

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 Full 18 | Half 10

CHOPPED ROASTED VEGETABLE ^{GF}

Asparagus, Squash, Zucchini, Carrot, Red Onion, White Cheddar Cheese, Charred Tomato Vinaigrette 18

THE PALM

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

POACHED PEAR ^{GF}

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

ASIAN CHICKEN SALAD

Chiffonade Lettuce, Cabbage, Carrot, Cucumber, Edamame, Chive, Crispy Wonton, Cashew, Mandarin Oranges, Peanut Vinaigrette 25

Add Chicken, Shrimp or Salmon

SMALL PLATES

CALAMARI FRITTI

"Sweeties", Lemon Aioli, Marinara, Parmesan 20

LITTLE NECK "CLAMS CASINO"

Steamed with Lemon, White Wine, Garlic, Topped with Bacon, Herbed Bread Crumbs, Crostini 24

LOADED BAKED POTATO

EGGROLLS

Crispy Bacon, Scallions, Cheddar Jack Cheese, Truffle Sour Cream 17

"PTG" WINGS ^{GF}

Garlic Parmesan with Crispy Roasted Garlic 19

COLOSSAL SHRIMP COCKTAIL ^{GF}

Tequila Cocktail Sauce 9 each

"PTG" CRAB CAKE

Key Lime Aioli, Microgreens MP

HANDHELDS

Served with Hand-Cut Fries, Greens, Tots or Slaw

CHICKEN CAESAR WRAP

Bacon, Parmesan, Caesar Dressing 19

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

TURKEY CLUB WRAP

House Roasted Turkey, Bacon, Romaine, Tomato, Roasted Garlic Aioli, Avocado 22

MAHI SANDWICH

Grilled, Blackened or Fried Lettuce, Tomato, Onion, Tartar Sauce 25

SHRIMP PO'BOY

Top Sliced Roll, Shredded Lettuce, Housemade Remoulade 19

BBQ WAGYU SLIDERS

Housemade Coleslaw 22

CRISPY SHRIMP TACOS

Three Tacos, Summer Slaw, Peach Salsa 22

ENTRÉES

THE BELLA BURGER

10oz Dry Aged, Bacon, Avocado, Sunny Side Up Egg Over Crispy Potato Wedges Drizzled with Hollandaise Sauce (No Side) 25

FIELD OF DREAMS ^{GF}

Spaghetti Squash "Bolognese", Shredded Parmesan, Fresh Basil 28

AIRLINE CHICKEN CHOP ^{GF}

Jasmine Rice, Haricot Verts 26

"PTG" OMELET ^{GF}

Caramelized Onions, Mushrooms, and Gruyere Cheese served with Home Fries 17

PRIME SKIRT

Miso Marinated, Chilled Lo Mein Salad, Cabbage, Chives, Carrot, Peanut Dressing 46

GRILLED SALMON

Lemon Orzo, Haricot Verts, Citrus Beurre Blanc 26

CRAB LOUIE ^{GF}

Chopped Romaine, Hard Boiled Egg, Baby Heirloom Tomato, Cucumber, Avocado, Shaved Radish 38

COBB SALAD ^{GF}

Grilled Chicken, Boiled Egg, Corn, Tomato, Applewood Bacon, Avocado, Blue Cheese, Dijon Vinaigrette 25

 HOUSE SPECIALTIES ^{GF} GLUTEN-FREE



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, Monterrey.....	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, Pottsville, 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
Dariouh 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.