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# DINNER

#### CALAMARI \$18

Lightly Battered & Flash Fried. Topped with Pico De Gallo and Banana Peppers Served with Tartar Sauce and Marinara Dipping Sauces

#### **TRUFFLE FRIES \$12.5**

Yukon Golden French Fried Potatoes Dressed in Truffle Oil and Topped with Aged Parmesan Cheese

#### CEVICHE \$22.5

Florida Jumbo Pink Shrimp, Mahi Mahi, and Tilapia cured in Fresh Lime Juice, Garnished with chopped Cilantro served with Warm Tortilla Chips

# **MEXICO CITY NACHOS \$19**

Spicy Chorizo topped with Sour Cream, Nacho Cheese, Salsa, and Guacamole, Stacked on Warm Tortilla Chips

#### **HUMMUS PLATTER \$15**

Homemade Hummus with a side of Toasted Pita Bread, Cucumber Chips, Carrot Sticks, Celery Sticks, Extra Virgin Olive Oil and dusted with Smoked Paprika

# SPAGHETTI FRUTTI DI MARE \$33

Sweet Manila Baby Clams, Oyster Bay Mussles, Calamari Rings and Sea Scallops tossed in a Robust Sugo Alla Puttanesca Sauce

# LINGUINE PASTA ALLA VONGOLE \$29

Plum Sweet Manila Baby Clams, Cherry Tomatoes, Roasted Garlic Confit, Peperoncino, Spinach, Cherry Tomatoes, and Lemon Zest tossed in a Sauvignon Blanc White Wine Sauce

# FETTUCCINE BOLOGNESE \$23

Slow cooked Plum Tomato, Pork and Beef Meat sauce simmered in Soffritto, topped with Parmigiano Reggiano Cheese

# PAPPARDELLE \$22

Porcini Mushroom- Summer White Truffle Porcini Cream Sauce topped with Italian Flat Leaf Parsley and Peperoncino.

# FAMOUS FRONT PORCH BURGER \$23

Angus Beef Patty Served with Mustard Pickles, Tomato, and Lettuce Served with Yukon Gold French Fries and Two Fried Eggs on the side

# ULTIMATE IMPOSSIBLE BURGER (V) \$21

Plant Based Vegan Patty Served with Baby Gem Lettuce, Vegan Cheese, Sliced Avocado Served with Sweet Potato Fries \*contains soy\*

# **GRILLED CHICKEN SKEWERS \$23**

2 Marinated Grilled Chicken Skewers Layered with Chicken, Onion, and Pepper Served with White Rice and Chopped Salad

# BABY BACK RIBS \$34/\$60

Option of Whole or Half Slab of Fire Roasted Ribs in a Slow Cooked BBQ Sauce served with Yukon Gold French Fries and Chimichurri

# 10oz Grilled

#### ALL DAY BREAKFAST SKIRT STEAK \$30

10oz Grilled Churrasco Steak topped with Chimichurri Sauce, Eggs Over Easy with Crispy Bacon and Cheesy Mashed Potatoes.

#### **NEW YORK STRIP \$34.95**

10oz New York Strip Steak Pan Seared Blackened Served with Sweet Potato Fries

#### RIBEYE STEAK 24OZ \$56

24oz Grilled Bone-In Ribeye Steak topped with Chimichurri Sauce served with Yukon Gold French Fries

#### YELLOWTAIL SNAPPER \$46

Crispy Deep Fried Whole Yellowtail Snapper served with Nutty Jasmine Rice, Lemon Pepper Sauce, and a Petite Garden Salad

#### **WAGYU SHORT RIB \$46**

Braised Wagyu Boneless Beef Short Rib, Topped with Bordelaise Sauce and Crispy Shallot Onion Rings, Served with Creamy Yukon Gold Mashed Potatoes

### **CHICKEN UNDER BRICK \$32**

Chicken Marinated in Achiote Sauce, Lemon Juice, Lime Juice, and Florida Orange Juice Fire roasted under brick served with Blistered Fingerling Potatoes, Peppers, and Sweet Yellow Onions

# **CHICKEN MILANESE \$33**

Crispy Lightly Breaded Pan Fried Chicken served with Spaghetti Pomodoro, Topped with Shaved Parmigana

# PORK CHOP \$34

Sauteed Pork Chops Smothered in Rich Brown Gravy, Peppers, and Onions. Served with Creamy Yukon Gold Mashed Potatoes and Broccoli

# **CHICKEN AND WAFFLES \$25**

Fluffy Golden Waffle and Fried Chicken, Topped with Candied Rum Butter and Canadian Maple Syrup

# SEAFOO

# **SALMON \$34.50**

Atlantic Salmon Slow Roasted in Garlic Butter Served with Crispy Fingerling Potatoes and Asparagus Beurre Monte with Hollandaise Sauce

# FLORIDA LOBSTER TAIL 100Z \$59

10oz Florida Lobster Tail with Lemon Aioli on Wilted Spinach Bed served with Yukon Gold French Fries

# THE ULTIMATE SEAFOOD PAELLA Market Price

Swee Manila Baby Clams, Oyster Bay Mussels, Calamari Rings, Sea Scallops Fresh English Peas, Served in a Robust Saffron Seafood Broth

# **GRILLED BRANZINO \$40**

10oz Branzino Fillet Crusted with Everything Bagel, Smoked Philadelphia Cream Cheese, Watercress Salad, Pickled Red Onion Rings, and a Green Goddess Oil Drizzle

