

The House &
Kitchen & Bar



FEATURED COCKTAIL

GUAVA OLD FASHIONED

*Bulleit Bourbon, Guava Nectar,
Regans' Orange Bitters #6*

\$8

\$40

Select One From Each Section

APPETIZERS

CRISPY ROCK SHRIMP & CALAMARI

Hot Lime Pickle Aioli, Crispy Garlic, Cilantro

BABY GEM CAESAR

*Focaccia & Hazelnut Crumble, Parmigiano-Reggiano,
Soft Egg*

FRIED GREEN TOMATO

Rock Shrimp Remoulade, Citrus Dressed Greens

ENTREES

CRAB CRUSTED MAHI

*Grilled Broccolini, Roasted Garlic Cream,
Basil Oil*

GRILLED BABY BACK RIBS

*Tamarind & Guava BBQ Sauce, Mango &
Scotch Bonnet Slaw*

STEAK FRITES

*Filet Medallions, Malt-Vinegar French Fries,
Chimichurri, Roasted Garlic Aioli*

GRILLED SWORDFISH

*Cider Braised Green Beans,
Sherry Mustard Cream Sauce*

DESSERTS

KEY LIME PIE

*Macadamia Nut & Nilla Wafer Crust, Fresh Key Lime
Juice, Whipped Cream*

CARAMELIZED ORANGE BREAD PUDDING

*Orange Marmalade, Vanilla Ice Cream,
Caramel Sauce*

ICE CREAM CLUB SCOOP

Vanilla, Chocolate, Strawberry, Seasonal Feature