



Onyx Bar Teaser Menu

Soup Du Jour	\$15
Diver Scallops	\$22
A La Plancha, Fennel Purée, Frisée, Gianni Vanilla Oil	
Spanish Octopus	\$22
Polenta A Limone, Baby Heirloom Tomato, Chorizo, Basil Chimichurri	
Black Truffle Arancini	\$12
Filled Risotto Balls, Black Truffle, Tuscan Pepper Cream	
Red Pepper Calamari	\$18
Gulf of Mexico Squid, Pineapple Remoulade & Spicy Marinara	
Crispy Key West Prawns	\$18
Crispy Local Shrimp, Sweet & Sour Chili Glaze	
Charcuterie Board	\$22
Daily Selection of Cured Meats & Cheese, Mediterranean Olives & Seasonal Jams	

Lump Blue Crab Salad	\$24
Mozzarella Di Buffala, Baby Gem Lettuce, Advacado, Tomatoes & Pan	
Buratta	\$24
Vine Ripe Tomatoes, Roasted Eggplant. Balsamic Vinegar, Grissini	
Insalata Gianni	\$15
Fresh Organic Greens, Cucunmers, Tomatoes, Lambrusco Vinaigrette	

Jumbo Shrimp Cocktail	\$22
Maine Lobster Cocktail	\$22
Tuna Tartare	\$22
Big Eye Tuna, Avocado, Sesame Oil	

Executive Chef—Thomas Stewart



Scotch Selections

Dalhwinnie 15yr	\$30
Oban 14yr	\$21
Glenfiddich 15yr	\$25
Glenlivet 12yr	\$25
Glenlivet 18yr	\$32
Glenlivet 25yr	\$80
Macallan 12yr	\$20
Macallan 15yr	\$30
Macallan 17yr	\$50
Macallan 18yr	\$60
Macallan 21yr	\$90

Bourbon Selections

Makers Mark	\$18
Bakers	\$18
Bookers	\$18
Bulleit	\$18
Bulleit Rye	\$20
Redemption	\$18
Redemption Rye	\$22
Knob Creek	\$22
Basil Hayden	\$26
Woodford Reserve	\$26
Woodford Reserve Rye	\$26
Old Forester Statesman	\$22
Wild Turkey 101	\$22