

## Light Fare

(See aged cheese selection on accompanied menu)

### HUMMUS DUO

Fire-roasted red pepper and caramelized garlic hummus duet, served with grilled pita, carrots, and Spanish olives. -10

### TUNA AVOCADO FUSION

Cubed Pacific Ahi tuna and creamy avocado marinated in zesty ginger lime vinaigrette, tossed with sesame seeds and sea salt. Served with crispy gyoza chips. - 14

### SHRIMP AND CRAB CEVICHE

Black Tiger shrimp, jumbo lump crab, mango, and red bell peppers blended with fresh squeezed citrus juice and zest, sprinkled with sea salt. Served with crispy gyoza chips. - 13

### CRISPY CALAMARI

Marinated calamari, lemon wheels, and basil leaves, flash fried and served with citrus aioli and tomato habanero jam. - 9

### SHRIMP-TINI

A classic dish revisited. Six succulent Black Tiger shrimp slow-poached in cured lemon and Old Bay broth, served with Cuervo & Wildflower honey cocktail sauce. - 12

### GORGONZOLA KETTLE CHIPS

Kettle poached potato chips smothered in Gorgonzola cheese and finished with an aged balsamic reduction. - 7

### TRUFFLED GOAT CHEESE MAC

Creamy goat cheese, organic tomatoes, fresh thyme, ditalini pasta, crispy bread crumbs, and Black Truffle oil. - 8

### GINGERED PORK MEATBALLS

Freshly ground pork, grated ginger, cilantro, scallions, and spices, broiled and served with habanero and ginger chutney.- 9

### COTTAGE FRIES

Crispy waffle fries topped with apple-wood smoked bacon, sea salt, gorgonzola crumbles, scallions, and organic tomatoes. Dressed with herbed ranch. - 9

### SPINACH & ARTICHOKE DIP

Creamy blend of cheeses, fresh spinach, artichoke hearts, and seasonings served with toasted crostini and organic carrot chips.- 10

## Local Greens

(Add grilled Chicken \$4 Add Grilled Shrimp \$5)

### STRAWBERRY FETA SALAD

Crisp greens, strawberries, curried almonds, and feta cheese tossed with a tangy strawberry vinaigrette reduction. - 9

### CLASSIC WEDGE SALAD

A wedge of crisp Iceberg lettuce, organic tomato, apple-wood smoked bacon, and creamy Gorgonzola dressing. - 7

### TOMATO NAPOLEON

Thick slices of organic tomatoes and fresh Italian mozzarella, layered with local basil, sea salt, freshly cracked pepper, extra virgin olive oil, and aged balsamic - 9

### SAVORY SAUSAGE & PEPPERS

Sweet Italian sausage, fire-roasted peppers, and organic tomatoes, finished with freshly grated Romano. - 11

### MARGHERITA

Imported fresh Italian mozzarella, organic tomato, basil, extra virgin olive oil, with aged balsamic reduction. - 10

### HICKORY SMOKED BBQ CHICKEN

Grilled chicken breast marinated in house-made hickory barbeque glaze, Bermuda onions, roasted red bell peppers, and mozzarella.- 12

## Signature Plates

### CRAB CAKES

Jumbo lump crab meat blended with seasonings, pan seared, and served with roasted pepper remoulade. - 16

### CAJUN LOBSTER TACOS

Three grilled flour tortillas, stuffed with spicy lobster tail, crispy creole slaw, and fresh greens, topped with smoked pepper aioli.- 16

### STEAK ON TOAST

Marinated and grilled beef tenderloin over toasted crostini topped with horseradish crème fraiche. - 12

### LEMON CHICKEN SKEWERS

Four chicken tenderloins skewered and seared with cured lemon and a chardonnay reduction. - 10

### LAMB BURGER

Freshly ground lamb, grilled to order, topped with tangy goat cheese, and caramelized onions served on a grilled buttery brioche bun, and crispy herb tossed fries. - 12

### LOBSTER ALFREDO

Fettuccine with succulent lobster claws in our housemade Pecorino Romano cream sauce - 16

### MOZZARELLA STUFFED TURKEY BURGER

Seasoned turkey stuffed with imported mozzarella topped with organic tomato bruschetta and aged balsamic, served on a grilled buttery brioche bun, and crispy herb tossed fries. - 10

### LOBSTER TEMPURA

Tender lobster tails, lightly battered in tempura, flash fried and served over a bed of sweet and spicy Udon noodles glazed with sweet soy. - 16

## Heavy Fare

### FRESH SEAFOOD SCAMPI

Fresh Black grouper, Sockeye salmon, Black Tiger shrimp, and organic tomatoes tossed in a garlic white wine sauce over a bed of tender imported linguini. - 14

### CHARDONNAY MUSHROOM CHICKEN

Lightly battered chicken breast, pan seared and topped with crispy onions and a mushroom chardonnay sauce, served with herb infused organic rice and mushroom pilaf.- 14

### SZECHUAN TUNA

A 7oz Ahi Tuna Steak encrusted with coriander and cilantro, seared to perfection with a sweet and spicy shallot sauce served with sauteed broccolini. - 15

### KEY LIME SALMON

Wild Alaskan Sockeye filet seared to medium and topped with a light Key Lime cream reduction, served with herb infused organic rice pilaf. - 15

### GRILLED PETIT FILET MIGNON

A tender 7oz Filet Mignon, grilled to order, brushed lightly with a savory herb-infused butter, served with melted spinach. - 18

### PROSCIUTTO WRAPPED GROUPE

Black grouper filet wrapped in Prosciutto de Parma broiled and topped with creamy Gorgonzola butter served with crispy herb tossed potatoes. - 18

## Suite Signature Flatbreads

Our crispy flatbreads are made from scratch, with only the freshest ingredients, and roasted to perfection in our seasoned stone oven.

(Add Chicken \$3 Add Shrimp \$4)

### PROSCIUTTO DI PARMA

Eighteen-month cured prosciutto, artichoke hearts, Pecorino Romano, drizzled with extra virgin olive oil. - 10

### TRUFFLED MUSHROOM

Fresh Imported mozzarella, mushroom duxelle, and shaved Crimini, baked golden and finished with Black Truffle oil, cracked pepper, and Pecorino Romano. - 12

### ROASTED VEGETABLE

Fire-roasted bell peppers, zucchini, carrots, and squash with robust tomato sauce and pesto, topped with toasted pine nuts. - 11

Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.