

## FEATURED WINES \$7

### *WHITE WINES*

Kim Crawford, Sauvignon Blanc  
Ferrari Carano, Fume Blanc  
Au Bon Climat, Chardonnay

### *RED WINES*

Mark West, Pinot Noir  
Clos du Bois, Merlot Reserve  
Simi Vineyards, Cabernet Sauvignon

## SMALL PLATES

### **TUNA CARPACCIO \$11**

Thin slices of raw Ahi tuna with Indian River orange segments, micro arugula sprouts and American organic olive oil

### **BRAISED SHORT RIB \$12**

Slow cooked prime beef short rib with truffle scented polenta and candied onion marmalade

### **CRISPY BUFFALO SHRIMP \$12**

Served with firecracker sauce, spring salad and point Reyes blue cheese

## LARGE PLATES

### **TOURNEDOS OSCAR \$32**

Two 3 oz. filet medallions, topped with jumbo lump blue crab meat and fresh local asparagus, béarnaise sauce

### **BELGIAN SWORDFISH \$24**

Center cut grilled swordfish steak, finished with fried capers, brown butter, flat leaf parsley and Meyer lemon

## LIBATIONS

### **STRAWBERRY BASIL LEMONADE \$10**

Stoli Ohranj vodka, Florida strawberries garden basil and house-made lemonade

### **MEXICAN FIREFLY \$12**

Patron silver tequila, blood orange juice, passion fruit, and imported Prosecco

# APPETIZERS

## WARM

### FISHERMAN'S LOBSTER BISQUE \$9

Lobster morsels &  
cognac-infused double-cream

### FRENCH ONION SOUP \$7

Topped with Swiss, Monterey jack &  
parmesan cheese, baked to a golden brown

### JUMBO LUMP CRAB CAKES \$12

Zellwood sweet corn sauce,  
butter melted leeks & fresh romesco sauce

### ESCARGOT PORTOBELLO \$9

Balsamic glazed Portobello, wilted spinach,  
pan-fried tomato, garlic & Asiago cream

### CHAR-GRILLED TENDERLOIN \$8

Balsamic onion relish & warm  
fingerling potato salad, béarnaise sauce

## COOL

### CHILLED SHRIMP COCKTAIL \$12

Served with house-made cocktail sauce, atomic horseradish and lemon

### \*SEASONAL OYSTERS \$14

Chilled fresh oysters served on the half shell  
with traditional accompaniments & mignonette sauce

### \*CLASSIC STEAK TARTARE \$10

Traditional garnishes, free-range egg yolk and toasted peasant crostini's

### \*CHILLED SEAFOOD SAMPLER \$21

Two large shrimp, jumbo lump crabmeat, two oysters on  
the half shell and Maine lobster salad served with  
traditional accompaniments and flat bread crackers

# SALADS

### ICEBERG WEDGE SALAD \$8

Classic steakhouse salad with hickory smoked bacon, Maytag blue  
cheese, pickled tomato & Bermuda onion compote

### CAESAR SALAD \$7

Crisp romaine lettuce, shaved parmesan cheese,  
toasted focaccia croutons tossed in a classic Caesar dressing

### SLICED TOMATO SALAD \$8

Vine ripened tomatoes with sliced Bermuda  
onion, imported feta cheese, fresh basil  
chiffonade and balsamic vinaigrette

### ARUGULA & PEAR SALAD \$7

Spring salad and fresh arugula tossed with,  
candied walnuts and orange-basil  
vinaigrette with a toasted goat cheese rissole

### SEASONAL MIXED SALAD \$5

Assorted seasonal salad greens and garden vegetables with your choice of dressing

# LARGE SALADS

### SEAFOOD CHOP CHOP \$24

Chilled sweet water prawns, cold water lobster tail  
and jumbo lump crabmeat, tossed with seasonal  
mixed greens tossed in a Meyer lemon vinaigrette

### PIALLARD OF CHICKEN \$15

Lightly marinated and grilled chicken breast  
with mixed seasonal salad greens, balsamic vinaigrette,  
shaved parmesan cheese and heirloom tomatoes

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food borne illness.

# STEAK COLLECTION

We are committed to serving the highest quality beef,  
featuring American Midwestern aged selections

WE GUARANTEE SATISFACTION!

