

SEAFOOD APPETIZERS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If you are unsure of your risk, consult a physician.

Plat de Mer

King crab, oysters, jumbo shrimp, Maine lobster, smoked fish pâté.

\$55.95 per person

Brown Butter Poached Octopus

Chorizo, fingerling potatoes, green strawberries, jalapeño, tamarind butter.

\$16.95

Florida Stone Crab

(when available) Market Price

VEGETARIAN DINNER

Truffled Celeriac Perogies

Butternut squash puree, Brussels sprouts, baby carrots.

\$34.95

TONIGHT'S CATCHES

Sushi Grade Ahi Tuna \$42.95

Mediterranean Branzino \$41.95

Local American Red Snapper \$39.95

North Atlantic Swordfish \$39.95

North Atlantic Salmon \$44.95

TONIGHT'S SURF AND TURF

Chargrilled Dry Aged Strip Loin & Butter Poached Maine Lobster

Horseradish potato puree, chanterelle mushrooms, Brussels sprouts, beet cream sauce, pinot noir reduction.

\$75.95

LUXE BEEF TASTING

Bern's Steak House 100 Day Dry Aged Delmonico, Filet Mignon & Japanese Wagyu Strip.
3 oz of each \$87.95

Japanese Dry Aged Wagyu - per oz \$21.95

100 Day Dry Aged Delmonico - 12oz \$75.95

Bone In Filet Mignon - 16-20oz \$75.95
(when available)

Dry Aged Tomahawk Steak

Wild mushrooms, Brussels sprouts, maple roasted baby carrots, buttermilk onion rings, crispy herbs, bone marrow butter, roasted garlic.

(serves 2) \$125.00

SEASONAL INGREDIENTS

Quince Glazed Roasted Pork Belly

Napa cabbage, parsnips, pickled strawberries.

\$16.95

Bucaco Branco 2014, Reservado, Beiras, Portugal

Bottle \$105.95 (750 ml.), Bin #6274

Glass \$22.10 (5 oz.), Bin #56274



Dry Aged Short Rib

Bean & cornbread cobbler, blue cheese slaw, strawberry rhubarb bbq.

Appetizer \$16.95

Entrée \$34.95

Terrazas 2013, Malbec, Las Compuertas, Mendoza, Argentina

Bottle \$75.95 (750 ml.), Bin #2598

Glass \$15.85 (5 oz.), Bin #52598



Duck Four Ways

Seared Breast, Confit Leg, Sausage, Egg:
Butternut squash & walnut bread pudding, meringue
Swiss chard, Jerez vinegar duck glacé.

\$45.95

Clos De La Tech 2010, Pinot Noir, Santa Cruz Mountains Estate

Bottle \$89.95 (750 ml.), Bin #4185

Glass \$18.75 (5 oz.), Bin #54185



Spicy Sorghum Glazed Bronzino

Mixed grains, salsify, Florida citrus & Bern's farm kale juice.

\$45.95

Dr. Thanisch, Riesling

Kabinett, Bernkastler Badstube, Germany

Bottle \$45.95 (750 ml.), Bin #1611

Glass \$9.60 (5 oz.), Bin #51611



CHEF DE CUISINE

Habteab Hamde

SOUS CHEFS

Brent Hunt & Brady Wiggins

SOMMELIERS

Eric Renaud, Brad Dixon, Gregory Mayer, Bryce Sageser