
THE TRIO

House made fig jam, garlic hummus, kalamata & black olive tapenade. Served with pita points. \$10

BRUSCHETTA

Topped with balsamic reduction. Served with crostinis. \$9

SWEET THAI WINGS

Jumbo wings tossed in sweet chile sauce. Served with sriracha ranch. \$11

FRIED GREEN TOMATOES

Balsamic reduction, tomato, and crumbled blue cheese. \$9

CRAB "NO" CAKE

No breading! Served with lemon-caper sauce and crostinis. \$14

SALMON & AHI POKE NACHOS*

Sweet poke marinade, sesame seeds, seaweed salad, and scallions. Served with wonton chips. \$14

LAMB LOLLIPOPS*

Cinnamon-chipotle rub, raspberry demi, and onion straws. \$15

GARLIC MUSSELS

Garlic, oregano, white wine, and butter. Served with garlic bread. \$12

FIRECRACKER CHICKEN EGG ROLLS

Served with Sriracha Ranch \$8

SOUP & GREENS

CHEF'S KETTLE SOUP

Ask your server what the chef cooked up today! 4/6

Gf BLACK & BLUE STEAK SALAD*

Greens, crumbled blue cheese, bacon, tomato, and scallions. Garlic bread. \$15

Gf SOUTHWEST CHICKEN SALAD

Greens, black bean & corn salsa, tortilla strips, cheddar-jack, guacamole, tomato, and scallions. Served with chipotle ranch. \$13

STRAWBERRY CHICKEN SALAD

Mixed green, fried wontons, blue cheese crumbles, fresh strawberries, scallions, and strawberry-poppy vinaigrette. \$14

Gf ROASTED BEET SALAD

Mixed greens, goat cheese, walnuts, scallions, orange, and our mint-orange vinaigrette. \$12

- Add chicken \$3, salmon \$4, sirloin \$4, or shrimp \$4.*

Gf APPLE-WALNUT SPINACH SALAD

Champagne vinaigrette, fig glaze, figs, goat cheese, and red onions. \$12

- Add chicken \$3, salmon \$4, sirloin \$4, or shrimp \$4.*

SOUP & SIGNATURE SALAD

Select one: Strawberry Salad, Hearts of Palm Salad, or Apple-Walnut Salad. Served with a cup of soup. \$12

* These items may be served raw, under cooked, or contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.

WAGYU RIBEYE SANDWICH

Grilled roll, swiss, mayo, lettuce, tomato, sautéed mushrooms & onions. Served with fries. \$17

STATION PRIME

Roasted, then grilled ribeye topped with our cognac-demi glace, sautéed onions, and mushrooms served open faced on a grilled roll. Served with fries. \$16

MANHATTAN REUBEN

House made corned beef, 1000 island, swiss and sauerkraut on grilled marble rye. Served with fries. \$14

AMERICAN KOBE BURGER*

Lettuce, tomato, pickle, red onion on a grilled artisan roll. Served with fries. \$14

BBQ PORK MELT

Grilled sour dough, onion straws, pickles, and American cheese. Served with fries. \$12

GRILLED CHICKEN CLUB

Grilled artisan roll, bacon, cheddar, mayo, lettuce, and tomato. Served with pecan- blue cheese slaw. \$13

ROASTED TURKEY & SMOKED GOUDA

Grilled sour dough, arugula, fig jam, and hummus. Served with fries. \$12

CAJUN MAHI-MAHI WRAP

Jalapeno tartar sauce, American cheese, lettuce, and tomato wrapped in a chipotle flour tortilla. Served with fries. \$13

CRAB CAKE SANDWICH

Grilled artisan roll, pickled onions, and lemon-caper slaw. Served with fresh fruit. \$13

FRIED GREEN TOMATO BLT

Grilled sour dough bread, and chipotle aioli. Served with pecan-blue cheese slaw. \$11

CHIPOTLE BLACK BEAN BURGER

Grilled artisan roll, chipotle aioli, pickle, lettuce, tomato, and red onion. Served with fries. \$12

SWEET POTATO MASH

BLACK BEANS & RICE

PECAN-BLUE CHEESE SLAW

**TRUFFLED-PARMESAN RED
POTATOES**

HOUSE SALAD

CUP OF SOUP

GRILLED VEGGIES

PURPLE-JASMINE RICE

FRIES

GRILLED ASPARAGUS

FRESH MIXED FRUIT

INSPIRED ENTRÉES

Gf SEARED AHI TUNA*

Purple-jasmine rice, seaweed salad, pickled ginger, wasabi and eel sauce. \$23

GRILLED SHRIMP & CRAB CAKE

Served with lemon-caper sauce and mixed veggies. \$20

Add a house salad or cup of soup for \$3.

JAMBALAYA

A Bourbon Street favorite! Chicken, andouille sausage, shrimp and mussels. \$20

NEW ORLEANS CHICKEN PASTA

Spicy red cream sauce, linguine, peppers, scallions, mushrooms, and parmesan. Served with garlic bread. \$19

BAYOU SHRIMP & GRITS

Southern Style! Creamy Cheesy grits topped with jumbo shrimp tossed in our New Orleans sauce. \$18

Gf 10 OZ CENTER CUT SIRLOIN*

Served with Au Gratin Red Potatoes.

CHICKEN PARMESAN

Served with garlic bread and parmesan linguine. \$17

Gf 10 OZ BISON TENDERLOIN

Served with truffled-parmesan red potatoes and grilled asparagus. \$36

Gf 14 OZ RIBEYE

Served with truffled-parmesan red potatoes. \$27

Gf FAROE ISLANDS SALMON

Lemon-caper sauce, grilled veggies and purple-jasmine rice. \$21

Gf JAMAICAN PORK TENDERLOIN*

Banana rum glaze. Served with grilled veggies and sweet potato mash. \$21

SWEET FINISH

CINNAMON ROLL SUNDAE

House baked cinnamon roll, vanilla ice cream, caramel sauce, candied pecans, and whipped cream. \$9

TRIPLE CHOCOLATE BROWNIE SUNDAE

\$9

MANGO GELATO & BERRY COMPOTE

\$8

Gf ESPRESSO CREME BRULEE

\$9

KEY LIME TART

A Key West favorite! Topped with whipped cream. \$9