

DINNER

a la carte

STARTERS

SPICY TUNA TARTAR | 16

Served with seaweed salad, pickled ginger, and crispy wonton chips

BLACK AND BLUE CHIPS | 10

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

ANTIPASTO PLATTER | 16

Served with cured meats, domestic cheese and grilled French bread, topped with garlic aioli

ESCARGOT | 14

Served with Parmesan crostini and tossed in a garlic butter sauce

PARMESAN-DUSTED CALAMARI | 14

Crispy calamari tossed with Parmesan cheese, served with spicy marinara

SHORT RIB GRILLED CHEESE | 12

Garlic-buttered Texas toast with melted pepper-Jack cheese, and topped with braised short rib

SOUP + SALADS

SOUP DU JOUR | 7

Created daily with fresh ingredients

MOSAICS GARDEN SALAD | 8

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

CLASSIC CAESAR | 8

Crisp romaine lettuce tossed in a creamy Caesar dressing, topped with garlic croutons

CAPRESE SALAD | 12

Heirloom tomatoes, Buffalo mozzarella, fresh basil, aged balsamic and pesto aioli

GRILLED OCTOPUS SALAD | 14

Mixed greens and arugula topped with grilled octopus, chorizo, fingerling potatoes, cherry tomatoes, and red onions, served with a champagne vinaigrette

NON-ALCOHOLIC BEVERAGES

BOTTLED WATER | 3

Panna Flat or San Pellegrino Sparkling

SODA | 3

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Dr. Pepper, Sweet & Unsweet Tea

FEATURED COCKTAILS

MAKER'S MARK OLD FASHIONED | 8

Sweet and strong with touches of citrus, and our handcrafted cocktail uses Maker's Mark barrel-aged bourbon

TANQUERAY DRY MARTINI | 8

Smooth Tanqueray gin, meets a touch of Vermouth, served with an olive

WHITE COSMOPOLITAN | 8

Tito's Vodka, triple Sec, lime juice and white cranberry

ENTRÉES

8oz FILET MIGNON | 36

Topped with truffle butter, roasted red potatoes, and butter poached asparagus

TWIN-GRILLED SHRIMP SKEWERS | 27

Garlic-buttered shrimp skewers served with yellow saffron rice and garlic-buttered broccoli

GRILLED NEW ZEALAND LAMB CHOPS | 34

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

LOBSTER RAVIOLI | 28

Served in alla vodka sauce with green peas, sun-dried tomatoes, spinach and ricotta cheese

BRAISED SHORT RIB | 35

Served with gnocchi pasta, cremini mushrooms, green peas and Cabernet demi-glaze

JAMBALAYA | 24

Chicken, shrimp, andouille, onions, tomatoes, peppers and jasmine rice

CHICKEN CAPRESE | 26

Grilled chicken, heirloom tomatoes, mozzarella cheese and balsamic glaze tossed with fettuccini pasta and Parmesan cream sauce

PORK OSSO BUCO | 26

Served with Parmesan risotto, buttered broccoli, candied carrots, and Cabernet demi-glaze

RICOTTA STUFFED SHELLS

FLORENTINE | 24

Stuffed shells served with spinach and tomatoes and tossed with a Parmesan cream sauce

CHURRASCO GRILLED STEAK | 30

Chimichurri-rubbed steak, cilantro-lime aioli, oven-roasted vegetables and roasted red potatoes

TOFU PARMESAN | 28

Crispy tofu topped with marinara, fresh basil, and melted Parmesan and mozzarella cheese

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

SIDES

MASHED POTATOES | 5

ASPARAGUS | 5

BROCCOLI | 5

VEGETABLE MEDLEY | 6

HOUSE OR CAESAR SALAD | 5

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.