

# Dinner

served from 5pm

## Seafood

All of our local Gulf Coast fish is selected daily and received whole so we may distinguish type, size and ultimate freshness. In addition, our imported seafood is flown in from around the world to offer a one of a kind range of selections. Our fish is filleted in our own refrigerated preparation room at a temperature of 34 to 36 degrees. We take great pride in serving only the freshest seafood and we are confident that you will enjoy our innovative flavors and truly taste the difference.

### Fresh Catch

unique daily preparation of fresh fish  
~ market price

### Halibut and Prosciutto

halibut wrapped in prosciutto, fontina béchamel sauce, garlic mashed potatoes and asparagus ~ \$22

### Shrimp and Scallop Souvlaki

shrimp, scallop, and red pepper skewers, with tzatziki drizzle and feta cheese, served with risotto and vegetables ~ \$22/\$16\*

### Ravioli du Jour

house made Mediterranean classic served fresh daily ~ \$18/\$14\*

### Ahi Tuna

mild wasabi crust, sesame peanut sauce, soy glaze, warm sushi rice and wok vegetables ~ \$25

### Grouper Picatta

pan seared, lemon butter, fresh thyme, toasted capers, risotto and vegetables ~ \$27

### Fish & Chips

tempura fried New England cod with tarter sauce, coleslaw and fries ~ \$14

### Togarashi Grille

tuna, scallops, shrimp, avocado, ponzu, warm sushi rice and wok vegetables ~ \$24

### Crab Artichoke Pesto

lump blue crab, artichokes, olive oil, garlic, spinach, tomato, penne pasta and asiago cheese ~ \$21/\$15\*

### Scampi Florentine

shrimp, garlic, shallots, tomatoes, white wine, spinach and buttered linguini ~ \$21

### American Red Snapper

saké mirin glaze, warm sushi rice and wok vegetables ~ \$24

### Atlantic Salmon

basil crusted, charred tomato beurre blanc, risotto and vegetables ~ \$19/\$14\*

### Sea Scallops

jumbo sea scallops, blue cheese, bacon, beurre blanc, risotto and vegetables ~ \$24

### Crab Cake(s)

broiled fresh lump crab, served with a crèole rémoulade, risotto and vegetables ~ \$24/\$16\*

### Alaskan King Crab

chilled Alaskan king crab, drawn butter, roasted red potatoes and vegetables one pound ~ \$34 ■ half pound ~ \$19

### Lobster Tails

twin 5oz lobster tails, drawn butter, roasted red potatoes and asparagus ~ \$29

### Shrimp Tempura

tempura fried shrimp, ponzu, warm sushi rice and wok vegetables ~ \$21/\$16\*

### Soft Shell Crab

lightly breaded, pan fried in a tarragon beurre blanc and served with roasted red potatoes and vegetables ~ \$18

\* petite plate

## Landfood

### Chop of the Day

marinated and grilled, rosemary lemon sauce, roasted red potatoes and steamed asparagus ~ market price

### Beef Soba

shaved sirloin, peanuts, shitake mushrooms, wok vegetables, and buckwheat soba noodles with a sweet and spicy sauce ~ \$19/\$14\*

### Sirloin

USDA prime cut, demi glace, garlic mashed potatoes and vegetables ~ \$18

### Filet Mignon

port wine demi glace, béarnaise sauce, fried onions, garlic mashed potatoes and steamed asparagus

8oz ~ \$29 ■ 5oz ~ \$24

### Steak Blue Delmonico

applewood smoked bacon, gorgonzola, port wine demi glace, garlic mashed potatoes and steamed asparagus ~ \$26

### Chicken Picatta

pan seared, lemon butter, fresh thyme, toasted capers, garlic mashed potatoes and vegetables ~ \$18/\$14\*

### Stuffed Chicken

spinach, prosciutto, fontina béchamel sauce with garlic mashed potatoes and asparagus ~ \$19

### Chicken Penne Pasta

chicken, pancetta, snow peas, shitake mushrooms and sun-dried tomatoes in a parmesan cream sauce ~ \$18/\$14\*

### New Zealand Rack of Lamb

sun-dried tomato, roasted red potatoes, kalamata olive tapenade and steamed asparagus

full rack ~ \$29 ■ half rack ~ \$19

### Roast Duckling

crispy half duckling, cranberry port demi glace roasted red potatoes and vegetables ~ \$22

### Add ons

add 5oz lobster tail ~ \$14 ■ shrimp & scallop souvlaki ~ \$10 ■ add ½ lb King crab ~ \$16

## Sandwiches

*all sandwiches are served with your choice of fries, cole slaw, chips or a side salad substitute fruit ~ \$2*

### City Grille Burger

8oz Angus beef grilled to order with choice of two toppings ~ \$8<sup>50</sup>

### Espresso Barbecue Chicken

espresso barbecue sauce, caramelized onions and Swiss cheese on a soft ciabatta roll ~ \$8<sup>50</sup>

### Grouper Sandwich

grilled, blackened or fried served with tarter sauce on a soft ciabatta roll ~ \$14

### Soft Shell Crab

tempura battered soft shell crab on a soft ciabatta roll with Asian tarter ~ \$10

## Sides

**Risotto du Jour** ~ \$4

**Steamed Asparagus** ~ \$6

**Roasted Red Potatoes** ~ \$4

**Wok Vegetables** ~ \$4

**Soba Noodles** ~ \$4

**Garlic Mashed Potatoes** ~ \$4

**Battered Steak Fries** ~ \$4

**Market Vegetables** ~ \$4

**Warm Sushi Rice** ~ \$3

**House Made Chips** ~ \$3

\* petite plate