



5-10pm OPEN 6 DAYS

CLOSED MONDAYS

### Summer Menu 2024 ENDS OCTOBER 21,2024

**“Dog Friendly” Children and pets of well behaved owners welcome!**

Foie Gras Cafe’ Sole’ en bocal or Caviar 2 oz of Osetra from Silver lake

**Ask your waiter for tonights specials**

	1/2
<b>Portobello Soup</b> , portobello mushrooms, caramelized onions, port, cream,	\$10/\$7
<b>Gazpacho</b> de Madrid, tomatoes, cucumber, red bell peppers, olive oil, garlic,	\$10/\$7
<b>Lobster Bisque</b> , lobster, sherry, sun dried, tomato, cayenne, cream, onions	\$15/\$9
<b>French Onion Soup</b> caramelized onion, beef broth, champagne & port, Gruyere’	\$15
<b>Trio of Soups</b> a taste of Portobello, Lobster bisque & Gazpacho	\$15
<b>Cafe Sole Salad</b> , baby gem salad of butter, romaine, green leaf, radicchio & endive	\$10
<b>Beet Salad</b> roasted beets, goat cheese, tomato, arugula, truffled hibiscus vinaigrette	\$14
<b>Caesar Salad</b> crisp romaine, Caesar dressing, fresh anchovies, crostini, Asiago crisp	\$13
<b>Michael Ingrams Salad</b> pears, toasted pecans, lemon vinaigrette, Maytag blue	\$13
<b>Conch Carpaccio</b> red bell pepper, Asiago, capers, red onions, lime juice & olive oil	\$12
<b>Tuna Tataki</b> lightly seared, blackened, hoisin, seaweed, sriracha, romaine	\$12
<b>Beef Carpaccio</b> sliced tenderloin, asiago cheese, arugula, lemon and olive oil	\$17
<b>Cheese Board</b> Large or small board served with 6 or 3 cheeses, nuts, homemade jams or honey, fruit, butter, bread & crackers	\$16/\$36
<b>Angels on Horseback</b> dates stuffed with garlic, wrapped in bacon, honey pepper	\$13
<b>Artichoke Aphrodisiac</b> baked, stuffed with garlic, herbs, bread crumbs, butter	\$22
<b>Escargot A La Bourguignon</b> butter, garlic, shallots, white wine, grilled baguette	\$13
<b>Baby Clams</b> garlic, white wine, butter, parsley, crushed red pepper, angel hair pasta	\$15
<b>Saganaki</b> Baked Halloumi cheese with herbs and olive oil, pita, caper berries	\$17

**Hogfish “God made the Fish, we just cook it right”**

<b>Pasta Aglio e Olio</b> roasted garlic, parsley, crushed red pepper, olive oil and pasta	\$20
<b>Baby Clams</b> garlic, white wine, butter, parsley & crushed red pepper, angel hair	\$29
<b>Fruit of the Sea</b> scallops, shrimp & calamari with Romesco, pesto and sun-dried tomato sauce, Angel hair pasta	\$30
<b>Shrimp Scampi Sole</b> ’local shrimp, roasted garlic, olive oil, white wine, parsley	\$32
<b>Risotto de Jour</b> seared scallop or local pink gold shrimp with wine, broth, cream and cheese	\$33 1/2
<b>Duck a’ L’orange</b> Quarter duckling, baked till crisp, side spicy orange sauce	\$47/\$31
<b>Rack of Lamb</b> , Chops with roasted garlic, olive oil, herb de Provence & truffle oil	\$49/\$34
<b>Spicy Skirt Steak</b> 8 oz with Chef Correa’s Spicy rub	\$52/\$37
<b>Prime Filet Casanova</b> 8oz/6oz filet with Bearnaise	\$53/\$39

**“God made the fish, We just cook it right”**

<b>Hogfish Snapper Sole</b> ’ pan seared with our roasted red bell pepper hollandaise	\$39
<b>Yellowtail Snapper Solé</b> lightly sautéed, mango salsa a sunburst of tropical flavor	\$37
<b>Grouper Romesco</b> , roasted tomato, hazelnuts, garlic, red bell pepper	\$46
<b>Tuna Pistachio</b> pan seared hoisin garlic sauce, spicy wasabi cream	\$37
<b>Jumbo Diver Scallops</b> with a white truffle hollandaise	\$40
<b>Salmon</b> pan seared and finished in the over served with lemon hollandaise	\$30
<b>Add Oscar</b> with asparagus, crabmeat, Hollandaise	\$12
<b>Vegetarian Pasta</b> asparagus, tomatoes, shallots, carrots and garlic with tomato sauce over angel hair pasta	\$33
<b>Vegan Stuffed red bell peppers</b> with tomatoes, asparagus, carrots, and rice with a trio of sauces: Pesto, Romesco and a balsamic glaze, no dairy	\$33

Consumption of raw or under cooked foods may be hazardous to your health. 5/10/24

Please refrain from using cell phones or smoking in the dining room 20% gratuity may be added to your check at our discretion.

Children and pets of well behaved owners allowed.