

SOUP DE JOUR...\$9
Chef's creation daily soup.

CEVICHE ... \$16

Mahi-mahi marinated in citrus juices, onions, cucumbers, peppers + tomato.

CRISPY CALAMARI WITH HARISSA AIOLI...\$18

Lightly fried calamari served with a spicy Mediterranean harissa aioli + charred lemon.

TALLOW FRIES...\$10

Hand-cut fries cooked in beef tallow, topped with parmesan & fresh herbs. Served with garlic aioli.

MACADAMIA CRUSTED GOAT CHEESE...\$18

Served with crostini, fig jam + a honey drizzle.

ROASTED BONE MARROW...\$19

Canoe cut garlic + parsley herb roasted bone marrow. Served with warm crostini.

NAAN FLATBREAD...\$18

Toasted naan, hummus spread, roasted vegetables, arugula, balsamic drizzle.

PROSCIUTTO + FIG FLATBREAD ... \$20

Mozzarella, portobello mushrooms, caramalized onions, goat cheese, fig jam, balsamic glaze.

CHARCUTERIE BOARD...\$25

Rotating seasonal chefs selection of meats, cheeses + dips.

MEDITTERENEAN PLATTER...\$26

Grilled chicken, hummus, Israeli salad, tzatziki, grilled veggies, Warm pita.

SUMMER SALAD...\$16

Spring mix, berries, orange, cucumber, pecan, cherry tomato, blue cheese, raspberry vinaigrette.

BEET + GOAT CHEESE SALAD...\$18

Roasted beets with creamy goat cheese, arugula + pecans. Balsamic.

SRQ CAESAR SALAD...\$13

Romaine, house made croutons, charred sweet corn, caesar dressing.

*ADD CHICKEN \$5 | SHRIMP \$6 | SALMON \$8 | FILET \$14

**SIDE CAESER \$6

SRQ BURGER + FRIES...\$20

80z Wagyu beef blend, cabot cheddar, bacon, caramelized onion, creamy horseradish aioli, brioche, house cut fries.

HONEY MUSTARD CHICKEN AVOCADO SANDWICH ... \$18

Grilled chicken, arugula, cheddar, avocado, sun-dried tomatoes with chipotle aioli. Ciabata bread. house cut fries.

BLACKENED MAHI TACOS WITH TZATZIKI...\$18

Blackened Mahi, avocado, shredded cabbage, mediterranean tzatziki twist in flour tortilla. Served with Israeli salad.

FILET STEAK & CHEESE ... \$22

Filet mignon, melted mozzarella, caramelized onions, red + green peppers. Rustic hoagie roll, garlic aioli.

CHICKEN HUMMUS NAAN WRAP...\$18

Grilled chicken, grilled vegetables, Israeli salad, spring mix, goat cheese, naan bread. Hummus, tahini ranch.

BUILD A BURGER...\$14

80z House beef blend, Lettuce, Tomato, Onion, Pickle, Brioche. Add; Bacon, Avocado, Mushroom, Grilled Onion, Cheddar, American, Swiss, Mozzarella, Blue Cheese, Portobello patty (\$1.25 each). Served with chips or fries.

STEAK FRITES WITH HARISSA BUTTER...\$36

Grilled flat iron steak served with Harissa compound butter, hand cut tallow fries + garlic aioli.

WILD MUSHROOM RISOTTO ... \$26
Creamy risotto infused with a medley of wild mushrooms, garlic, + Parmesan cheese.

BASIL BALSAMIC STEAK PASTA...\$34

Pappardelle, sliced filet, crumbled goat cheese, sun dried tomato, olive oil + balsamic drizzle.

POSEIDON'S HARVEST...\$38

Pan fried scallop, shrimp, mahi, octopus, grilled vegetables in a spicy red tomato sauce served over rice.

MEDITERRANEAN HERB-CRUSTED SALMON...\$28

Grilled Salmon filet with mediterranean herbs served over a warm couscous, cucumber, tomato salad, feta cheese, tossed arugula. Drizzled with a tangy lemon-tahini sauce.

GRILLED WHISKY CHICKEN...\$23

Juicy grilled chicken topped with a housemade whisky sauce. Served with roasted potatoes + asparagus.

BUTCHER'S CUT...\$MP

Daily selection of steaks or chops paired with creative accouterment.

CHOCOLATE DREAM...\$10

Dark moist chocolate cake filled with a silky creme + mousse enrobed in a chocolate ganache.

LEMON SUNBURST...\$10

Light + fluffy lemon cake with raspberry filling + fresh lemon frosting.

BAKER'S DELIGHT...\$MP

Rotating selection of seasonal chef's creations.

*SUBSTITUTE SIDE \$2

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.