



Specialty Menu

Stuffed Patty Pans 12.50

Patty pan squash grown on our farm roasted then stuffed with our bison meatloaf stuffing. Topped with marinara and mozzarella.

Stuffed Mushrooms 12

Fresh mushrooms caps stuffed with spinach, caramelized onions, ricotta, topped with mozzarella and a garlic cream sauce. Add lump crabmeat 7

Brussel Sprouts 12

Roasted Brussels- sautéed with white wine, and garlic alfredo, breadcrumbs, mozzarella and finished in the oven.

Entrees

Served with House made garlic rolls and choice of salad.

Veal Sinatra

Tender cutlets of veal topped with eggplant, mozzarella, and marinara, served over Spaghetti pasta. 24

Florida Gulf Shrimp Eggplant Ravioli

Purple and white eggplant grown on our farm and combined with Italian cheeses and herbs. Topped with Fresh Shrimp and 36-month Reggiano Parmesan in a white wine marinara 24

Lobster Fra diablo

Fresh lobster meat sautéed with caramelized onions, garlic, and white wine. Served over fresh linguine pasta. 32

Cedar Plank Salmon

Fresh Salmon set on a cedar plank with our brown sugar blackening seasoning. Served with farm fresh sautéed Veggie. 26

Rabbit Cacciatori 28

Tender slices of rabbit marinated the pan seared. Combined with red peppers, mushrooms, and onions. Served in a white wine marinara over linguine pasta.

GET-WILD! Game & CHEF CUTS

Filet of Kangaroo

6-Ounce fan filet cast iron seared, served with caramelized shallots with a 12-hour demi-glace. Served with farm fresh creamed corn .42

16 Oz PRIME New York STRIP steak

Cast iron seared with served also with or own farm grown yellow wax string beans 34

SIDES SOURCED OFF THE FARM

SMOKED CREAMED CORN	10	CREAMED PURPLE KALE	8
SAUTEED PATTY PAN SQUASH	8	SAUTEED ANINA STRIPED Eggplant	8