Lunch Entrees

(Two Course Lunch $22.00 + tax & gratuity – No plate sharing or substitutions)
****Select either a first or third course and select a second course.**
Available from 11:00am – 4:00pm

First course:
***Prosciutto Crostini:** Butter toasted crostini with whipped goat cheese, apple & prosciutto finished with balsamic glaze & micro sorrel.
***Lemongrass Chicken Potstickers:** Crispy chicken potstickers infused with fragrant lemongrass. Served with sweet chili-lime dipping sauce, with fresh cilantro & scallions.
***Soup:** Cup of our soup du jour (Add $2 for a bowl)

Second course:

The "Brian Faro" Burger
Two crispy-edged smash patties piled high with thick-cut pork belly, creamy peanut butter, sweet & spicy pepper jelly, crispy onion straws and melted sharp cheddar, all stacked on a toasted brioche bun. Served with French fries.

"Betty Tullos" Paradise Salad
Baby arugula, juicy watermelon, crisp cucumber, creamy feta, fresh avocado, fresh red onion, mint and basil tossed in a bright honey-lime vinaigrette and finished with candied pecans and blackened shrimp. Served with a side of our Pumpkin bread.

Stump Pass Shrimp Wrap
Blackened Shrimp, fresh mango-pineapple salsa, creamy avocado, crisp greens, red onion, cilantro and Monterey Jack, drizzled with coconut-lime crema and wrapped in a warm flour tortilla. Served with Sweet potato fries.

Birria Melt
Tender, slow-braised birria beef piled high with melted provolone and mozzarella, fresh cilantro, and onions on crispy grilled garlic bread. Served with a side of rich birria consommé for dipping. Served with French fries.

Kicking Bourbon Chicken
Crispy fried chicken tossed in a sweet-and-spicy bourbon glaze, topped with melted pepper jack cheese, caramelized onions, fresh arugula, pickled jalapenos & smoky Cajun aioli on a toasted brioche bun. Served with Cole slaw.

Third Course:
***Tiramisu Shots** ~ Double espresso coffee-soaked lady fingers, stuffed with our Tiramisu filling, sprinkled with cocoa powder
***Peach Cobbler Ice Cream**

Specialty Drink: "The Kialoma" (Nakia Garcia) $10.00
Yave Jalapeño Tequila, lime juice, grapefruit juice & soda water

September 2026

Dinner Entrees

(Three Course Dinner $42.00 + tax & gratuity – No plate sharing or substitutions)
Available from 4:00pm till close

First course: Choose 1

***Prosciutto Crostini:** Butter toasted crostini with whipped goat cheese, apple & prosciutto finished with balsamic glaze & micro sorrel.

*__Lemongrass Chicken Potstickers:__ Crispy chicken potstickers infused with fragrant lemongrass. Served with sweet chili-lime dipping sauce, with fresh cilantro & scallions.

*__Soup:__ Cup of our soup du jour (Add $2 for a bowl)

*__Manasota Salad:__ Mixed greens with cran-raisins, gorgonzola cheese, & candied pecans with our vinaigrette dressing.

Second Course: Choose 1

Old Florida Snapper

Blackened Red Snapper served over creamy smoked Gouda stone-ground grits, topped with sauteed Gulf Shrimp, roasted corn and charred asparagus, finished with a rich Cajun lemon-butter cream sauce, crispy onion straws and fresh scallions.

Crab Rangoon Stuffed Potato

A jumbo baked potato loaded with creamy crab Rangoon filling, made with crab, cream cheese, scallions and a touch of sweet chili. Topped with melted mozzarella, crispy wonton strips and finished with sweet chili drizzle & fresh scallions.

Steak Fajita Bowl

Tender marinated Steak served over fluffy white rice with fresh Pico de Gallo, creamy avocado, shredded cheese, fresh jalapenos & chargrilled lime for a smoky citrus finish.

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Grand Marnier Chicken

Parmesan-crusted Chicken served over fluffy white rice with tender asparagus, topped with Chef Robbie's signature Grand Marnier sauce & finished with sweet, caramelized orange.

Bourbon Street Mac n' Cheese

Cavatappi tossed with Louisiana crawfish and smoky andouille sausage in a creamy Cajun-spiced blend of sharp cheddar, smoked gouda & pepper jack, finished with a buttery toasted cornbread-parmesan crust & fresh green onions.

Third Course: Choose 1

*__Tiramisu Shots__ ~ Double espresso coffee-soaked lady fingers, stuffed with our Tiramisu filling, sprinkled with cocoa powder

***Peach Cobbler Ice Cream**

Specialty Drink: "The Kialoma" (Nakia Garcia) $10.00
Yave Jalapeño Tequila, lime juice, grapefruit juice & soda water

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