



THANKSGIVING MENU

APPETIZERS

CRISPY CALAMARI <i>Tiny Drop Peppers, Marinara</i>	18
FIRE GRILLED OCTOPUS <i>Fennel, Capers, Onion, Lemon, EVOO</i>	20
ESCARGOTS <i>Herb Butter, Feta, Toast Points</i>	16
BEEF CARPACCIO <i>Capers, Shallots, Parmesan, Truffle Oil</i>	20
ALASKAN KING CRAB LEGS <i>Per 1/2 Lb Hot or Chilled</i>	MKT

SOUPS & SALADS

LOBSTER BISQUE <i>Crème Fraiche, Chives</i>	14
VINES SALAD <i>Mixed Greens, Beets, Pistachios, Tomato, Goat Cheese</i>	12
CAESAR SALAD <i>Romaine, Pancetta, Croutons, Parmesan</i>	12
GREEK SALAD <i>Cucumber, Tomato, Pepperoncini, Olives, Red Onion, Feta</i>	16

COAL-FIRED STEAKS

CENTER CUT FILET MIGNON – 8 OZ.	48
CENTER CUT FILET MIGNON – 12 OZ.	59
PRIME RIBEYE – 18 OZ.	52
PRIME NEW YORK STRIP – 14 OZ.	49

SIDES

TRUFFLE MAC N' CHEESE <i>Herb Crumb</i>	17	ROASTED BRUSSELS SPROUTS <i>Pancetta, Caramelized Onions</i>	14
BACON MAC N' CHEESE <i>Herb Crumb</i>	13	WILD MUSHROOMS <i>Fresh Herbs</i>	16
PARMESAN HERB FRIES <i>Truffle Aioli</i>	11	GRILLED ASPARAGUS <i>Bearnaise Sauce</i>	14
WHIPPED POTATOES <i>Chives</i>	11	GARLIC SPINACH	12
		CREAMED SPINACH	14

THANKSGIVING DINNER

ADULTS	39
CHILDREN UNDER 12	16

MAIN COURSE

ROASTED TURKEY BREAST
Pan Gravy, Herbed Stuffing, Sautéed Green Beans, Roasted Butternut Squash, Cranberry Sauce

DESSERT COURSE

PUMPKIN CHEESECAKE or CHOCOLATE LAVA CAKE

FEATURED RECOMMENDATIONS

PUMPKIN SPIKED BUTTERNUT SQUASH SOUP <i>Crème Fraiche, Fried Sage Leaves</i>	12
BOURBON GLAZED KUROBUTA PORK CHOP <i>Beggars Box Of Pumpkin & King Crab Maque Choux</i>	35

ENTREES

FAROE ISLAND SALMON <i>Asparagus, Tomato Confit, Fingerling Potatoes, Dill Sauce</i>	39
PAN SEARED CHILEAN SEA BASS <i>Rock Shrimp Risotto, Asparagus, Basil Citrus Beurre Blanc</i>	49
DOUBLE CUT LAMB CHOPS <i>Whipped Potatoes, Broccolini, Demi Glace</i>	52
PAPARDELLE BOLOGNESE <i>Beef, Veal, Pork Ragù, Ricotta, Basil, Parmigiano-Reggiano</i>	29

DESSERTS A LA CARTE

PUMPKIN CHEESECAKE	12
KEY LIME PIE	12
CHOCOLATE SPOON CAKE	14

RESTAURANT SPECIALTY DISHES & DRINKS

* Contains (or may contain) raw or undercooked ingredients.

* By law in the state of Florida, we are required to inform you that consuming raw uncooked food can increase your chances of acquiring food borne illness.

* There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.





