

STARTERS

Fresh Gulf Oysters on the Half Shell		2 each
Chilled with House Cocktail Sauce & Lemon or		
Roasted with Hot Brown Butter Sauce/Crispy Bacon/Parsley		
Artichoke & Jumbo Crab Fondue – Gruyere/Fontina/Gouda Cheese		
Served with Garlic Croutons	For One or Two	11
	For the Table to Share	18
Charcuterie Board – Artisan Cheeses/Cured Meat/Local Honey/ House-Made Pickles/Spiced Nuts/Fresh Grapes		14
Roasted Beets/Heirloom Tomatoes/Microgreens/Burrata Goat Cheese/ Toasted Walnuts/Champagne-Agave Dressing/Balsamic Vinegar		8
Scallop Ceviche – Diver Scallops/Pickled Red Onion/Lime Juice/Sweet Peppers/Cilantro		9
Potato Gnocchi – Duck Confit/Toasted Acorn Squash/Parmesan Cream Sauce		10
Seafood Gumbo or Chef’s Daily Soup Creation	Cup	5
	Bowl	8
Arugula Salad – Pomegranate/Blue Cheese/Toasted Pistachios/Apple Cider Vinaigrette		8

DESSERTS

Fresh Apple & Spiced Pear Cobbler with Pecans		6
Add Vanilla Ice Cream		9
Decadent Buckeye Brownie – Chocolate/Peanut Butter/Brownie Layers/ Warm Chocolate & Caramel Sauce Topping		8
Add Vanilla Bean Ice Cream		11
Maple Bourbon Crème Brûlée with Fresh Berries		8
Pumpkin Pie with Chantilly Cream		8
Apple Pie Bread Pudding with Vanilla Ice Cream		9
Pomegranate Sorbet		7
Sharing Plate – A Tasting Plate of Four of our Desserts		10

MAINS

SIGNATURE ENTREE	Sautéed Gulf Redfish – Brussels Sprout & Brie Gratin/ Sweet Potato-Onion-Red Pepper Hash/Lemon Butter Sauce	29
	Seafood Sampler – Two Diver Scallops/Three Grilled Gulf Shrimp/ Sautéed Red Snapper/Seared Crab Cake/Fried Crawfish Beignets/ House Cut Fries & Steamed Broccoli/Spicy Remoulade Sauce	32
	Roasted Pork Loin – Braised Red Cabbage/Green Beans/Apple Chutney/ Honey Garlic Sauce	19
	Filet Mignon – Grilled Hereford Beef/Garlic Mashed Potato or House Cut Fries/ French Cut Green Beans/Shiitake Demi	
	8 oz.	36
	6 oz.	32
	Add Fresh Crabmeat or Shrimp	6 Extra
	Pan-Seared Rainbow Trout – Battle River Wild Rice/Autumn Spaghetti Squash/ Parsnip Puree & Lemon Butter Herb Sauce	20
	Marinated Hanger Steak – Roasted Potatoes/Roasted Acorn Squash/ House Steak Sauce	22
	Sautéed Red Snapper – Boiled Red Potato/Sugar Snap Peas/ Tomato Puttanesca Sauce	24

Chef's Daily Creation **Market Price**

Ask Your Server for Our Chef's Specialty Today

Cavatappi Pasta – Tossed in Parmesan Reggiano Cheese Sauce or House Marinara Sauce/ Fresh Tomato/Spinach/Roasted Eggplant		
	Vegetarian	18
	Add Shrimp or Fresh Crabmeat	6 Extra
	Add Smoked Chicken	4 Extra
Simon's Burger – Brioche Bun/Caramelized Onion/Smoked Gouda/ Horseradish Aioli/Lettuce/Tomato/House Cut Fries		15

WINES BY THE GLASS

Bubbles

Prosecco/LaMarca/Italy/NV	10
Brut Rose/Domaine Chandon/Napa/NV	12
Bouvet/Brut/France/NV	9
Cava/Brut/Montsarra/Spain/NV	8
Veuve Cliquot "Ponsardin"/Brut/France/NV	24

White Wine

Moscato/Redtree/California	7
Riesling/Heinz Eiffel/Spatlese/Germany	7
Riesling/Guntrum "Royal Blue/Germany	8
Sauvignon Blanc/Starborough/New Zealand	8
Sauvignon Blanc/Spy Valley/New Zealand	12
Chardonnay/Harken/Salinas Valley/California	8
Chardonnay/Sonoma-Cutrer/Sonoma/California	11
Chardonnay/Wishing Tree/Unoaked/Australia	7
Viognier/Cline/Sonoma	7
Chenin Blanc/Man/South Africa	7
White Zinfandel/Beringer/California	7
Rose/Notorious Pink/France	8

Red Wine

Merlot/14 Hands/California	7
Pinot Noir/Hahn/Monterey	9
Pinot Noir/Meiomi/Sonoma	12
Pinot Noir/Elk Cove/Oregon	14
Cabernet Sauvignon/J Lohr/Paso Robles/California	10
Cabernet Sauvignon/Alexander Valley/California	12
Zinfandel/Murphy-Goode/Alexander Valley	10
Malbec/Felino/Malbec/Argentina	12
Rioja/Marquesas de Caceras/Spain	10
Shiraz/Wishing Tree/Australia	8
Red Blend/CMS/Washington	9