

## RAW BAR

Jumbo Shrimp Cocktail	17
<i>vodka and key lime spiked cocktail sauce</i>	
Fresh East and West Coast Oysters	16
<i>pineapple mignonette, vodka and key lime cocktail sauce</i>	
Seafood Tower	50/80
<i>fresh oysters, jumbo shrimp, chilled lobster, ahi tuna poke, king crab</i>	
Ahi Tuna Poke	15
<i>ahi tuna, evoo, fresh avocado, serrano chile, cilantro, key lime juice, sesame oil, plantain chips</i>	

## APPETIZER

Lobster Bisque	14
<i>with key lime crema, chives</i>	
Steak Tartare	20
<i>shallots, chives, whole grain mustard, capers, soft boiled egg, brioche toast</i>	
Seared Diver Scallops	15
<i>hickory smoke, key lime, avocado, frisee</i>	
Jumbo Lump Crab Cake	16
<i>citrus cilantro slaw, key lime aioli, micro greens</i>	

## SALADS

Largo Caesar	14
<i>pumpernickel croutons, shaved parmesan, white anchovies, key lime house caesar</i>	
Homestead Farms Tomatoes	12
<i>stracciatella di buffula, aged balsamic, basil, maldon flake, evoo</i>	
Bay Wedge	14
<i>smoked bacon, oven roasted tomatoes, aged blue cheese, green goddess dressing</i>	
Artisan Baby Gem Salad	12
<i>hearts of palm, cherry tomatoes, watermelon, papaya, passion fruit vinaigrette</i>	
Roasted Beet Salad	14
<i>roasted beets, whipped goat cheese, strawberries, candied walnuts, strawberry vinaigrette</i>	

## LAND & SEA

Atlantic Salmon	27
<i>Israeli couscous risotto, smoked mussels, wilted spinach, saffron billi-bi</i>	
Blackened Swordfish	28
<i>Cuban sweet potatoes, rum soaked mangoes</i>	
Center Cut Ahi Tuna	31
<i>citrus salad, coconut rice</i>	
Half Roasted Lake Meadows Jerk Chicken	28
<i>garlic whipped yukon, seasonal grilled vegetables, lemon-thyme jus</i>	
Banana Braised Short Ribs	32
<i>tostones, wilted greens, banana beef jus</i>	
Blackened Grilled Tofu Steak	22
<i>tomato thai curry sauce, homestead vegetables, crispy shallots</i>	
Wild Mushroom Foie Gras Risotto	28
<i>aged grana padano, white truffle oil</i>	
Grilled Homestead Vegetable Stack	21
<i>tomato puree, grit cake, portobello mushrooms, eggplant, farm tomatoes, fresh mozzarella, basil, evoo, reduced balsamic drizzle</i>	
Twilight Largo Burger	22
<i>all natural angus beef, foie gras, crispy shallots, fried egg, house smoked bacon, aged cheddar, bourbon onion jam</i>	

## SIGNATURE STEAKS AND SEAFOOD

Center Cut Filet	38/55
<i>8oz or 12oz</i>	
14oz NY Strip	48
24oz Dry Aged Porterhouse	65
28oz Dry Aged Bone In Cowboy Rib-eye	68
Colorado Double Bone Lamb Chop	46
Dry Aged Double Cut Compart Duroc Pork Chop	38
16oz Bison Delmonico	45
Whole Maine Lobster	MP

## SIGNATURE SAUCES AND CRUSTS

Bourbon Green Peppercorn Sauce
Tamarind Steak Sauce
Key Lime Béarnaise Sauce
Passion Fruit Beurre Blanc
Peppercorn and Grains of Paradise Crust
Blue Cheese Crust

## SIDES

Roasted Asparagus	10
Wild Mushroom Ragout	12
Maine Lobster Mac & Cheese	18
Wilted or Creamed Spinach	10
Truffle Fries	10
Sweet Potato Tater Tot Bravas	10
Garlic Whipped Yukon	10
Au Gratin Potato	12
1 lb Loaded Baked Potato	10