



Dining Menu

Open Daily

NEAT APPETIZERS

Seared Tuna 18

saki asian vinaigrette, wasabi cream sauce

Buffalo's Famous La Nova Wings 15

six wings, celery, carrots, ranch or blue cheese

Crab Cakes 20

lump crab meat, rémoulade sauce

Portobello Stacker 15

grilled zucchini, eggplant, red onion, hummus buffalo mozzarella, balsamic vinaigrette glaze

Shrimp or Steak Skewer's 14

seasoned honey soy sauce glaze

Large Charcuterie Board 22

chef's selection; 3 cheeses, 3 meats, and olives

Small Charcuterie Board 16

sliced prosciutto and mozzarella

Spinach Dip 13

with pita chips

BURGERS

Neat Signature Burgers

Classic Burger 13

add: bacon, mushroom, grilled onion, cheddar, american, swiss, mozzarella, or blue cheese 1.25 ea

Mushroom Swiss Burger | sautéed mushrooms, swiss cheese 15

Southern Style Burger | fried onion slivers, bacon, bourbon bbq sauce, cheddar cheese 16

Turkey Swiss Burger | mushroom aioli sauce, onion roll 18

Beyond Burger | veggie burger, GF bun 16

"Signature Burgers" are made with our house blend of ground meats. Grilled to your liking and served with neat sauce, chips or fries.

SIDES NEAT HANDHELDS

Prime Filet 8 oz 45

fried onion slivers, neat sauce, choice of 2 sides

Ribeye 14 oz 38

fried onion slivers, neat sauce, choice of 2 sides

Grilled Whiskey Chicken 18

tangy whiskey sauce, choice of 2 sides

Chicken Cordon Bleu 21

seasoned ham, swiss cheese, cream sauce, choice of 2 sides

Baby Back Ribs half 18 full 28

bourbon bbq sauce, choice of 2 sides

Burnt Butter Bourbon Honey Salmon 8 oz 22

choice of 2 sides

Tuna Steak 10 oz 25

saki asian noodles and sauce

Mushroom Truffle Pasta 20

pasta with truffle infused cream sauce

Pasta Primavera 16

vegetables, cherry tomatoes, garlic, olive oil

bread: white, wheat, or marble rye bread.

wraps: white, spinach, or wheat.

chips or fries.

Filet Steak & Cheese 19

sautéed pepper & onion, mozzarella, house cheese sauce, toasted hoagie roll

Chicken Philly & Cheese 16

sautéed pepper & onion, mozzarella, house cheese sauce, toasted hoagie roll

California Grilled Chicken Sandwich 18

spinach, bacon, avocado, swiss cheese, herb mayo, on toasted roll

Truffle Aioli Chicken Sandwich 17

lettuce, tomato, on toasted onion roll

Buffalo Chicken Wrap 14

grilled or crispy. blue cheese crumbles, lettuce, tomato

Salmon BLT 16

grilled or blackened with leaf lettuce, tomato, dill aioli

Neat BLT 13

bacon, leaf lettuce, tomato, mayo

SOUP / SALAD

Soup of the Day 8 **French Onion** 7

Summer Salad 15

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

Arugula Salad 15

gorgonzola, fresh mozzarella, craisins, creamy vinaigrette

Caesar 13

romaine, house made croutons, caesar dressing

Wedge Salad 14

iceberg lettuce, bacon, blue cheese crumbles, red onion

dressings: blue cheese, ranch, caesar, raspberry vinaigrette

SWEETS

A Big Mess 20

for the table: banana, ice cream, whipped cream, chocolate chip cookie, sweet cake, chocolate & strawberry sauce, cherries

Ricotta Cheese Cake 10

whipped cream, cherries

Chocolate Lava Cake 8

whipped cream, bourbon caramel drizzle

chips 4

coleslaw 4

yellow rice 4

mashed potato 4

add truffle oil 3

broccoli 5

grilled asparagus 5

french green beans 5

house fries 5

sweet potato fries 6

spinach, mushroom, almonds 7

add to any item: shrimp \$10 | salmon \$12 | 6 oz filet \$14 | chicken breast \$8
meat preparation options: fried, blackened or grilled

Split plate charge \$6



Wine

- Bogle Chardonnay**
- Bogle Sauvignon Blanc**
- Bogle Cabernet Sauvignon**
- Bogle Merlot**
- Bogle Rosé**

gl 8 btl 30

HOUSE

- Sea Sun Chardonnay** gl 11 btl 40
california

- Dashwood Sauvignon Blanc** gl 11 btl 40
new zealand

- Sartori Pinot Grigio** gl 10 btl 38
italy

- Saracco Moscato** gl 11 btl 40
italy

- Bex Reisling** gl 9 btl 33
germany

WHITES

- Conundrum Red Blend** gl 11 btl 40
napa

- Bonanza Cabernet Sauvignon** gl 11 btl 40
california

- J Lohr Merlot** gl 10 btl 38
paso robles

- Sea Sun Pinot Noir** gl 10 btl 38
california

- Cline Red Zinfandel** gl 12 btl 40
california

REDS

- Veuve du Vernay, France** gl 9 btl 32

- La Gioiosa Prosecco, Italy** gl 9 btl 32

- Veuve Clicquot, France** btl 120

- Dom Perignon, France** btl 400

BUBBLES

Ask about our premium wine list

Drink Menu

New Fashioned 13
maker's mark, amaretto, sugar, bitters, orange twist, luxardo cherry
... this will be your NEW favorite drink!

Campfire Old Fashioned 15
woodford reserve bourbon, mixed with chocolate bitters and
marshmallow simple syrup topped with a toasted marshmallow

Kentucky Mule 13
old forester bourbon and ginger beer in a copper mug

White Cranberry Cosmo 13
tito's vodka, triple sec, lime juice, white cranberry juice, luxardo cherry
... a fresh twist on a classic!

Sarasota Sangria 13
the only thing we can tell you about this sangria is that you will LOVE it!

Champagne Cosmo 13
tito's vodka, triple sec, lime juice, cranberry juice,
mixed in a champagne flute, topped with a splash of champagne

The Dirty Shirley 12
chopin vodka, sprite, splash of grenadine, luxardo cherry

SIGNATURE COCKTAILS

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|----------------------------------|--------------------|----------------------------------|--------------------|
| Bud 5 | BOTTLE BEER | Coors Light 5 | BEER ON TAP |
| Bud Light 5 | | Modelo Especial 6 | |
| Miller Light 5 | | Shock Top 6 | |
| Coors Light 5 | | Michelob Ultra 5 | |
| Corona 6 | | Stella Artois 6 | |
| Heineken 6 | | Jai Alai 6 | |
| Guinness Draught Bottle 6 | | Yuengling 5 | |
| Stella Artois N.A. 5 | | Sun King Sarasota Amber 6 | |

- Pepsi | Diet Pepsi** 4
- Pepsi Zero** 4
- Starry | Dr. Pepper** 4
- Mountain Dew** 4
- Mug Root Beer** 4
- Tropicana Lemonade** 4

SOFT DRINKS

- Espresso** 4
- Cappuccino** 5
- Coffee** 3
- Tea** 3

CAFFÈ