



*** BLUE POINT OYSTERS**

peach mignonette + cocktail sauce

HALF DOZEN 14

DOZEN 28

SMALL BITES

CRAB CAKE SLIDERS - 18

cabbage slaw + horseradish aioli

SLIDERS - 17

havarti + mustard maple aioli

TRUFFLED MUSHROOM CROQUETTES - 13

saffron aioli

BUFFALO CAULIFLOWER - 16

sweet chilli + blue cheese ranch

START & SHARE

GARLIC BUTTER MUSSELS - 19

white wine + garlic butter

***SPICY SALMON CRISPY RICE - 22**

raw spicy salmon + crispy sushi rice

*** TUNA TARTARE - 21**

ahi tuna + fresh mango + avocado + chili garlic sauce + sesame oil + soy sauce + baguette crostini

CRISPY CALAMARI - 18

saffron aioli + sweet pepper

BONE MARROW CRAB CAKE - 29

sourdough points

GRILLED OCTOPUS - 20

farm potato + yuzu chimichurri + blistered cherry tomato

BUTTERNUT SQUASH FRIES - 15

panko breaded + spicy harissa aioli

SPINACH ARTICHOKE DIP - 18

tortilla chips

GUACAMOLE - 17

house made tortilla chips

BURRATA - 18

beet medley + balsamic glaze + micro greens + cherry tomato

RUSTIC MEATBALLS - 17

beef + herbs + veal + raisin + pine nuts + homemade pomodoro sauce + parmesan

MAC & CHEESE BALLS - 18

tomato blush

TENDER GREENS

ANTIOXIDANT SALAD 17

spinach + romain + cherry tomato + cucumber + blueberry + spiced almonds + shaved radish + quinoa + strawberry + pomegranate vinaigrette

CAESAR SALAD 16

romaine + crispy capers + parmesan cheese + brioche croutons

WATERMELON TARRAGON CHICKEN SALAD 18

tarragon chicken salad + watermelon + kale + arugula + feta + almonds + lemon honey vinaigrette

BUTTERNUT SQUASH KALE SALAD 17

kale + roasted butternut squash + goat cheese + maple glazed walnuts + balsamic vinaigrette

SHAVED BRUSSELS SPROUTS AND KALE SALAD 17

toasted hazelnut + shaved Brussels sprouts + kale + green apple + parmesan cheese + hazelnut dressing

THE BLUEDOG COBB 18

iceberg lettuce + Hass avocado + four-minute egg + grape tomato + turkey bacon + red onion + Maytag blue cheese + blue cheese ranch

— SALAD ADDITIONS —

NY STRIP STEAK - 11 | SALMON - 10

SHRIMP - 9 | CHICKEN - 7

**HOMEMADE FOCCACIA
FLATBREAD**

PROSCIUTTO ARUGULA 19

prosciutto + arugula + cheddar cheese + parmesan cheese + balsamic glaze

MARGHERITA 17

marinara sauce + mozzarella cheese + basil

SMOKED SALMON ARUGULA 20

smoked salmon + cheddar cheese + tomato + onion + arugula + egg mimosa

CHICKEN PESTO 18

grilled chicken + basil pesto + blistered cherry tomato + caramelized onion + arugula + parmesan cheese

HANDMADE DUMPLINGS

12

CHICKEN

PORK

VEGETABLE

ponzu + hot mustard

PLATES

LAND

- PAN SEARED THYME CHICKEN** 28
sautéed spinach + mashed potato + demiglace
- BRAISED SHORT RIBS** 38
mashed potato + crispy brussels sprouts + red wine reduction
- STEAK FRITES** 42
12oz NY Strip Steak + Frites + green peppercorn
- FILET MIGNON** 46
whipped potato + braised Madeira mushroom
- SHRIMP SURF & TURF** 56
filet mignon + grilled shrimp + whipped potato green peppercorn -OR- demiglace

SEA

- ATLANTIC SALMON** 35
quinoa + shaved brussels sprouts + citrus beurre blanc
- GRILLED OCTOPUS** 34
farm potatoes + yuzu chimichurri + marinated seared cherry tomatoes
- * CRUSTED AHI TUNA** 37
spinach kale wasabi mashed potato + balsamic glaze
- PAN SEARED SCALLOPS** 37
vegetable risotto + citrus beurre blanc
- GRILLED BRANZINO** 39
cherry tomato + caper + lemon butter

32oz PRIME TOMAHAWK 125
rosemary roasted potatoes + sautéed chipollini onion

— CHOICE OF —

green peppercorn | hollandaise | demiglace



FOR THE TABLE

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|--------------------------------------|---------------------------------------|
| FARMHOUSE BRUSSELS SPROUTS 11 | HOUSE CUT FRIES 8 |
| GRILLED ASPARAGUS 12 | WHITE TRUFFLE PARMESAN FRIES 9 |
| SAUTEED SPINACH 9 | WHIPPED POTATO 9 |

PASTA

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|---|--|
| HOMEMADE SHORT RIB RAVIOLI 29
braised mushroom + red wine | LAMB RAGU TAGLIATELLE 31
homemade tagliatelle + braised Australian lamb ragu + sauteed pepper + shiitake mushroom + parmesan |
| QUATTRO FORMAGGI FIOCCHI CON PERA 30
four cheese + pear | SEAFOOD TAGLIATELLE 32
homemade tagliatelle + shrimp + squid + mussel + clam + cherry tomato + spicy almond pesto |
| TRUFFLED MUSHROOM GNOCCHI 27
homemade gnocchi + mushroom + baby spinach + truffle cream | CLASSIC SPAGHETTI + MEATBALLS 28
beef + veal + raisin + pine nuts + homemade pomodoro sauce + parmesan |
| TAGLIATELLE ALLE VONGOLE 28
homemade tagliatelle + fresh clam + white wine lemon broth | CACIO E PEPE 30
grilled shrimp + garlic butter + Pecorino Romano |
| | TUSCAN CHICKEN RIGATONI 28
creamed chicken + spinach + cherry tomato + parmesan cheese |

SIGNATURE BURGERS

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|---|---|
| CHEESE ROYALE 19
choice of brie, havarti, american, mozzarella, cheddar, swiss, pepper jack, and blue cheese | FRENCH CONNECTION 21
swiss + grilled onion + truffle au poivre sauce |
| NOTORIOUS D.O.G. 22
boozy cheese + onion strings + sunny side egg + truffled chicken gravy | GODDESS APHRODITE 18
homemade vegan burger + shiitake "bacon" brussels sprouts + pepper mustarda |
| EMPIRE STATE OF MIND 28
2 panko crusted beef burgers + boozy cheese + applewood bacon + grilled avocado + kimchi + worcestershire aioli | CRISPY POLLO LOCO 22
crispy boneless chicken thigh + boozy cheese applewood bacon + pepper mustarda |
- SALMON BURGER** 23
salmon burger + golden pickled beet + cabbage slaw + caviar + jalapeño horseradish aioli

*CONSUMER INFORMATION
There is a risk associated with consuming raw oysters, raw fish, raw shellfish, raw eggs oysters, fish, shellfish, and eggs fully cooked.
IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN
Section 61C-4.010(8), Florida Administrative Code
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