



Lunch Function Menu
\$25 per person, plus tax & gratuity

Choice of:

***Chicken and Grapes**

Banana Nut Bread & Fresh Fruit

Roast Beef Stack

Rare Roast Beef on a Toasted Parker House Roll
Fried Onion Rings & Horseradish Sauce

BLT

Apple Wood Smoked Bacon, Beefsteak Tomatoes,
Toasted Ciabatta Bread

Quiche Lorraine

Mixed Greens

***The Honeycutt Salad**

Grilled Chicken Breast, Crunchy Greens
Beefsteak Tomatoes, Carrots, Radicchio,
Fried Tortilla Strips, Peanut Sauce and
Honey Lime Vinaigrette

* can be prepared gluten-free

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**Choice of Coffee, Iced Tea or Soda**



**Lunch Function Menu**  
**\$29 per person, inclusive of tax & gratuity**

**Choice of:**

**Chicken and Grapes**  
Banana Nut Bread & Fresh Fruit

**Roast Beef Stack**  
Rare Roast Beef on a Toasted Kaiser Roll  
Fried Onion Rings & Horseradish Sauce

**BLT**  
Apple Wood Smoked Bacon, Beefsteak Tomatoes, Toasted Ciabatta

**Quiche Lorraine**  
Mixed Greens

**The Honeycutt Salad**  
Grilled Chicken Breast, Crunchy Greens  
Beefsteak Tomatoes, Carrots, Radicchio,  
Fried Tortilla Strips, Peanut Sauce and  
Honey Lime Vinaigrette

**Dessert**  
Carrot Cake ~ Cream Cheese Frosting

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Choice of Coffee, Iced Tea or Soda



First Course

Tomato Basil Soup

Artisanal Greens

Classic Herb Vinaigrette

Caesar Salad

White Balsamic Caesar Vinaigrette

Entrée

Pan Seared Scottish Salmon Filet

Seasonal Succotash of Squash, Peppers, Onions, Sweet Corn & Blistered Tomatoes

Sliced Hanging Tender Steak

Naples Best Fries, Red Wine Demi-Glace

Fettuccine Pomodoro

Fresh Pasta, Fresh Tomato, Chicken, Garlic, Basil, Olive Oil & Wine

Vegetable Plate

Grilled Broccolini, Pan Roasted Farro, Red Peppers & Walnuts
Romesco Sauce, Dollop of House-Made Ricotta

Dessert

Key Lime Tart ~ Sweet Cream

Chocolate Almond Torte



First Course

Tomato-Basil Soup

Artisanal Greens ~ Classic Herb Vinaigrette

Caesar Salad ~ White Balsamic Caesar Vinaigrette

Lump Crab & Avocado ~ Gazpacho Salsa

Entrée

Sautéed Snapper Piccata ~ Haricots Verts, Herb Roasted Fingerling Potatoes,
Lemon-White Wine Butter

One Half Roasted Chicken ~ Pan-Roasted Veggies, Chicken Demi-Glace

Grilled Center Cut Filet of Beef ~ Mashed Potatoes, Red Wine Demi-Glace

Vegetable Plate ~ Grilled Broccolini, Pan Roasted Farro, Red Peppers & Walnuts
Romesco Sauce, Dollop of House-Made Ricotta

Desserts

Chocolate Almond Torte

Key Lime Tart ~ Sweet Cream

\$56 per person, plus tax & gratuity



First Course

Chef's New England Clam Chowder

Caesar Salad

White Balsamic Caesar Vinaigrette

House Made Mozzarella and Beefsteak Tomato

Artisanal Greens, Basil Oil

Lump Crab & Avocado

Gazpacho Salsa

Entrée

Pan Roasted Florida Pink Shrimp

Sweet Corn Grits Cake, Fried Green Tomato

Tasso Ham Gravy

Sautéed Snapper Piccata

Haricots Verts, Herb Roasted Fingerling Potatoes,

Lemon-White Wine Butter

Grilled Center Cut Filet of Beef

Mashed Potatoes, Red Wine Demi-Glace

Vegetable Plate

Grilled Broccolini, Pan Roasted Farro, Red Peppers & Walnuts

Romesco Sauce, Dollop of House-Made Ricotta

Desserts

Chocolate Almond Torte

Key Lime Tart

Sweet Cream

\$60 per person, plus tax & gratuity



First Course

Soup of the Day or Gazpacho – Cup

Chef's New England Clam Chowder - Cup

Caesar Salad - White Balsamic Caesar
Vinaigrette

Artisanal Greens - Classic Herb Vinaigrette

House-Made Mozzarella & Beefsteak Tomato,
Artisanal Greens - Basil Oil

Bayley Hazen Blue Cheese & Julienne Apple -
Walnut Oil, Fig Jam, Focaccia Crostini

Lump Crab & Avocado – Gazpacho Salsa

Entrée

Long Bone Pork Chop
Niman Ranch, Small Farm Raised, with Sweet Mashed Potatoes, Apple Demi-Glace

Pan Seared Grouper & Shrimp
Spicy Sautéed Shrimp & Grouper in a Rich Fish & Vegetable Stock over Sun Ramen Noodles

Center Cut 6-ounce Filet of Beef
Herb Roasted Fingerling Potatoes, Red Wine Demi-Glace

Sautéed Yellowtail Snapper Piccata
Haricots Verts, Herb Roasted Fingerling Potatoes, Lemon-White Wine Butter

Pan Roasted Florida Pink Shrimp
Sweet Corn Grits Cake, Fried Green Tomato, Tasso Ham Gravy

Dessert

Key Lime Tart

Chocolate-Almond Torte

\$65 per person, plus tax & gratuity

Passed Hors d'Oeuvres

* Tuna Tartare \$33/dz

Mini Crab Cakes ~ Remoulade Sauce \$36/dz

* Fingerlings with Goat Cheese Cream \$27/dz

Pretzel Encrusted Chicken ~ Sweet Mustard Sauce \$30/dz

*Steak Tartare \$36/dz

* Pan Seared Herb Encrusted Shrimp ~ Pureed Mango Salsa \$30/dz

Fried Parmesan Encrusted Eggplant Bites ~ Marinara Sauce \$24/dz

* Herb Seared Tenderloin ~ Potato Crisp, Balsamic Onion Marmalade \$36/dz

* Spicy Andouille Sausage ~ Sweet Mustard Sauce \$24/dz

Mini Sliders with Caramelized Onion \$36/dz

Stationary Hors d'Oeuvres ~ serve 15-20 guests

Cheese Platter ~

½ lb. Aged Wisconsin Sharp White Cheddar, Bayley Hazen Blue, Grana Padano,
Grapes, Candied Nuts, Carr's English Crackers \$95
(gluten free with exception of crackers)

Sun Dried Tomato-Olive Tapenade or Tomato-Basil Bruschetta ~ Crostini \$36

Fried Calamari ~ Lemon Garlic Aioli ~ \$65

House Made Hummus with Pita Toast \$36

* Crudités ~ Blue Cheese Dipping Sauce \$50

Coarse Duck Pate ~ Crostini \$50

* **gluten-free**