

BRUNCH CHARCUTERIE

fruit, cheese, waffle, yogurt, proscuitto, boiled egg, crostini / 18.9 (Available During Brunch Only)

TUNA POKE

ahi tuna, white rice, edamame, corn, poke, sriracha aioli / 19.8

COCONUT CASHEW CHICKEN

crusted chicken over thai rice, pineapple beurre blanc, roasted carrots / 22.9

STRAWBERRY BASIL GROUPER

seared grouper, strawberry basil salsa, lime cream sauce, rice, broccoli / 31.5

FEATURED WINE

HARVEST CHARDONNAY
9 GLS / 34 BTL

VEUVE CLICQUOT CHAMPAGNE

DESSERTS

STRAWBERRY CAKE / 7.9



REGULAR MENU ALSO SERVED 352-268-3701

We use nuts and nut based oils in our food. If you are allergic to nuts, or any other foods, please le your server know. Our food contains or may contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters or eggs may increase your risk of food-borne illness.