



# DINNER MENU

## Delicacies

<b>Oysters from Cold Waters</b> served on ice with mignonette <i>Pairs well with Muscadet or Champagne</i>	Mkt
<b>Foie Gras Café Solé en Bocal</b> with fig jam, homemade compotes and toast <i>Pairs well with Sauternes, Tokaji, or Ice Wines</i>	Mkt
<b>Caviar</b> with pita, crème fraîche, egg, onion, capers <i>served with a complementary glass of Champagne</i>	Mkt
<b>Stone Crab Claws</b> key lime-mustard sauce and drawn butter <i>Pairs well with Chardonnay or Champagne</i>	Mkt

## Soups

<b>Portobello Soup</b> portobello mushrooms, caramelized onions, port, cream, Asiago cheese, and pepper	10
<b>Gazpacho de Madrid</b> tomatoes, cucumber, red bell peppers, olive oil, garlic, onion, and vinegar	10
<b>French Onion Soup</b> caramelized onions, beef broth and champagne, baked with a crostini and Gruyere	14
<b>Lobster Bisque</b> lobster, sherry, tomatoes, cayenne, cream and onions	14

## Salads

<b>Beet Salad</b> roasted red beets, goat cheese, tomatoes, arugula, truffle-hibiscus vinaigrette	16
<b>Burrata Mozzarella</b> tomato, pesto, basil, pine nuts, olive oil, balsamic vinegar reduction	19
<b>Caesar Salad</b> crisp romaine, Caesar dressing, fresh anchovies, crostini, Asiago crisp, onions	15
<b>Arugula Salad</b> toasted pumpkin seeds, ripe pear, parmesan, truffle vinaigrette	15
<b>Ingrams Salad</b> mixed greens, pears, toasted pecans, Maytag blue cheese, lemon vinaigrette	16

## Cold-Froid

<b>Conch Carpaccio</b> thinly sliced conch with red bell pepper, Asiago cheese, capers, red onions, and lime juice	16/38
<b>Tuna Tataki</b> lightly seared and blackened, hoisin, seaweed, sriracha, and romaine lettuce	19/38
<b>Beef Carpaccio</b> thinly sliced tenderloin, Asiago cheese, arugula, and olive oil	23
<b>Cheese Board</b> 3 or 6 cheeses served with nuts, homemade jams, fruit, and butter	16/30

## Hot-Chaud

<b>Saganaki</b> baked Halloumi with herbs, olive oil, cognac, lemon, pita bread and caper berries	17
<b>Angels on Horseback</b> dates stuffed with garlic, wrapped in bacon with a honey pepper demi-glace	15
<b>Escargots à la Bourguignonne</b> escargot in a butter, shallot, garlic, and white wine sauce with grilled baguette	16
<b>Artichoke Aphrodisiac</b> artichoke baked and stuffed with garlic, herbs, butter, and topped with hollandaise	21
<b>Fresh Anchovies on Toast</b> with homemade pickled dill aioli	17
<b>Baby Clams</b> garlic, white wine, butter, parsley, crushed red pepper served over angel hair pasta	16

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Please refrain from using cell phones or smoking in the dining room. Children and pets of well behaved owners allowed.  
A 20% gratuity may be added to your check at our discretion.

## Pasta

<b>Baby Clams</b>	30
garlic, white wine, butter, parsley, crushed red pepper served over angel hair pasta	
<b>Shrimp Solé</b>	36
garlic, olive oil, cherry and crushed tomatoes, and basil over angel hair pasta	
<b>Fruit of the Sea</b>	35
scallops, shrimp, and calamari with Romesco, pesto and sun dried tomato over angel hair	
<b>Shrimp Scampi</b>	36
Key West pink shrimp, roasted garlic, olive oil, white wine, and parsley over linguini	

## Fish - Poisson

Fish entrées come with a vegetable medley, rice, mashed potatoes, and baked tomato Provençal

<b>Hogfish Snapper Solé</b>	38
pan seared with a roasted red bell pepper hollandaise	
<b>Yellowtail Snapper Solé</b>	37
a sunburst of tropical flavors! lightly sautéed yellowtail snapper with a mango salsa	
<b>Grouper Romesco</b>	43
roasted tomato, hazelnuts, garlic and red bell pepper with spices	
<b>Tuna Pistachio</b>	38
pan seared tun with a hoisin-garlic sauce, wasabi encrusted peas, spicy wasabi cream	
<b>Salmon Oscar</b>	37
grilled salmon topped with crabmeat, hollandaise and asparagus	

## Meat - Viande

Meat entrées come with gourmet mashed potatoes, grilled asparagus, and baked tomato Provençal

<b>Duck à l'Orange</b>	45
half duckling, slow roasted and baked until crisp with a side of spicy orange sauce	
<b>Rack of Lamb</b>	47
chopped with roasted garlic, olive oil, herbs de Provence, and truffle oil	
<b>Spicy Skirt Steak</b>	50
8oz skirt steak with Chef Correa's Spicy Rub, best when cooked medium rare	
<b>Prime Filet Mignon Casanove</b>	50
8oz filet served with wild mushroom demi-glaze or Béarnaise sauce	

## Vegan & Vegetarian

<b>Vegetarian Pasta</b>	28
asparagus, tomatoes, shallots, carrots, and garlic with tomato sauce over angel hair pasta	
<b>Stuffed Peppers</b>	28
whole red bell pepper stuffed with tomatoes, asparagus, carrots, and rice served with trio sauces of Romesco, pesto, aged balsamic	

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