

DINNER

SOUPS

LENTIL SOUP

lentils, star anise, sweet italian sausage, hickory smoked kielbasa, garden vegetables ~ 8

SOUP OF THE DAY

prepared fresh by our chef each day ~ 8

STARTERS

TEMPURA SHRIMP

six tempura battered shrimp, asian sweet & sour sauce for dipping ~ 13

BBQ FLATBREAD

smoked breast of chicken or beef, pepper jack flat bread, chipotle bbq sauce, grenadine onions ~ 13

ANTIPASTO

prosciutto de parma, midori scented melon salad, basil pesto tossed fresh mozzarella, micro greens, grissini bread sticks ~ 15

SALADS AND SANDWICHES

SIERRA SALAD

fresh mixed greens, roma tomatoes, cucumbers, red onions, alfalfa sprouts, black olives, shredded red cabbage, house dressing ~ 8

SALMON SALAD

honey smoked all natural salmon, organic mixed greens, tomatoes, cucumbers, blueberries, raspberries, diamond almonds, raspberry chipotle dressing ~ 16

CARIBE CLUB

carolina all natural turkey, smoked applewood bacon, tomatoes, butter lettuce, onion, garlic pickle, mayonnaise in a toasted ciabatta roll, terra root vegetable chips ~ 14

BURGER

8oz premium black angus burger, sesame seed bun, ripe tomato, butter lettuce, onion, garlic pickle, crisp fries ~ 13

Add 1.25 ea. for cheese, mushrooms, bacon or grilled onions

all burgers will be cooked to a minimum internal temperature of 160°F

ENTREES

add a garden side salad to any entrée ~ 6

NEW YORK SIRLOIN

12 oz grilled premium black angus new york steak, potato truffle croquette, rapini, roasted garlic, chippolini, oven dried ripe roma tomatoes, baby carrots, porcini butter, red wine butter sauce ~ 28

RIBEYE

premium black angus ribeye, rosemary roasted fingerling potatoes, vegetable ragout, forrest mushroom pan jus ~ 29

BREAST OF CHICKEN

all natural wing on boneless breast of chicken, coconut scented rice, grilled banana & pineapple salsa, sweet carrots, ginger coulis, hints of saffron ~ 25

ENTREES- OUT OF THE PAN

ATLANTIC SALMON

florida blood orange and aged balsamic vinegar glazed atlantic salmon, grilled vegetable cheese ravioli, sautéed spinach ~ 26

RISOTTO

fire roasted vegetable risotto, asparagus tips, tomato fondue, shaved asiago ~ 19
with shrimp, chicken or crab ~ 25

PORK TENDERLOIN

farm premium pan roasted pork tenderloin, florida corn and mascarpone cheese polenta, poached granny smith apple cider braised red cabbage, port wine demi ~ 27

BOSTON SCROD

pumpnickel crusted boston scrod, celeric mash, grilled asparagus, jamaican laughing bird pink shrimp grit cake, orange ginger beurre blanc ~ 26

SHORT RIB RAVIOLI

pulled short rib, wild mushroom ravioli, beurre rouge sauce, pernod scented baby spinach, sweet red carrots ~ 24

SIDES

fingerling potatoes ~ 5

risotto ~ 8

grilled vegetables ~ 5

18% gratuity added to parties of six or more. Applicable sales tax not included.
Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.