

Teasers

- ♥ **Stuffed Dates** - with fresh, locally-farmed herbed goat cheese, wrapped in Applewood smoked bacon and drizzled with fig Cabernet reduction 7.5
- ♥ **Jackie's famous Chicken Liver Pate'** – served with fresh crostinis 7.5
- ♥ **Grilled Asparagus Spears** – rolled in aged Italian Prosciutto, sprinkled with Asiago Cheese and drizzled with Fig Balsamic reduction 8.5
- Pulled Pork Nachos** – Slow Roasted Cinnamon Ruffed Pork, pulled with Blueberry, Chipotle BBQ on home-made chips with Asian Slaw 7.5
- ♥ **Watermelon Goat Cheese** – Fresh local goat cheese rolled in Macadamia Nuts, served seared on a watermelon wedge, drizzled with Fig reduction 8.5
- Trio of Hummus** – Roasted Red Pepper, Roasted Eggplant, and traditional Hummus, served with homemade chips 7.5
- Espresso Beef** – Diced Filet Mignon, rolled in Espresso Rub, finished with a vanilla demi-glaze 9.5
- Asian Chicken Wraps** – Diced chicken, rolled in Sesame oil, Soy sauce, orange zest and sweet chili sauce, topped with peanut butter sauce 8.5

In The Ruff

- ♥ **House Salad** – Fresh mixed greens, crumbled blue cheese, craisins, candied pecans and citrus vinaigrette 5.5
- ♥ **Grilled Romaine Hearts** – Hearts of Romaine, drizzled with Caesar dressing, anchovies, roasted cherry tomatoes, and fresh crostinis 6.5
- ♥ **Jumbo Lump Crab Salad** - Jumbo Lump Crab in a citrus aoli, fresh diced avocado and diced tomato, towered with fresh crostinis Market Price
- ♥ **Beet Stacker** – Slow roasted beets, layered with fresh, locally-raised goat cheese, served drizzled with Balsamic Reduction 7.5
- ♥ **Caprese Tower** – Ugly Tomatoes, fresh Buffalo Mozzarella, towered with a side of mixed greens and a light citrus basil vinaigrette 7.5

♥ Gluten Free | Carb Friendly | Heart Healthy |

Between the Bunns

All Bunned items are served with 3 potato salad, homemade chips and Asian slaw

- Pulled Pork Sliders** – Blueberry Chipotle pulled pork on homemade slider buns, topped with Asian slaw 8.5
- Bistro Burger** – Double Patty topped with aged blue cheese, frizzled onion straws, ettuce & tomato 9.5
- Fish Market** - Freshest fish available, grilled blackened or fried and served with house-made tartar sauce. Market Price
- ♥ **Black Bean Burger** - Black beans, Cilantro, Red Pepper, onion, black bean cake, served with a red pepper aoli, lettuce & tomato 8.5
- ♥ **Veggie Wraps** – Locally bought veggies, grilled to perfection, with hummus, garlic aoli, in a gluten-free wrap 8.5
- Crab Cake Burger** – Jumbo Lump Crab Cake (*no fillers*) with citrus aoli, lettuce and tomato Market Price

Seduction

All Entrees served with Dauphinoise Potatos, Slow-Roasted Garlic Mashed Potatoes or Cous-Cous, and fresh, locally-grown vegetables

- ♥ **Chicken Milanese** – Tenderized chicken breast rolled in Panko crumbs and lightly sautéed with white wine, finished with a lemon caper butter sauce 15.5
- ♥ **Mediterranean Shrimp** – Sautéed Jumbo pink Key West Shrimp, with diced tomato, zucchini, sweet onion and Julienned fresh basil 17.5
- Filet Diane** – Seared 8 oz. Filet Mignon, cooked to perfection, finished with Grey Poupon-encrusted shallots, brandy and house-made demiglaze 18
- ♥ **Macadamian Grouper** – Fresh, locally caught Grouper, sautéed in crushed Macadamia nuts with a mango-tarragon beurre blanc Market Price
- ♥ **Pork Chop** – Thick Center Cut Pork Chop - Apple Brandy demi-glaze 17
- Grilled Veggie Platter** – Farm Fresh local veggies grilled and served drizzled with Cabernet reduction 11.5

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition