

### | hand-carved |

**GRILLED BISTRO STEAK** | 24-hour marinated beef shoulder tender, seasoned simply with sea salt and fresh ground black pepper, 4 peppercorn jus

**ESPRESSO RUBBED ROASTED BEEF TENDERLOIN** | brandy peppercorn cream sauce

**TOMAHAWK STEAK** | grilled tomahawk ribeye with dijon shallot mushroom cream

**CHILI COFFEE AND CUMIN RUBBED FLANK STEAK** | espresso mole negro

**GRILLED CHURRASCO STEAK** | marinated and seasoned simply with sea salt and fresh ground black pepper, served with cilantro chimichurri

**GRILLED BONE-IN RIBEYE** | sous vide and finished on the grill, horseradish cream

**SOUS VIDE PORK LOIN** | with agrodulce

**SMOKED PORK BELLY** | 24-hour sous vide pork belly, fork tender, with blackberry-bourbon glaze

**BACON-WRAPPED PORK LOIN** | with rhubarb-peach jalapeno compote

**SAUSAGE CARVING STATION** | (choose 2) bratwurst, andouille, spicy Italian, Kielbasa; assorted mustards

**MAPLE SOY TUNA LOIN** | maple ginger miso sauce

### | beef |

**CABERNET BRAISED BEEF SHORT RIBS** | slow braised in beef stock, red wine, porcini mushrooms, and root vegetables, boneless, finished with a porcini fig demi-glace

**MEXICAN BRAISED SHORT RIBS** | slow braised with chile, coffee and black lager, boneless, finished with espresso mole negro

**CHIANTI BRAISED BRISKET** | slow cooked in Italian seasonings and Chianti wine with root vegetables, sliced

**OXTAIL RAGU** | slow cooked tender oxtail in a rich sauce of red wine, onion, carrot, herbs, tomato, tossed with potato gnocchi

### | seafood |

#### local + fresh caught fish

We use only the freshest seafood, locally sourced and we would be happy to suggest the best option for your event based on the season and availability

**SAUTÉED GULF COAST GROUPE** | fresh locally caught Gulf grouper

**MAHI MAHI A LA PLANCHA** | fresh caught local Gulf mahi

**PAN SEARED SALMON** | fresh caught Atlantic salmon

**PREPARATIONS** |  
artichoke, lemon, and leek cream  
creole remoulade crusted  
grilled fennel & lemon salad  
smoked eggplant caponata  
citrus salsa verde  
pistachio pesto  
miso glazed

**“CHARLESTON STYLE” SHRIMP** | with andouille sausage, onions and peppers in a white-wine cream sauce, served with **WHITE CHEDDAR GRITS**

**SAUTEED SHRIMP + BAY SCALLOPS** | shrimp + bay scallops in a lemon butter sauce, crispy pancetta, served over **LEMON BASIL PEARL BARLEY RISOTTO**

**THAI SHRIMP** | shrimp poached and cold marinated in basil, mint, fish sauce, ginger and scallion

**SHRIMP ROBAN** | jumbo shrimp sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion

### | chicken |

**CITRUS HERB GRILLED CHICKEN** | chicken breast finished with citrus salsa verde

**PAN-ROASTED CHICKEN** | chicken breast; topped with an artichoke, lemon, and leek cream

**FRENCH ONION ROASTED CHICKEN** | pan-seared chicken breast; smothered in caramelized onion gravy, topped with melted gruyere

**CHICKEN RUSTICA** | pan-seared chicken breast; topped with wild mushroom and caramelized onion ragout, fontina cheese

**PISTACHIO PESTO CHICKEN** | roasted chicken breast with fresh pistachio pesto

**CHICKEN DIJON** | chicken breast pan-seared with Dijon shallot mushroom cream

**JERK CHICKEN THIGHS** | boneless chicken thigh, house made jerk marinade

**PESTO BLACKENED CHICKEN** | blackened chicken breast; roasted red pepper pesto cream, fresh basil

**HERB CRUSTED ROAST CHICKEN** | boneless chicken thighs roasted simply with Italian herbs, garlic and finished with pan jus

