

## SOUP & SALAD

**SOUP OF THE DAY**  
Chef's Daily Creation MP

**GRILLED CAESAR SALAD**  
Grilled Romaine Hearts, Roasted Garlic Crostini,  
White Anchovies, Crispy Bacon, Shredded Parmesan,  
Smoked Lemon 18

**THE PALM**  
Cucumber, Plum Tomato, Heart of Palm, Red  
Onion, Kalamata Olive, Chickpea, Feta Cheese,  
Organic Red Wine Vinegar, EVOO, Oregano, Falafel  
Croutons, Toasted Naan, Tzatziki  
Individual 18 | To Share 23

**POACHED PEAR**   
Champagne & Strawberry Poached, Baby Arugula,  
Toasted Hazelnuts, Drunken Goat Cheese,  
Roasted Shallot Vinaigrette 19

**BURRATA**  
Burrata, Strawberry Jam, Crostini, Strawberry  
Balsamic, Shaved Strawberry Ice 17

**COBB SALAD**   
Grilled Chicken, Boiled Egg, Corn, Tomato,  
Applewood Bacon, Avocado, Blue Cheese, Dijon  
Vinaigrette 24

Add Chicken, Shrimp or Salmon

## HANDHELDS

Served with Hand-Cut Fries or Tater Tots

**UGHHH...**   
**HANGOVER BURGER**  
Canadian Bacon, Cheddar Jack Cheese, Applewood  
Bacon, Hashbrowns, Sunny Side Up Egg 24  
Add a Red Eye 10  
Add a Shot of Casamigos Tequila 12

**CRAB CAKE SANDWICH**  
Baby Arugula, Beefsteak Tomato, Key Lime Aioli,  
Toasted Kaiser Roll MP

**LOBSTAH ROLL**  
Maine Lobster, Celery Heart, Mayonnaise,  
Buttered Top Sliced Bun MP

## SMALL PLATES

**CALAMARI FRITTI**  
"Sweeties", Lemon Aioli, Marinara, Parmesan 20

**"PTG" WINGS**   
Garlic Parmesan with Crispy Roasted Garlic 19

**COLOSSAL SHRIMP COCKTAIL**   
Tequila Cocktail Sauce 9 each

**HOUSE SPECIALTIES**  **GLUTEN-FREE**

## CLASSICS

**RISE N' SHINE**  
Two Eggs Any Style, Two Slices Applewood  
Smoked Bacon, Two Slices Canadian Bacon,  
English Muffin and Home Fries 17

**BENE PALOOZA**  
All Served with Home Fries  
Classic 17  
Crab Cake 26  
Maine Lobster 30

**CLASSIC FRENCH TOAST**  
Tahitian Vanilla Cinnamon Soaked Challah,  
Whipped Butter and Maple Syrup 16

**VERY BERRY BELGIAN WAFFLE**  
Strawberries, Raspberries, Tahitian Vanilla  
Whipped Cream 16

**SHRIMP N' GRITS**   
3 Colossal Shrimp, Mushrooms, Caramelized  
Onions, Roasted Red Pepper, Topped with the  
Perfect Poached Egg 32

