# A Land Remembered Menu

## APPETIZERS

Goat Cheese Fritters

Vidalia Onion, Tomato Jam, Toasted Baguette-$13

Diver Scallops

Pan-Seared New Bedford Scallops, Citrus Salsa, Lemon Basil Vinaigrette-$16

Escargot Provencal

Garlic, Shallots, Mushrooms, Tomatoes, Fresh Cream-$15

Jumbo Lump Crab Cake

Jumbo Lump Crab, Scallion Aioli, Red Chili Pepper Glaze-$16

Ahi Tuna

Served Rare, Lemon Myrtle Crust, Napa Cabbage Slaw, Thai Chili Pepper Citrus Vinaigrette-$17

Shrimp Cocktail

Citrus Scented Shrimp, Mango, Wasabi Avocado & Cocktail Sauces-$16

Bistro Steak Bruschetta

Grilled Tenderloin, Boursin, Parmesan, Baby Arugula, Tomato, Onion, Balsamic, Horseradish Aioli, Toasted Baguette-$16

A Land Remembered Sampler
(serves up to 4 people)

Goat Cheese Fritters, Jumbo Lump Crab Cakes, Bistro Steak Bruschetta-$54

## **SOUP AND SALADS**

Lobster Bisque

Splash of Sherry-$11

Gator Creek Stew

Hearty Chowder, White Beans, Alligator-$9

Baked Onion Soup
Provolone, Parmesan-$9

Steakhouse Wedge

Iceberg Lettuce Wedge, Creamy Gorgonzola, Heirloom Tomato, Cherrywood Bacon, Chopped Egg, Shaved Red Onion-$13

Grilled Hearts of Romaine

Warmed Goat Cheese Fritter, Pickled Beets, Palm Sugar Vinaigrette-$12

Heirloom Tomato Salad

Red Onion, Blue Cheese, Balsamic Vinaigrette-$12

Caesar Salad

Shaved Parmesan, Focaccia Croutons, House-Made Dressing-$11

## FROM THE GRILL

Premium Creekstone All Natural Bone-In Cuts

Bone-In Filet

12 oz.-$56

Bone-In Ribeye

20 oz.-$48

Harris Ranch Black Angus Five Diamond Prime Beef

Filet Mignon

8 oz.-$42

New York Strip

5 Peppercorn Rub

16 oz.-$46

Filet Oscar

8 oz. Filet Mignon, Jumbo Lump Crab, Bordelaise & Béarnaise Sauce, Fresh Asparagus-$55

Surf and Turf

8 oz. Grilled Filet Mignon and ½ lb. Maine Lobster Tail, Drawn Butter-$67

Chateaubriand for Two

20 oz. Center Cut Filet Carved Tableside

Garlic Mashed Potatoes, Grilled Asparagus, Organic Wild Mushrooms, Béarnaise Sauce-$125

Steak Toppings

Suwannee Creek Crab Oscar

Jumbo Shrimp Scampi-$15.00

Oregon Blue Cheese

Béarnaise Sauce

Sauce Diane

Au Poivre-$6.00

## FRESH SEAFOOD

Cedar Plank Roasted Salmon

Spice Rubbed Skuna Bay Salmon, Local Honey-$36

Pan Seared Sea Bass

Pan Seared Chilean Sea Bass, Lemon Caper Beurre Blanc-$44

Catch of the Day

Market Price

Choice of Preparation…

Blackened, Broiled or Pan-Seared

Lemon Caper Beurre Blanc

## SPECIALTIES

Duroc Dry Aged Pork Rib Chop

12 oz. Apple-Brined Chop, Peach Glaze, Andouille Spoon Bread Dressing, Pan Gravy-$34

Citrus Grilled Chicken

10 oz. Organic Chicken Breast, Florida Citrus, Wilted Arugula, Mushroom Vinaigrette-$29

## **ACCOMPANIMENTS**

Garlic Mashed Potatoes

Creamed Spinach

Sweet Potato Mashed with Honey Butter

Gator Drool Beer Braised Collard Greens

Garlic Sautéed Baby Spinach

Baked Potato-$6 each

Grilled Asparagus with Hollandaise

Organic Wild Mushrooms-$8

Lobster Macaroni and Cheese
(serves two)

Butter Poached Maine Lobster & 4 Cheese Fondue-$14