



APPETIZERS

CRAB DIP \$13

A rich blend of lump crab, cheeses, and spices, baked until golden and bubbling. Served with warm crostini.

CEVICHE GF \$14

Fresh Mayport shrimp marinated in lime juice and tossed with crisp cucumbers, ripe tomatoes, red onion, jalapenos, avocado and fresh herbs. Served with house-made corn tortilla chips.

CHICKEN WINGS \$16

Choice of traditional or boneless. Tossed in your favorite house buffalo, tangy BBQ, or zesty lemon pepper dry rub. Served with creamy ranch or blue cheese.

MUSSELS \$15

PEI mussels in a fragrant fennel cream with sauteed spinach, blistered tomatoes and crostini for dipping.

CHARCUTERIE BOARD \$16

A curated selection of Boar's Head meats, variety of cheeses, paired with seasonal fruit and nuts.

ARUGULA SALAD V GF \$14

Roasted beets, sweet grapes, arugula, crumbled feta tossed with our honey maple Dijon vinaigrette, finished with watermelon radish and pickled red onion.

Make it your own Grilled Shrimp +\$8 Salmon +\$12 Grilled Chicken +\$6 Ribeye +\$15

AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO ALL CHECKS

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



ENTREES

THE GALLERY BURGER \$18

Hand pressed Angus beef blended with caramelized onions and smoky bacon, topped with Swiss cheese, crispy onion straws, a fried egg and BBQ mayo.

STEAK FRITES \$34

14oz Grilled Ribeye with golden seasoned fries and house-made cowboy butter.

MAPLE GRAND MARNIER SALMON GF \$30

Pan-seared salmon finished with a Grand Marnier glaze served with citrus jasmine rice and Chef's vegetables.

PASTA PRIMAVERA V \$24

Cavatappi pasta tossed with fresh spring vegetables and a vibrant house-made pesto.

Make it your own with Grilled Shrimp +\$8 Salmon +\$12
Grilled Chicken +\$6 Ribeye +\$15

STUFFED CHICKEN BREAST \$28

Tender, oven-baked chicken breast rolled with mozzarella, spinach, sun dried tomatoes and fresh herbs. Served with creamy mac and cheese and caramelized Brussels sprouts.

SIDES

GOLDEN FRIES

CITRUS JASMINE RICE V GF

CARAMELIZED BRUSSEL SPROUTS V GF

CHEF'S SEASONAL VEGETABLES V GF

BAKED MAC & CHEESE

DESSERTS

CREME BRULEE CHEESECAKE

BOURBON BREAD PUDDING

FLOURLESS CHOCOLATE CAKE GF

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