

Euphoria

APPETIZERS

CLASSIC ONION SOUP 9-

Rich Onion Broth, Sherry, Bubblin' Gruyère, Crouton

LOBSTER BISQUE 15-

Sweet Caribbean Lobster & Corn Fritters, Sherry Cream

BRUSCHETTA 12-

Garlic-Rubbed Toasted Ciabatta, Vine-Ripened & Sun-Dried Tomatoes, Crumbled Goat Cheese, Aged Balsamic

NUESKE'S SMOKED BACON-WRAPPED SHRIMP 17-

Pan-Seared, Smoked Gouda Grits, Amarillo Aioli, Crispy Leeks

CHILLED JUMBO SHRIMP 16-

Old Bay Seasoning, Wakame Salad, Tropical Island Dipping Sauce

AHI TUNA TOSTADA* 15-

Blackened Tuna, Charred Pineapple, Avocado-Habanero Relish, Crispy Wonton, Citrus Glaze, Tuxedo Sesame Seeds

MUSSELS 14-

White Wine, Garlic, Oregano, Caramelized Fennel, Tomatoes, Pancetta

CRISPY CALAMARI 14-

Flash-Fried, Calabrian Pepper Aioli, Crispy Zucchini & Sweet Tomato Chips, House Pomodoro Sauce

FIRECRACKER SHRIMP 16-

Golden Crispy, Wakame Seaweed Salad, Spicy Thai Aioli, Toasted Sesame Seeds

BLACKENED CHICKEN EGG ROLLS 14-

Chipotle Ranch

BLUE CRAB DIP 16-

Jumbo Lump Blue Crab, Creamy Cheese Sauce, Oven-Roasted Tomatoes, Yellow Corn Tortillas

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

SALADS

ROASTED TRI-COLOR BEETS 12-

Baby Arugula, Orange Segments, Crumbled Goat Cheese, Pistachio Dust, Apple Cider Vinaigrette

VERY CHILLED WEDGE 13-

Gem Lettuce, Heirloom Tomatoes, Crispy Pancetta, Citrus Fruit Segments, Melon Relish, Toasted Almonds, Crumbled Blue Cheese, Mango-Ranch Dressing

BURRATA CAPRESE 13-

Heirloom Tomatoes, Creamy Buffalo Mozzarella, Basil Gel, Aged Balsamic Pearl, Cold-Pressed Olive Oil

BROKEN CAESAR 11-

Baby Romaine, Creamy Caper Dressing, Herbed Ciabatta Croutons, Parmesan Crisp, Imported White Anchovies

Add Chicken 7-

Add Shrimp 9-

PASTA

POLPETTI 23-

Butcher Block Blend Meatballs simmered in San Marzano Tomato-Basil Sauce, served over Egg Linguini, Pecorino Romano

CAVATAPPI AL FORNO 27-

Lump Crabmeat, Shrimp, Boursin Cream Sauce, Asiago Crust, Truffle Oil

ROASTED CHICKEN PENNE 23-

Broccoli, Sun-Dried Tomato, Baby Spinach, Toasted Pine Nuts, Parmigiano-Reggiano

RICOTTA GNOCCHI 24-

Flash-Fried, Wild Mushrooms, Baby Spinach, Pecorino Cream Sauce, White Truffle Oil

CARIBBEAN JAMBALAYA 19-

Coconut Rice loaded with Shrimp, Chicken & Andouille Sausage, simmered in a Spicy Broth

LINGUINI & CLAMS 23-

Littleneck Clams, Pinot Grigio Wine Broth, Fresh Basil and Garlic over Egg Linguini

