

To Start

Steamed P. E. I. Mussels , "Toad Hollow" Sauvignon Blanc, Shallots, Tarragon	\$8
Point Judith Fried Calamari , Wasabi Cocktail Sauce, Meyer Lemon Infused Sea Salt	\$9
Braised Veal Cheek , Caramelized Cauliflower Puree, Mustard Seed Consommé	\$9
Pan Seared Maryland Blue Crab Cakes , Baby Arugula Salad, Roasted Garlic Aioli	\$11
Spice Rubbed Prime Tenderloin , Golden Beet Vinaigrette, Brussel Sprout-Horseradish Salad	\$11
Cast Iron Seared Wild Alaskan Scallops , Soft Porcini Polenta, Parmesan, Baby Arugula	\$12
Seasonal Soup of the Day	\$4/7

To Refresh

Roasted Asparagus Salad , Lemon-Roasted Garlic Vinaigrette, Parmesan	\$6
Organic Baby Greens , Thyme Roasted Bosc Pear, Caramelized Buttercup Squash, Cider Vinaigrette	\$6
"Not so much of a Wedge ", Baby Iceberg Lettuce, Green Onions, Grape Tomato, Peppered Bacon, St. Pete's Bleu Cheese Dressing	\$6
Traditional Caesar Salad , Romaine, Herbed Ciabatta Crouton, Parmesan Dressing	\$6
Organic Beet Salad , Herbed Goat Cheese, Toasted Pumpkin Seed, Peppergrass	\$6

What Roams

Garlic Rubbed 16oz Bone in Ribeye , Creamed Spinach, Jumbo Asparagus, Natural Jus	\$34
Grilled 8oz Filet Mignon , Fingerling Potatoes, Glazed Cipollini Onions, Natural Jus	\$32
Roasted Wild Texas Hill Boar Rack , Rutabaga Gratin, Braised Greens	\$31
Braised Domestic Lamb Shank , Roasted Autumn Vegetables, Lamb Sweetbreads, Braising Jus	\$29
Black Angus Meatloaf , Whipped Potatoes, Organic Spinach, Roasted Tomato Sauce	\$18
Roasted Amish Chicken Breast, Thyme Roasted Turnips, Melted Leeks, Natural Jus	\$19

What Swims

Grilled Norwegian Salmon , Warm Fingerling Potato Salad, Dijon Crème Fraiche, Chive Oil	\$25
Cast Iron Seared Wild Alaskan Scallops , French Horn Mushroom Risotto, Parmesan Broth	\$28
Block Island Monkfish , Wild Mushroom Broth, Beluga Lentils, Shellfish Mushrooms	\$26

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

What Grows

Slow Dried Rummo Pasta , Chili Flakes, Pan Roasted Grape Tomatoes, Shallot, Baby Arugula	\$16
Portobello Mushroom Ravioli , Herb Broth, English Peas, Parmesan	\$17
Roasted Buttercup Squash, Carnaroli Risotto , Chive Oil, Fresh Herbs	\$18

On the Side

Sea Salt Roasted Fingerling Potatoes
Soft Porcini Mushroom Polenta
Sautéed Organic Baby Spinach
Herb Roasted Asparagus
Whipped Potatoes
\$5

"At Dine we tempt our guests by creating dishes using fresh seasonal ingredients and pure cooking techniques, complemented with comfortably refined service."
- Chef Christopher Turano

Executive Chef
Christopher C Turano

Sous Chefs
Eric Tran
Anthony Giampietro

18% Gratuity Added to Parties of 6 or More
No Trans Fat Oil Used