

Dinner Buffet

The Southern \$38.95

Chilled Sweet Potato Salad
Raisins, Pecans, Chili Flake

Garden Green Salad
Market Vegetables, Chervil Ranch,
Balsamic

Buttermilk Fried Chicken
Black Pepper Gravy

Blackened Local Whitefish
Okra and Tomato Relish

Garlic Smashed Potatoes
Sour Cream and Butter

Slow Braised Collards
Bacon and Vinegar

Fresh Baked Biscuits

Chocolate Pudding Trifle Jars

Enhancements

True South Corn Bisque \$2.00
Grilled Succotash

Fried Green Tomatoes \$2.00
Blackened Ranch

Hopin Jon \$3.00
Local Peas and Jupiter Brown Rice

Slow Cooked Pot Roast \$5.00
Carrot, Celery and Onion Stew

Strawberry Shortcakes \$3.00

Cheesecake Bar \$6.00
Seasonal Cheesecake Quartet

Blue Bunny Ice Cream Cart \$3.00

The Locals \$6.00
Three Locally Brewed Beers

Dinner Buffet

Asian Fusion

\$44.95

Enhancements

Choppy Chop

Field Greens, Shiitake, Carrot, Crispy Noodles

House Ramen Broth \$2.00

Pork and Chicken, Mushroom, Black Garlic

Steamed Pork Dumplings

Sweet Chili Soy and Sriracha Mayo

Sushi Selection \$6.00 (4pc per person)

Spicy Tuna Roll, Vegetable Roll

Florida Hibachi

Shrimp Miso Butter and Togarashi

Replace White Rice with Vegetable

Fried Rice \$2.00

Teriyaki Chicken

Peppers and Onion

Soba Noodle Salad \$3.00

Fresh Cut Toppings and House Made Dressings

Steamed Rice

Jasmine, Sesame, Vinegar

Chef Action Low Mein \$7.00

Sautéed to Order with Stir Fry Vegetables

Snap Peas

Carrot and White Soy Sauce

Mochi \$4.00

Japanese Style Ice Cream, Three Flavors

Miso Curry Hummus

Toasted Rice Noodles and 5 Spice

Sesame Sweet Buns

Green Tea Gelato

Sake Bar \$12.00

Junmai, Junmai Ginjo, Shochu

**Consuming raw or undercooked meat, fish, shellfish, or eggs may increase your risk of food borne illnesses*

Dinner Buffet

Italian Supper \$49.95

Italian Wedding Soup

*Italian Meatball, Escarole, Chili
Flake*

Antipasti

*Prosciutto, Genoa, Bresaola, Local
Cheese, Olive Buckets*

Caesar

*Lemon Dressing, Focaccia,
Parmesan, Black Pepper*

Chicken Marsala

*Foraged Mushroom Sauce and Fine
Herbs*

Local White Fish Oreganata

*Lemon, Garlic, White Wine and
Clam Juice*

Creamy Risotto

*Foraged Mushroom, White Wine,
Parmesan*

Steamed Broccolini

*Roasted Garlic, Chili Flake,
Radicchio*

Garlic Breadsticks

Espresso Tiramisu

Enhancements

Garlic Mussels \$3.00

Golden Tomato and Pancetta

Classic Caprese \$3.00

*Sliced Tomato, Mozzarella, Basil
and Balsamic*

Braised Short Rib \$5.00

*Fennel Spiced Polenta, Cherry
Tomato*

Chef Action Pasta Station \$10.00

Cheese Tortellini Tossed to Order

Eggplant Ratatouille \$3.00

Squash, Onion, Rosemary

Vanilla Bean Panna Cotta \$4.00

Traditional Italian Cookies \$2.00

Italian Wine Sampling Table \$6.00

Dinner Buffet

Ancient City Supper \$54.95

Minorcan Clam Chowder

Fingerling, Datil Pepper, Clam Broth

Frisee Salad

Florida Orange Vinaigrette, Heart of Palm, Cucumber

Grilled and Chilled

Asparagus Orange Fennel Marmalade

Datil Dusted Shrimp

Pepper Breading, Lemon Tartar, Hushpuppies

Crispy Chicken Thigh

Green Olive and Lemon

Papas Bravas

Triple Cooked Potato, Paprika, Manchego

Blistered Pole Beans

Olive Oil and Balsamic

Scallion Citrus Rolls

Sea Salt Custard Jar

Enhancements

Mullet on the Beach! \$4.00

Smoked Whitefish, Cast Iron Baked, Parmesan

Reuben Brussels Sprouts \$3.00

Corned Beef, Kraut, "2000 Island Dressing"

Garden Greens \$3.00

Fresh Cut Toppings and House Made Dressings

Shellfish Paella \$8.00

Saffron, Chorizo, Peppers, Mussels, Calamari

Baked Tomato Casserole \$3.00

Parmesan and Basil

Banana Fosters Cheesecake Station \$5.00

Blue Bunny Ice Cream Cart \$3.00

The Locals \$6.00

Three Locally Brewed Beers