**CHICKEN CREOLE** | diced chicken thighs simmered in a Creole (New Orleans style) tomato-based sauce, best served with **WHITE RICE**

**SMOKED CHICKEN + CAVATAPPI** | hand pulled hickory smoked chicken, roasted broccolini, blistered grape tomatoes, parmesan cream sauce

**CHICKEN ROBAN** | sliced blackened chicken breast, sautéed in a rich, spicy cream sauce, tossed with shell pasta and chopped green onion

### | pork |

**HICKORY SMOKED PORK SHOULDER** | smoked low and slow over hard wood, hand pulled and tossed in our house BBQ sauce

**CARNITAS** | Mexican style braised pork shoulder, with pineapple braising reduction

**JERK PORK SHOULDER** | lightly smoked, house made jerk marinade, hand pulled

**MOJO MARINATED PORK SHOULDER** | slow cooked Cuban style pulled pork, with mojo-sour orange reduction, grilled spanish onions

**CAJUN PORK ROAST (COCHON DE LAIT)** | slow cooked pork roast, stuffed with garlic and rubbed with Cajun seasonings

**Please ask us about grass fed beef, wagyu beef, and locally raised beef, pork and chicken. Lamb, bison and other specialty meats or seafood are available upon request.**

### | vegetarian |

**ITALIAN ROASTED BUTTERNUT SQUASH** | sliced and topped with wild mushroom and caramelized onion ragout (vg)

**EGGPLANT ETOUFFEE** | roasted eggplant, onion, celery, peppers, garlic, tomato, liquid aminos, hot sauce + spices and shaved scallions best served with **WHITE RICE** (vg)

**CHICKPEA TAGINE** | north African stew of chickpeas, tomatoes, apricots, almonds, olives and preserved lemon, best served with **ISRAELI COUSCOUS** (vg)

**SMOKED MUSHROOM + CAVATAPPI** | smoked wild mushrooms, roasted broccolini, blistered grape tomatoes, parmesan cream sauce (v)

