

Starters

Market Inspired Soup 6

Beef Carpaccio 16

Shaved parmesan, extra virgin olive oil

Braised Short Rib Ravioli 15/28

Hand made ravioli, beef short rib
truffle scented demi glace

Tomato Caprese 12

Beefsteak tomatoes, fresh buffalo mozzarella
aged balsamic, extra virgin olive oil, garlic tuile

Arugula Salad 12

Candied walnuts, dates, manchego cheese
granny smith apple, white balsamic vinaigrette

Pepperoni Flatbread 14

Thin sliced pepperoni, ricotta cheese
drizzled with extra virgin olive oil

Vegetable Flatbread 13

Olive tapenade, roasted peppers
Eggplant, artichoke hearts

Corn Dusted Calamari 12

Olives, tomatoes, parmesan, chipotle aioli

Shrimp Cocktail 15

Poached jumbo shrimp, lemon-caper aioli
charmoula cocktail sauce

Crab Cake 15

Jumbo lump crab, avocado puree
red pepper coulis

Watercress Blue 13

Tender watercress, charred Bermuda onions
crumbled blue cheese, sliced vine ripe tomatoes

Caesar Salad 12

Hearts of romaine tossed in a light Caesar dressing
and brioche croutons

Harrissa Mussels 14

P.E.I mussels, cherry tomatoes, red chilies, garlic
cumin, coriander, caraway, extra virgin olive oil

Tomato Basil Flatbread 12

Tomato, fresh mozzarella, fresh basil

SIDE DISHES

Fingerling Potatoes 6, Lobster Mash Potatoes 8, Truffle Fries 6, Haricots Verts 6
Elephant Garlic Sautéed Spinach 6, Sautéed Wild Mushrooms 6

Entrées

Trina Bouillabaisse 38

Lobster, shrimp, clams, mussels, sea bass, scallops, fennel and potatoes in a tomato saffron broth with croutons

Lobster and Scallop "Risotto" 36

Butter poached lobster and scallops, creamy orzo, sautéed pumpkin and mushrooms with toasted
pumpkin seeds, sage beurre blanc and balsamic reduction

Oven Roasted Sea Bass 34

Sautéed fingerling potatoes, tender leeks, sevruga caviar butter sauce

Alaskan Halibut 29

Braised cannellini beans, oven roasted tomatoes and sautéed baby spinach

Florida Grouper 28

Miso glazed black grouper over sautéed sugar snap peas, crimini mushrooms, carrots, scallions with ginger chili broth

Shrimp Rigatoni 29

Sautéed garlic shrimp, baby artichokes, cherry tomatoes, elephant garlic, white wine, pulled mozzarella
and fresh basil

Duck Carbonara 23

Cured duck breast, soy beans over creamy truffle spaghetti

Roasted Chicken 25

Maple glazed chicken breast over sautéed rainbow Swiss chard and roasted butternut squash puree

Filet Mignon 42

Roasted barrel cut filet, caramelized winter vegetables, red wine demi-glace

Veal Chop 39

Pan seared lollipop chop, sautéed leek, homemade gnocchi and creamy wild mushrooms sauce