HOUSE SPECIALTIES

OVEN-ROASTED FREE-RANGE CHICKEN 25-

Golden Fingerling Potatoes, Roasted Garden Vegetables, Honey Lemon Jus

PAN-SEARED WILD SALMON 31-

Caramelized Fennel, Sautéed Baby Spinach, Sweet Potato Hash, Dijon Cream

GRILLED MAHI MAHI 28-

Saffron Risotto, Charred Pineapple & Mango Relish, Indian River Butter Sauce

GRILLED DUROC PORTERHOUSE PORK CHOP 32-

Smoky Red Pepper BBQ Sauce, Gorgonzola Mashed Potatoes, Braised Cipollinis

BLUE CRAB-CRUSTED GROUPER 37-

Roasted Garden Vegetables, Basil-Scented Tri-Color Fingerlings, Provençale Vinaigrette

GRILLED ANCHO CHILE-RUBBED RIBEYE* (14 oz.) 38-

Center-Cut, Bone-In Ribeye with Ancho Chile Rub, Gorgonzola Mashed Potatoes, Roasted Garden Vegetables

STEAK 'N FRITES* 27-

Grilled Hanger Steak, Rojo Chimichurri Sauce, Arugula & Sweet Pepper Salad, Yuca Fries, Cilantro Aioli

CLASSIC CHEESEBURGER 14-

Melted American Cheese, Lettuce, Tomato, Bermuda Onion, Choice of House-Seasoned Fries or Island Slaw

VACATION CLUB 15-

Slow-Roasted Turkey, Cured Ham, Swiss Cheese, Applewood Smoked Bacon, Lettuce, Tomato, Mayo, Toasted Country Bread, Choice of House-Seasoned Fries or Island Slaw

SKULL 'N CROSSBONES BBQ RIBS 23-

Fork-Tender Baby Back Ribs, Our Signature Guava-BBQ Sauce, House-Seasoned Fries, Island Slaw

JUMBO COCONUT SHRIMP 24-

Golden-Fried, Piña Colada Dipping Sauce, served with House-Seasoned Fries, Island Slaw

SIDES

GORGONZOLA MASHED POTATOES 5-

HOUSE-SEASONED FRIES 4-

COCONUT RICE 3-

ROASTED GARDEN VEGETABLES 4-

ISLAND SLAW 3-

Each wine category is listed progressively from light body to full body

WHITE WINES

CHARDONNAY

	glass	bottle
WILLIAM HILL ESTATE, Central Coast	9	34
CHATEAU STE. MICHELLE "MIMI", Horse Heaven Hills, N.V.		36
MEIOMI, Monterey, Sonoma, Santa Barbara	11	42
KENDALL-JACKSON, "VINTNER'S RESERVE"	10	38
FREI BROTHERS RESERVE, Russian River Valley		42
SONOMA-CUTRER, Russian River Ranches	13	44
FERRARI-CARANO, Sonoma		46
ORIN SWIFT MANNEQUIN, California		57
FESS PARKER, Ashley's Vineyard		60
GARY FARRELL, Russian River Valley		68
CAKEBREAD CELLARS, Napa Valley		77
CHATEAU MONTELENA, Napa Valley		98
KISTLER, LES NOISETIERS, Sonoma Coast, 2016		110

INTERESTING AROMATIC WHITES/ROSÉ

SCHLOSS-VOLLRADS, RIESLING, KABINET, Rheingau, Germany		49
CHATEAU STE. MICHELLE, RIESLING, Columbia Valley, Washington	9	34
ECCO DOMANI, PINOT GRIGIO, Italy	9	34
MASO CANALI, PINOT GRIGIO, Italy		38
WHISPERING ANGEL, COTES DE PROVENCE, ROSÉ, France	10	39
CONUNDRUM, WHITE PROPRIETARY BLEND, California	13	48
BANFI, PRINCIPESSA GAVIA, Gavi DOCG		42
SANTA MARGHERITA, PINOT GRIGIO, Italy		46
STAGS' LEAP, VIOGNIER, Napa Valley		52

