

EXCEPTIONAL COCKTAILS

THE KIR ROYALE

Moët Imperial, Chambord, fresh raspberries / 24

THE MIMOSA

Moët Imperial, house squeezed oranges / 20

THE BELLINI

Moët Ice Imperial, fresh peach nectar / 24

THE MOËT ICE EXPERIENCE

Specially crafted for service on the rocks.

Choose the ingredient of your choice to heighten the aromatic intensity:

Mint Leaves, Cucumber, Fresh Ginger,
Lime Zest, Strawberry or Raspberry / 22

THE DISTINGUISHED BUTLER

Belvedere Vodka shaken or stirred,
Maytag blue cheese olives / 18

THE ULTIMATE SIDECAR

Hennessy XO, Grand Marnier 100 Year Celebration,
sugar rim / 33



S O P H I S T I C A T E D B I T E S

SOOTHINGLY SAVORY

ROMANO CARPACCIO

thinly sliced prime beef, whole grain
mustard aioli, shaved parmesan,
crisp capers, spicy arugula,
really good olive oil,
aged balsamic drizzle / 9

JUMBO GULF SHRIMP COCKTAIL "MARTINI"

spicy tomato horseradish sauce
and fresh lemon / 18

'BACK NINE SALUMI BOARD'

assorted Italian charcuterie and
imported cheeses, toasted rosemary
picholine bread, sweet black cherries
and country olives / 17

TREASURE COAST LUMP CRAB CAKE

roasted corn jalapeño remoulade,
avocado crema / 16

SHOE STRING TRUFFLE FRIES

crispy shoestring fry basket,
fresh parmesan, sea salt and
white truffle oil / 8

EAST COAST OYSTER & GULF SHRIMP SHOOTER

spicy tomato horseradish sauce
and fresh lemon / 12

DEFINITELY SWEET

CHOCOLATE HAZELNUT CRUNCH

Tahitian vanilla bean cream,
fresh market berries / 11

A TRIO OF CRÈME BRÛLÉE

Honeybell orange, chocolate
espresso shot, white chocolate / 13

WARM NORMANDY APPLE TART

sweet caramel drizzle, hand churned
vanilla ice cream / 12