WINE BY THE GLASS

BUBBLES

PROSECCO <i>Gancia, Italy</i>	11
ROSE <i>Domaine Carneros, Carneros</i>	19
CHAMPAGNE <i>Taittinger Brut, France</i>	26

ROSE

ROSE <i>Fleurs de Prairie, Provence</i>	12
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WHITE

MOSCATO <i>Annalisa, Italy</i>	12
RIESLING <i>Schmitt Sohne, Germany</i>	12
PINOT GRIGIO <i>Caposaldo, Italy</i>	11
MUSCADET <i>Loire, France</i>	12
SAUVIGNON BLANC <i>Crossings, New Zealand</i>	11
CHARDONNAY <i>Laroque, France</i>	10
CHARDONNAY <i>Chalk Hill, Sonoma CA</i>	14

RED

PINOT NOIR <i>Ryder Estate, Central Coast</i>	10
PINOT NOIR <i>Wild Hills, Willamette Valley</i>	13
MALBEC <i>Amado Sur, Argentina</i>	11
TEMPRANILLO <i>Volver, Spain</i>	13
MERLOT <i>Sagelands, Washington</i>	11
ZINFANDEL <i>Edmeades, Mendocino</i>	13
RED BLEND <i>Titus Andronicus, California</i>	19
CABERNET <i>Trim by Ray Signorello, California</i>	10
CABERNET <i>Ramsay, North Coast</i>	15
CABERNET <i>Beringer, Knights Valley</i>	20

For our Complete Wine Collection
Please ask for our Captain's Wine List

FEATURED RECOMMENDATIONS

THE CALLING PINOT NOIR <i>Lively and fresh, with aromas of lively fruit and flowers</i>	16/60
AUTUMN HARVEST MULE <i>Redemption Bourbon, Apple Cider, Ginger Beer</i>	14

FEATURED COCKTAILS

FOUR ROSES OLD FASHIONED  <i>Four Roses Bourbon, Demerara Syrup, House Bitters</i>	14
PURPLE ORCHID  <i>Van Gogh Acai Vodka, Fresh Lemon, Muddled Blackberries, Splash of Moscato</i>	14
PARTIDA PALOMA <i>Partida Reposado, Lime Juice, Agave, Q Mixers Grapefruit Soda</i>	15
GRAPEFRUIT RICKY <i>Gray Whale Gin, St. Germain Elderflower, Grapefruit, Fresh Lime</i>	14
PINK QUARTZ <i>Hangar One Rose Vodka, Peychaud's, Fresh Juice, Prosecco</i>	15
SOUTH BEACH MARTINI  <i>Hangar One Buddha's Hand Citron Vodka, Coconut Rum, Peach Schnapps, Pineapple, Cranberry</i>	14
1888 NEGRONI <i>Brugal 1888 Gran Reserva Rum, Campari, Sweet Vermouth</i>	14
SMOKE & MIRRORS <i>Maestro Dobel Diamante Tequila, Maestro Dobel Humito, Peychaud's, Chartreuse, Lime, Agave Nectar</i>	15
LA SANDIA <i>Maestro Dobel Diamante Tequila, Fresh Watermelon, Lemon Juice</i>	15
PEARFECTION <i>Grey Goose La Poire, Peach Schnapps, House Sour Mix</i>	14

BEER

AMERICAN CRAFT

GOOSE ISLAND <i>India Pale Ale</i>	7
SWEETWATER 420 <i>Pale Ale</i>	6
KONA BIG WAVE <i>Golden Ale</i>	6

IMPORTS

CORONA <i>Mexican Pale Lager</i>	6
HEINEKEN <i>European Pale Lager</i>	6
HEINEKEN LIGHT <i>European Pale Lager</i>	7
STELLA ARTOIS <i>Belgian Pilsner</i>	7

AMERICAN CLASSICS

COORS LIGHT <i>Pale Ale</i>	6
YUENGLING <i>Amber Lager</i>	6
MILLER LIGHT <i>Pale Lager</i>	6
BUD LIGHT <i>Pale Lager</i>	6
MICHELOB ULTRA <i>Pale Lager</i>	6
ODOUL'S <i>Non Alcoholic</i>	6

