEW YORK STRIP** | 32

12oz New York strip topped with a melted blue cheese crust, served with wild rice pilaf, potatoes au gratin, caramelized onions and garlic buttered asparagus

### **VEAL PICCATA** | 28

Veal topped with a savory piccata sauce, served with Parmesan risotto and vegetable medley

### **SHRIMP & GRITS** | 28

Jumbo shrimp, andouille sausage, chives and roasted red peppers served on top of white grits with cheddar cheese and garlic butter

### **FRESH CATCH** | *Market Price*

Fresh seafood coupled with a fine selection of ingredients found locally and from around the world, creatively presented for your enjoyment

## DESSERTS

### **STRAWBERRY SHORTCAKE** | 7

### **NEW ORLEANS-STYLE BEIGNET** | 7

### **FLORIDA SUNSHINE CAKE** | 7

### **CHOCOLATE THUNDER CAKE** | 7

## WINE

Ask your server for today's selection



Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially for individuals with medical conditions or allergies.