SMALL PLATES

CRISPY ROCK SHRIMP & CALAMARI
Hot Lime Pickle Aioli, Crispy Garlic, Cilantro

CHILLED MARKET OYSTERS*
Cider Mignonette, House Hot Sauce, Lemon

AHI TUNA POKE*
Ginger, Cashew, Tangerine Oil,
Cilantro-Ruby Grapefruit Vinaigrette, Tostones

BABY GEM CAESAR*
Focaccia & Hazelnut Crumble, Parmigiano-Reggiano, Soft Egg

SHRIMP COCKTAIL
Citrus-Poached, Creole Cocktail Sauce, Mustard Aioli

FAIRWAY GREENS
Baby Greens, Plum Tomato, Cucumber, Belgian Endive,
Garden Herbs, Citrus Vinaigrette

LOBSTER BISQUE
Tarragon Cream, Dry Sherry

Valentine's Day

THREE-COURSE DINNER $65 PER PERSON

STARTER
Choice of One Small Plate per Person

ENTRÉE
Choice of One Large Plate per Person

DESSERT
Choice of One Dessert per Person

ENHANCE YOUR EXPERIENCE!
Add Two Glasses of Lit 9 Lager Beer, Prosecco, Chardonnay or Cabernet Sauvignon **15**

RASPBERRY & ROSE 15
Empress 1908 Elderflower Rose Gin, Raspberry,
Lemon, Vanilla Simple Syrup, Egg White

WON'T YOU BE MY CLEMENTINE 15
Tequila, Fresh Clementine Juice,
Lime, Tajín

LARGE PLATES

NEW YORK STEAK FRITES*
Malt Vinegar Fries, Chimichurri, Roasted Garlic Aioli

GRILLED BABY BACK RIBS
Tamarind-Guava BBQ Sauce, Mango & Scotch Bonnet Slaw

CRAB CAKE
Parmesan Herb Spaghetti Squash, Crispy Oysters,
Sherry Mustard Cream

PAN-SEARED SCALLOPS
Chorizo Risotto, Manchego, Roasted Tomatoes,
Citrus Vinaigrette Salad

PAN-ROASTED FLORIDA GROUPER
Rock Shrimp, Roasted Corn, Tomato Bacon Relish,
Saffron & Tomato Butter Sauce

FILET MEDALLION AU POIVRE
Pepper-Crusted Filet Medallions, Wilted Spinach and Kale,
Roasted Mushrooms, Green Peppercorn Sauce

ROCK SHRIMP PASTA
Tagliatelle Pasta, Rock Shrimp & Porcini Mushrooms,
Parmesan Cream, Meyer Lemon & Thyme

DESSERTS

WARM CHOCOLATE CAKE
Raspberry Truffle Ice Cream,
Fresh Strawberries, Chocolate Sauce

KEY LIME PIE
Macadamia Nut and Graham Cracker Crust,
Fresh Key Lime Juice, Whipped Cream

BLOOD ORANGE CRÈME BRÛLÉE
Candied Top, Fresh Raspberries

CARROT CAKE
Brown Butter and Marshmallow Frosting, Toasted Walnuts

WHY WE ARE HERE

**Menu Presented
by Chef Jason Van Bomel**