## PTG FAVORITES

**WAGYU SHORT RIB LOADED**   
**BAKED POTATO**  
Melted Cheese, Crispy Bacon, Wagyu Shortrib,  
Sunny Side Up Egg 23

**MEDITERRANEAN OMELET**  
Feta, Spinach, Roasted Red Pepper and Red  
Onion Served with Home Fries 16

**PEACH COBBLER PANCAKES**  
Maple Syrup and Whipped Cream 16

**PANCAKE TACOS**  
Buttermilk Pancakes, Scrambled Eggs, Crispy  
Bacon, Cheddar Jack Cheese 20

**PTG OMELET**  
Caramelized Onions, Mushrooms and Gruyere  
Cheese served with Home Fries 16

## BOTTOMLESS BRUNCH LIBATIONS

**MIMOSA**  
Champagne & OJ 18

**APEROL SPRITZ**  
Aperol, Bubbles, Orange Slice, Club Soda 22

**BLOODY MARY**  
Purity 51 Vodka 22

**COMBO** 26

# WHITE WINES

## BUBBLES

Maschio, Prosecco, Italy NV, 187mL.....	15
Feuillatte Brut Reserve, France NV, 187mL.....	18
Charles Lafitte Brut Prestige NV, France.....	44
Luc Belaire, Rare, Rosé, France.....	68
Pommery, Brut, Reims, France, NV.....	85
GH Mumm Cordon Rouge, France NV.....	100
Veuve Clicquot Yellow Label Brut, France, NV.....	148
Taittinger Brut La Francaise, France, NV.....	121
Billecart-Salmon, Brut Rose, France.....	145
Dom Pérignon, France.....	525

## ROSÉ

Whispering Angel, Provence, France.....	16/58
Fleurs De Prairie, Languedoc, France.....	13/48
Maggi Family Vineyards, Lodi, California.....	42
Bieler Pere et Fils, Rose Reserve, Bandol, France.....	62

## CHARDONNAY

The Wines of Francis Coppola, Central Coast.....	13/46
Sonoma Cutrer, Russian River Ranches, California.....	16/58
Orin Swift, Mannequin, California.....	21/79
Duckhorn, Napa Valley.....	72
Stag's Leap Wine Cellars, Karia Napa Valley, California...	74
Jordan, Russian River Valley.....	92
Cakebread Cellars, Napa Valley.....	98
Patz & Hall, Dutton Ranch, Sonoma, California.....	120

## PINOT GRIGIO/GRIS

Terlato, Friuli, Italy.....	14/48
Santa Margherita, Alto Adige, Italy.....	16/60
La Crema, Monterey.....	50

## SAUVIGNON BLANC

Stoneleigh, Marlborough, New Zealand.....	13/46
Yealands, Marlborough, New Zealand.....	14/48
Sancerre, MK Availability.....	22/82
Decoy, California.....	52
Kim Crawford, Marlborough, New Zealand.....	58
Craggy Range, North Island.....	58
Orin Swift, Blank Stare, Russian River, Sonoma Coast.....	82
Domaine Fournier, Sancerre, France.....	100

## INTERESTING/INTERNATIONAL WHITES

Schmitt Söhne, Riesling, Germany.....	13/46
Moscato d'Asti, Risata, Italy 187mL.....	13
White Burgundy, MK Availability.....	16/60
Vermentino, Antinori Guado Tasso, Tuscany, Italy.....	52
Riesling, Cte Ste Michelle Eroica, Columbia Valley.....	52
Pouilly-Fuisse, Albert Bichot, France.....	100

# BEERS

## BOTTLES

Coors Light, Lager, Golden, Co 4.2%...	6
Michelob Ultra, Lager, St. Louis, MO 4.2%...	6
Corona Light, Pilsner, Mexico 4.0%...	7
Corona Extra, Pale Lager, Mexico 4.6%...	7
Stella Artois, Pilsner, Belgium 5.0%...	7
Stella Na, Non Alcoholic, Belgium 0%...	7
Trippel, Belgium Style Ale, CO 8.5%...	8
Yuengling, Traditional Lager, Pottsvill, PA 4.5%...	7
Funky Buddha, Floridian, Hefeweizen, Oakland Park 5.2%...	8
Chimay Blue Label, Dark Ale, Belgium 9%...	15

# RED WINES

## MERLOT

Carmenet, California.....	12/44
Duckhorn, Napa Valley California.....	110

## PINOT NOIR

The Wines Of Francis Coppola, Monterey, CA.....	13/46
Four Graces, Willamette Valley, Oregon.....	18/68
Belle Glos, Clarke & Telephone, Santa Maria, CA.....	22/80
Meiomi, California.....	58
Bravium, Wiley Vineyards, Anderson Valley, California...	76
Siduri, Willamette Valley, Oregon.....	80
Walt Wines, Sonoma Coast, California.....	120
Orin Swift, Slander, California.....	130

