

Small Plates

SLICKER SLIDERS 16

House-ground Filet Mignon, tomato jam, whipped goat cheese, and cornichons, on crostini

WHIPPED GOAT CHEESE BRUSCHETTA 12

Sweet Balsamic cherry tomatoes, basil, aromatics, toasted whipped goat cheese

SEARED AHI TUNA CROSTINI 17

Sesame-crusting Ahi nestled in Ginger Lime soy vinaigrette, spinach, red cabbage, on an avocado crostini

CARPACCIO OF BEEF 17

Thin sliced filet mignon, capers, cornichons, parmesan, toasted crostini, mixed greens, and lemon shallot vinaigrette

GRILLED PORTOBELLO MUSHROOM 15

Marinated and grilled portobello cap, sautéed spinach, bruschetta tomato, and garlic aioli topped with balsamic glaze

SPICY OCTOPUS 17

Tenderized, marinated, and grilled octopus, nestled on cucumber and mixed greens with capers, olives and topped with Gambitto Sauce

BEEF BRADENTON 16

Pan seared filet mignon, savory mushroom, and fontina cheese, rolled in a flaky thin pastry, over greens and topped with our balsamic glaze

GRILLED WINGS 14

Brined and grilled to perfection. Choice of Plain, Mango BBQ, Buffalo, Honey Garlic, Honey Hot, or Umami. Served with Ranch or Blue Cheese

CRAB CAKE 17

House crab cake with mixed greens, fruit salsa and lemon dill aioli

SHRIMP AND OCTOPUS CEVICHE 17

Diced shrimp and octopus with a signature vegetable blend, marinated in fresh citrus juices, and served with crostini

Salads

CAESAR* OR HOUSE 12

With Chicken or Shrimp 17 With Market Catch 24

POKE BOWL* 20

Ahi Tuna spiked with our house poke*, cucumber, scallion, wakame salad, pickled carrot, radish, red cabbage, black sesame and Wasabi cream on greens

THE MICHIGAN 16

Mixed greens tossed in a house lemon shallot vinaigrette, topped with strawberries, blueberries, candied walnuts and feta

THE MEDITERRANEAN 16

Romaine tossed in a house ladolemono dressing, topped with olives, cucumbers, cherry tomatoes, red onion, pepperoncini, and feta

Oysters

1/2 dozen - MP / Dozen - MP

Raw on the half
or

Garlic Parm:

Grill charred with garlic,
and parmesan cheese

Mix them up! 1/2 & 1/2

THE CITY SLICKER 29

Our combination of chef's choice meats and cheeses with assorted accompaniments for the total charcuterie experience

Ke-Bobs

Chicken, Shrimp, Steak, or Veggie 17

Grilled skewer with red and green peppers, red onion, and cherry tomato, served with an Asian garlic glaze

Make it 2 for 30

SOUP DU JOUR 9

Flatbreads

Add Bacon, Chicken or Shrimp to any flatbread for +8\$

THE PESTO FLATBREAD 15

Pesto base with mozzarella cheese, bruschetta tomato, and balsamic glaze

THE GAMBITTO FLATBREAD 15

Gambitto base with mozzarella, bruschetta tomato, and basil

THE BBQ PORK FLATBREAD 18

House Mango BBQ, mozzarella, Mojo Pork, red onion, and cilantro

Vegetarian 

Vegan 

Gluten Free 

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Entrees

PETITE FILET 31

House cut petite filet with portobello mushroom, and sautéed spinach

CRAB STUFFED PORTOBELLO MUSHROOM 29

Portobello Mushroom stuffed with our house crab cake, baked with parmesan cheese. Served with Loaded Brussels and lemon dill aioli

SHRIMP GAMBITTO 22

Pan-seared shrimp, grilled tomato, fresh mozzarella, shaved parmesan, fresh basil, and spaghetti tossed in our sweet-and-spicy Gambitto Sauce

CHICKEN GAMBITTO 21 VEGETARIAN GAMBITTO 19

CUBANO 17

House-roasted mojo pork, sliced ham, pickle, and mustard, pressed into local Cuban bread and served with Arroz Congri

THE "BREEZY" BURGER 19

House sirloin on a fresh Rosemary Focaccia Bun baked by Breezy Bakery, topped with mixed greens, tomato, onion, and our signature burger sauce. Served with potato salad

THE SLICKER MELT 14

Danish Fontina, pesto, sliced tomato. Served with potato salad or cucumber salad

MARKET CATCH SANDWICH MP

Grilled or blackened fresh catch served on sourdough with avocado puree, garlic aioli, sliced Roma tomatoes and mixed greens, served with potato salad or cucumber salad

MARKET CATCH DINNER MP

Grilled or blackened fresh catch with lemon dill aioli and choice of signature side

SHRIMP BLT 18

Grilled shrimp and Applewood Bacon on grilled sourdough with tomato, avocado spread, mixed greens, and garlic aioli. Served with potato salad or cucumber salad

CRAB CAKE SANDWICH 22

Crab cake on grilled sourdough with tomato, mixed greens, avocado spread, and lemon dill aioli. Served with potato salad or cucumber salad

CHICKEN CAPRESE 24

Chicken breast, Roma tomato, and mozzarella cheese, topped with house pesto and a balsamic glaze served with brussel sprouts

ARROZ CONGRI WITH MOJO PORK 21

Cuban style black beans and rice with Mojo Pork and fruit salsa, onion, and cilantro

ARROZ CONGRI WITH MOJO CHICKEN 21

Cuban style black beans and rice with Mojo Chicken and fruit salsa, onion, and cilantro

Signature Sides

POTATO SALAD 4 

ARROZ CONGRI 4 

STEAMED BROCCOLI 4 

CUCUMBER SALAD 4 

SIDE HOUSE SALAD 6 

SIDE CAESAR SALAD 6

PATATAS 5 

BRUSSEL SPROUTS 5 

LOADED BRUSSEL SPROUTS 7

Desserts

 CHAI LATTE CRÈME BRULEE WITH STRAWBERRIES 9

KEY LIME PUDDING CAKE WITH ALMOND + FRUIT 9

LOCAL ICE CREAM FROM TYLER'S 8

BOURBON-GLAZED BREAD PUDDING 9

Kids

GRILLED CHEESE 9 | BUTTERED PASTA 9 |
PEANUT BUTTER AND JELLY 9 | MAC N' CHEESE 7

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