SAUVIGNON BLANC

MURPHY-GOOD "THE FUME", North Coast	9	34
KIM CRAWFORD, Marlborough, New Zealand	11	42
GROTH, Napa Valley		45
MONDAVI RESERVE FUME BLANC, Napa Valley, 2013		107
CAKEBREAD CELLARS, Napa Valley		62

CHAMPAGNE & SPARKLING WINES

	glass	bottle
LA MARCA, PROSECCO, Italy (split)	12	32
SCHRAMSBERG, CREMANT DEMI-SEC, Calistoga, California		70
KORBEL, BRUT, California, N.V.		38
MOËT ET CHANDON, Imperial, N.V. (split)	25	98
VEUVE CLICQUOT, Yellow Label, Reims, N.V.		125
LOUIS ROEDERER, Cristal, 2009		325

RED WINES

PINOT NOIR

MURPHY-GOOD, California	10	36
WENTE, RIVA RANCH, Arroyo Seco, Monterey		46
J VINEYARD, Monterey, Sonoma, Santa Barbara	12	46
MacMURRAY RANCH, Estate Vineyard		48
LA CREMA, Sonoma	14	54
GARY FARRELL, Russian River Valley		75
CHERRY PIE, "STANLY RANCH", Napa Valley		90
ARCHERY SUMMIT, "PREMIER CUVEÉ" Willamette Valley		98
ROCCO, "PRIVATE STASH", CHEHALEM, Willamette Valley, 2014		144

MERITAGE, BLENDS & DISTINCTIVE REDS

ALAMOS, MALBEC, Mendoza, Argentina		36
PENFOLDS, KOONUNGA HILL, SHIRAZ, Australia		42
TENUTA DELL'ORNELLAIA, "LE VOLTE", SUPER TUSCAN, Tuscany		46
CONUNDRUM BLEND, California		48
ROMBAUER, ZINFANDEL, Napa Valley		64
ACHÁVAL-FERRER, Mendoza, Argentina		66
THE PRISONER, BLEND, Napa Valley		68
BV TAPESTRY, RESERVE RED BLEND, Napa Valley		99
OVERTURE, by OPUS, Napa Valley		180
INGLENOK ESTATES, "RUBICON", Rutherford, 2012		236
OPUS ONE, Napa, 2015		345

RED WINES

MERLOT

	glass	bottle
GHOST PINES, Sonoma		42
MARKHAM, Napa Valley	14	47
COLUMBIA CREST, "GRAND ESTATES", Columbia Valley, Washington St.	10	44
J. BOOKWALTER, "FORESHADOW", Richland, Washington St.		75

CABERNET SAUVIGNON

PROVERB, California	10	36
ROBERT MONDAVI PRIVATE SELECTION BOURBON BARREL, California		40
LIBERATED, North Coast		38
SILVER PALM, North Coast	11	42
BELLACOSA, Sonoma, California		45
LOUIS M. MARTINI, Sonoma County	12	46
FRANCISCAN ESTATE, Napa Valley		46
JACKSON ESTATE, Alexander Valley		48
FREI BROTHERS RESERVE, Alexander Valley		48
STERLING VINEYARDS, Napa Valley		49
INTRINSIC, Columbia Valley, Washington		50
CONN CREEK, Napa Valley	15	56
FREEMARK ABBEY, Napa Valley		75
STAG'S LEAP WINE CELLARS, "ARTEMIS", Napa Valley		95
MOUNT VEEDER, Napa Valley		80
JORDAN, Sonoma, 2014		115
GROTH, Oakville, Napa Valley, 2013		120
CAKEBREAD, Napa Valley, 2014		125
CAYMUS, Napa Valley, 2016		148
BELLACOSA, Oakville Reserve, Napa Valley, California, 2014		160
FAR NIENTE, Oakville, Napa Valley, 2015		235
BV, GEORGES DE LATOUR PRIVATE RESERVE, Rutherford, 2011		195
HEITZ, MARTHA'S VINEYARD, Oakville, Napa Valley, 2013		325