## CABERNET SAUVIGNON

The Wines Of Francis Coppola, Paso Robles, CA.....	13/46
Joel Gott 815, California.....	16/58
Austin Hope, Paso Robles, California.....	22/115
Clos du Val, Napa Valley.....	23/90
Daou, Paso Robles.....	78
North Star, Columbia Valley.....	82
Frogs Leap, Rutherford.....	105
Orin Swift, Palermo, Napa.....	135
Silver Oak, Alexander Valley.....	160
Duckhorn, Napa.....	172
Stag's Leap Wine Cellars, Artemis, Napa Valley.....	195
Cakebread, Napa Valley, California.....	198
Caymus, Napa Valley.....	212
Darioush Estates, Napa Valley.....	220
Cade, Howell Mountain.....	222
Pine Ridge Stag's Leap District, 2016, Napa Valley.....	275
Orin Swift, Mercury Head, 2019, Napa Valley.....	295

## INTERESTING/INTERNATIONAL REDS

Red Blend, Troublemaker, Paso Robles.....	14/48
Red Blend, Unshackled, California.....	18/68
Red Blend, Orin Swift, Abstract, California.....	20/74
Malbec, Norton Doc, Mendoza.....	12/42
Super Tuscan, Antinori Villa Rosso, Italy.....	17/66
Red Blend, Kuleto "Frog Prince", Napa Valley.....	68
Red Blend, Red Schooner Voyage, Argentina.....	78
Righetti, Amarone, Veneto.....	84
Domaine Lazart, Chateauneuf du Pape, Rhone.....	100
Red Blend, Prisoner, California.....	105
Orin Swift, Eight Years in the Desert, California.....	120
Brunello di Montalcino, Castello Banfi, Italy.....	165
Orin Swift, Papillion, Napa.....	180
Red Blend, Opus One, 2018, Napa Valley.....	525
Bordeaux, Le Dome, 2016, Saint -Emilion Grand Cru.....	600

## CANS

Brooklyn Pilsner, Crisp Pilsner, Brooklyn, NY 5.0%...	7
Guinness Draught, Stout, Ireland 4.2%...	8
Iguana Bait, Honey Hibiscus Kolsch, FL 5.2%...	7
Maduro, Brown Ale, Tampa, FL 5.5%...	8
Jai Alai, IPA, Tampa, FL 7.5%...	8
Revolving Hazy IPA, Hazy IPA, Miami, FL 7-7.5%...	9
Graphic IPA, Hybrid IPA, Ft. Lauderdale, FL 7%...	7

*Liters of Saratoga Still and Sparkling available*

PLEASE DRINK RESPONSIBLY

## DINNER SPECIALS

**TUESDAY'S:** Two For Tuesday's- Buy one entrée at regular price and get the second of equal or lesser value at ½ price. (If you're the "odd man/women out", we will happily discount & pack your second entrée to-go)

**WEDNESDAY'S:** Wine Down Wednesday's- ½ Off Bottles of Wine \$100 or less, ¼ off bottles \$101 or more, with the purchase of an entree

**THURSDAY'S:** Thirsty Thursday's- Happy Hour throughout the restaurant, Open till Close. ½ Price on most Liquor, Beer & Wines by the glass.

**FRIDAY'S:** Date Night- With the purchase of Two Entrée's, receive a complimentary bottle of select wines.

## LUNCH SPECIAL

**TUESDAY'S THRU SATURDAY'S:** We will offer Happy Hour pricing on Alcoholic Beverages with the purchase of lunch. This means ½ price on most liquor, all wines by the glass and all beer. This offer is good throughout the restaurants.