





APPETIZERS

CHIPS WITH SEASONAL SALSA | 6

in house made potato chips and seasonal salsa

CHIP AND BLUE | 11

in house made potato chips with melted danish blue cheese, balsamic demi glaze and local honey with smoked pork belly

MERIDIAN SHRIMP | 13

gulf shrimp sautéed in a seasoned butter sauce with banana and peppadew peppers, finished with our signature aioli

SPINACH ARTICHOKE DIP | 11

spinach, artichoke hearts and parmigiano reggiano cheese, served with toasted french bread

SMOKED GOUDA | 12

deep fried smoked gouda wedges dressed in orange blossom honey and apple-wood smoked bacon

FRIED GREEN TOMATOES | 9

a southern classic dressed with feta cheese and balsamic glaze

FLATBREADS

THE ROAMING GOAT | 13

whipped goat cheese, portobello mushrooms, spanish onions, truffle infused arugula salad

PORK FORWARD | 13

aged spanish ham, capicola, bacon, swiss cheese, centar sauce, fig glaze

BASIL PESTO | 13

basil pesto, fresh mozzarella, sun dried tomatoes

SIDES

french fries | 4 side caesar | 4 side salad | 3
mashed potatoes | 4 roasted potatoes | 4 rice | 2
baked mac & cheese | 7 side of vegetables | 6

ENTREES

BUTCHER'S CHOICE RIBEYE | 47

hand cut 20oz. black angus ribeye with potatoes and vegetables

THE FILET MIGNON | 39

hand cut 8oz. filet mignon with potatoes and vegetables

NEW YORK STRIP | 37

hand cut 14oz. strip loin, lightly seasoned and grilled, served with potatoes and vegetables

RACK OF LAMB | 31

dry rubbed and wood grilled to perfection, served with potatoes and vegetables with a smoking rosemary sprig.

DOUBLE BONE PORK CHOP | 29

16oz. double bone pork chop with whipped goat cheese and a fig glaze, wood grilled and served with potatoes and vegetables

GLAZED SALMON | 23

sushi grade salmon grilled to perfection, topped with our honey maple glaze, served with potatoes and vegetables

COCONUT CURRY CHILEAN SEA BASS | 37

8oz. fresh catch over jasmine rice in a warm yellow coconut curry sauce served with sauteed spinach

WOOD FIRED CHICKEN | 17

8oz. breast of chicken seasoned and grilled served with potatoes and vegetables

BASIL PESTO PASTA | 14

fettuccine pasta, fresh herbs, graded pecorino & pine nut

SALADS

DRESSINGS: ranch, blue cheese, caesar, honey mustard, balsamic vinaigrette

GARDEN SALAD | 7

mixed greens, diced tomato, shredded monterey jack cheese, red onions, and croûtons

STRAWBERRY SPINACH FETA SALAD | 11

spinach, arugula, strawberries, feta cheese, candied pecans and red onions

CHEF SALAD | 12

mixed greens, diced tomato, ham, turkey, shredded monterey jack cheese, red onions, hard-boiled egg and croûtons

CAESAR SALAD | 9

romaine lettuce, caesar dressing, parmesan cheese and croûtons

*ADD 8 oz. PROTEIN TO ANY SALAD or ENTRÉE:
CHICKEN OR SHRIMP | 8 SALMON OR STEAK | 11

HOUSE SPECIALTIES

CIGAR CITY GUMBO | 6/12

our fired grilled chicken and smoked sausage gumbo slow cooked and topped with steamed white rice

CRAWFISH ETOUFFEE | 6/12

a mild and creamy crawfish stew served with steamed white rice

JAMBALAYA | 6/12

our grilled shrimp and andouille smoked sausage with peppers and onions

RED BEANS & RICE | 5/10

savory slow-cooked beans and andouille smoked sausage topped with steamed white rice

8TH STREET SHRIMP AND GRITS | 18

gulf shrimp sautéed to perfection and finished in our house made savory sauce and served over our famous smoked gouda grits with andouille sausage

SPINACH & ARTICHOKE CRUSTED CHICKEN | 19

8oz. grilled chicken loaded with a parmesan spinach and artichoke cream served over rice

THE CREMA | 14

fettuccini pasta tossed in a danish blue crema sauce

VEGETABLE | 7 CHICKEN OR SHRIMP | 8

SALMON OR STEAK | 11

EVERGLADES CATFISH | 19

hand battered 8oz. catfish fillet deep fried and topped with our crawfish etouffee served over a bed of rice

ANDOUILLE CRUSTED CATFISH | 19

8oz. catfish fillet encrusted with a minced smoke sausage mixture and baked, served over smoked gouda grits

OUR TAKE ON CLASSIC MEATLOAF | 19

gorgonzola and spinach stuffed meatloaf dressed in a merlot demi glaze over mashed potatoes

THE RESERVE BURGER | 15

8oz. 100% black angus beef wood grilled to perfection topped with merlot red onions, danish blue cheese, pork belly, on a grilled brioche bun with french fries
*sub beyond meat patty | 2