## *U.S.D.A. CHOICE BEEF, WET AGED 28 DAYS*

Rib–Eye, 12 oz.	\$27
The Filet Mignon, 7 oz.	\$29
New York Strip, 12 oz.	\$29
Bone–in Filet, 10 oz.	\$38

## *U.S.D.A. PRIME BEEF, WET AGED 35 DAYS*

Chopped Steak, 12 oz.	\$21
Rib-eye, 16 oz.	\$39
Filet Mignon, 8 oz.	\$42
Kansas City Strip, 16 oz.	\$48

## FOR “2” COLLECTION

With your choice potato or seasonal vegetable  
and our delicious complementary sauces

## *U.S.D.A. CHOICE BEEF, WET AGED 28 DAYS*

Filet Mignon, 14 oz.	\$54
14 oz. center cut filet mignon	

## *U.S.D.A. PRIME BEEF, WET AGED 35 DAYS*

The Cowboy, 28 oz.	\$65
Herb scented, bone in rib eye steak	

Please enjoy one of our delicious  
complimentary sauces with your steak

<b>Horseradish Cream</b>	<b>Bordelaise</b>
<b>Cognac peppercorn</b>	<b>Béarnaise</b>
<b>Creamy Roquefort</b>	<b>Farraddays steak sauce</b>

## WEEKEND COLLECTION

### **Prime Rib of Beef, Au Jus**

Salt-crusted rib roast with Yorkshire pudding  
12 oz. \$30      16 oz. \$42

### **2 Lb. Live Maine Lobster**

Steamed or baked, with butter and lemon  
MP

Stuffed with crab imperial, add \$16

### **1 Lb. Alaskan King Crab Legs**

Steamed, with butter and lemon  
MP

# THE MAIN COURSE

All Main Courses are Served with your Choice of Salt Crusted Baked Potato, Creamy Mashed Potatoes, Baked Sweet Potato, 5-Grain Rice Pilaf, Steamed Parsley New Potatoes or Seasonal Fresh Vegetables

## **FARRADDAYS' SURF & TURF \$42**

7 oz petite filet mignon and cold water lobster tail, served with melted butter and grilled lemon

## **DOUBLE LAMB CHOPS \$36**

Two char-grilled double rack lamb chops, served with eggplant caponata and roasted pepper salad

## **MAHOGANY GLAZED DUCK \$27**

Marinated semi-boneless half duck, sour cherry compote and honey sage jus

## **VEAL PORTERHOUSE \$36**

12 oz. bone-in veal loin chop, wild mushroom and cognac cream sauce

## **KUROBUTA PORK AU POIVRE \$26**

Pan seared pork filet with cracked black pepper, cognac, Dijon mustard, demi glaze and heavy cream

# SEAFOOD

## **SNAPPER FRANCAISE \$28**

Battered, sautéed local red snapper filet with lemon, flat leaf parsley, Roma tomato and butter sauce

## **GRILLED ATLANTIC SALMON \$24**

hickory scented salmon filet with wilted baby spinach and orange relish

## **SEARED DAY BOAT SCALLOPS \$30**

Lightly caramelized jumbo sea scallops with fresh asparagus risotto Genovese style and lemon butter sauce

## **ROASTED CHILEAN SEA BASS \$30**

Pan roasted filet, topped with creamy lump crab imperial

## **DOVER SOLE MEUNIERE \$46**

Sautéed imported sole, served off the bone with a lemon and parsley brown butter sauce

## **COLD WATER LOBSTER TAIL (one) \$25 (two) \$38**

Oven roasted or grilled lobster tail with melted butter and grilled lemon

# ACCOMPANIMENTS

## **ANY CHOICE \$7**

**LOBSTER MAC N' CHEESE**, caramelized shallots  
**BABY SPINACH**, choose from sautéed or creamed

**GRILLED ASPARAGUS**, orange hollandaise sauce

**STEAMED BROCCOLINI**, truffle gouda fondue

**CRISPY ONION RINGS**, creamy chipotle-chili mayonnaise

**HONEY GLAZED CARROTS**, orange-toasted pecan butter

**SAUTÉED BUTTON MUSHROOMS**, sherry butter glaze

**HAND-CUT KENNEBEC FRIES**, house-made heirloom tomato ketchup

**FRESH CORN OFF THE COB**, choose from sautéed or creamed

A Service charge of \$15.00 may be applied for splitting of menu items.

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