**PAN FRIED GNOCCHI** | with roasted cauliflower, parmesan cream and crispy sage (v)

**TRI-COLOR CHEESE TORTELLINI** | tossed in a spicy arrabbiata sauce (v)

### | for the kids |

**CLASSIC GRILLED CHEESE** | american + cheddar cheeses, steamed broccoli (v)

**CITRUS HERB GRILLED CHICKEN STRIPS** | with herb roasted potato wedges, green beans

**BUTTERMILK FRIED CHICKEN NUGGETS** | served with ketchup, kraft mac-n-cheese, steamed broccoli

### | side dishes |

#### creamy + decadent

**GORGONZOLA TRUFFLE MAC-N-CHEESE** | cavatappi pasta, porcini mushrooms, sun-dried tomatoes, cracked black pepper (v)

**THREE CHEESE MAC-N-CHEESE** | cavatappi pasta, sharp cheddar, parmesan and asiago cheeses (v)

**SMOKED GOUDA MAC-N-CHEESE** | cavatappi pasta, sharp cheddar and smoked gouda cheeses (v)

**BACON + SHARP CHEDDAR MAC-N-CHEESE** | cavatappi pasta, applewood smoked bacon, sharp cheddar, asiago

**WHITE CHEDDAR GRITS** | creamy southern style

**CREAMY PARMESAN POLENTA**

**MUSHROOM PEARL BARLEY RISOTTO**

**LEMON BASIL PEARL BARLEY RISOTTO**

**CAULIFLOWER MASH** | seasoned simply with salt, cream and butter (v)

### rice + grains

**SAFFRON BASMATI RICE** | with almonds, peas, and crispy garlic (vg)

**TRADITIONAL JASMINE RICE** | seasoned perfectly with salt (vg)

**WILD + BROWN RICE BLEND** | steamed with aromatics (vg)

**WHITE RICE** | long grain rice with salt (vg)

**FORBIDDEN BLACK RICE** (vg)

**ARROZ CONGRÍ** | Cuban style rice cooked with black beans and house-made sofrito oil

**CARROT GINGER QUINOA** | with lentils + toasted sesame seeds (vg)

**FARRO TABBOULEH** | lemon, olive oil, cucumber, tomato, onion, basil, parsley (vg)

### potatoes

**YUKON GOLD MASHED POTATOES** | seasoned simply with salt, cream and butter (v) (or choose a flavor)

**CARAMELIZED ONION MASHED POTATOES** (v)

**HORSERADISH MASHED POTATOES** (v)

**SOUR CREAM AND CHIVE MASHED POTATOES** (v)

**SMOKED GOUDA POTATOES AU GRATIN** (v)

**GERMAN FINGERLING POTATOES** | caramelized onions, bacon, caraway seed and cider-grain mustard dressing

**ROASTED FINGERLINGS WITH FENNEL AND MUSHROOMS** (vg)

**HERB ROASTED POTATO WEDGES** | tossed with fresh herbs, garlic oil and salt (vg)

**SWEET POTATO AND BUTTERNUT SQUASH MASH** | savory rustic style (v)

**ROASTED SWEET POTATO WEDGES** | tossed with fresh herbs, garlic oil and salt (vg)

### vegetables

**SAUTÉED GREEN BEANS** | seasoned simply with Kosher salt and fresh ground black pepper (vg)

**SOUTHERN STYLE GREEN BEANS** | sautéed in butter with bacon

**HARISSA ROASTED TRI COLOR CARROTS** (vg)

**ROASTED HEIRLOOM CARROTS** (vg)

**COCONUT BRAISED BABY BOK CHOY** (vg)

**ROASTED ASPARAGUS** | seasoned simply with Kosher salt and fresh ground black pepper (vg)

**GARLICKY BROCCOLINI** | tossed in melted butter with fresh garlic and herbs (v)

**ROASTED BROCCOLINI** | seasoned simply with Kosher salt and fresh ground black pepper (vg)

**CARAMELIZED BRUSSELS SPROUTS** | pearl onions, hard wood smoked bacon, Kosher salt and black pepper

**SOUTHERN BRAISED COLLARD GREENS** | ham hocks and cider vinegar

**GRILLED SEASONAL VEGETABLES** | chef's choice of market fresh vegetables, tossed with olive oil and seasoned simply with kosher salt and fresh ground black pepper (vg)

**CREAMED SPINACH** | steakhouse style, topped with breadcrumbs (v)

**SLOW ROASTED ROOT VEGETABLES** | carrots, parsnips, brussels sprouts, pearl onions, red onion, and red bell pepper, tossed with olive oil and seasoned simply with Kosher salt and fresh ground black pepper (vg)

### | salads |

**SIGNATURE ARTISAN SALAD** | artisan greens, crumbled goat cheese, Cajun candied pecans, fresh seasonal berries, honey tarragon vinaigrette (v)

**STEAKHOUSE SALAD** | romaine, tomatoes, red onion, gorgonzola crumbles, crispy bacon, red wine vinaigrette

**YBOR SALAD** | iceberg lettuce, julienne of baked ham and Swiss cheese, tomatoes, olives, Romano cheese, garlic vinaigrette

**SOUTHERN MARKET SALAD** | romaine lettuce, grape tomatoes, cucumber, matchstick carrots, croutons, Vidalia onion vinaigrette (vg)

**THE ORLEANS SALAD** | iceberg and artisan greens, grape tomatoes, croutons, olive tapenade, Creole mustard vinaigrette (vg)

**KALE CAESAR SALAD** | romaine, kale and artisan greens, homemade croutons, shaved parmesan cheese, fresh lemon, Caesar dressing (v)

**KEY LIME CAESAR SALAD** | romaine, homemade croutons, grated parmesan cheese, house made key lime Caesar dressing (v)

**BAJA CITRUS SALAD** | chopped artisan greens, romaine, fire charred corn and grape tomatoes, cotija cheese, crispy corn tortilla strips, fresh garlic lime vinaigrette (v)

**GREEK SALAD** | romaine, tomatoes, pepperoncini, Kalamata olives, red onion, feta cheese, Greek vinaigrette (v)

These are just some highlighted samples of the types of food that we serve. Each menu is custom designed and priced for your specific situation. Let us know if you have specific dishes you'd like to serve; we'll make it happen!

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