



## TO SHARE, OR NOT TO SHARE...

<b>Fried Cheeseburger Eggrolls</b> 2 seasoned akaushi beef eggrolls, sweet & spicy sauce.....	14
<b>Federal Fried Oysters</b> chicken fried with brussels slaw & spicy sauce.....	13
<b>Kung Pao Calamari</b> tossed with pepperoncini's, sweet & spicy Asian sauce.....	14
<b>Tuna Tartare</b> avocado, jicama, crispy onion strings, soy mixture, wontons.....	16
<b>Signature Jumbo Lump Crab Cake</b> with buerre blanc & sliced asparagus.....	22
<b>Truffle Mac &amp; Cheese</b> resistance is futile.....	14
<b>Filet Mignon Truffle Carpaccio</b> arugula, parmesan, black truffle vinaigrette.....	16
<b>Parmesan Fried Asparagus</b> topped with crabmeat & house made garlic butter.....	15
<b>Fontina Spinach Dip</b> fontina cheese, spinach, fresno peppers, sour cream, salsa, tortilla chips.....	14
<b>Tuna Poke</b> Hawaiian style sushi grade tuna, avocado, toasted almonds, soy honey citrus sauce, wontons.....	16
<b>Chicken Wings</b> crispy chicken wings, spicy ranch for dipping.....	10
<b>Tommy Lyons BBQ Bone Marrow</b> pickled onions, garlic confit, red cabbage slaw, crostini's.....	16
<b>Chicken Quesadillas</b> grilled seasoned chicken, sautéed peppers, onions, monterey jack & cheddar cheese, jalapenos, pico, sour cream, avocado.....	16
<b>Shrimp Cocktail</b> horseradish & jalapeno cocktail sauce.....	15
<b>Fresh Oysters</b> please ask your server about our daily fresh oyster selection.....	MKT

## APPETIZER SOUP & SALADS

<b>Goat Cheese Salad</b> mixed greens, red onion, cherry tomatoes, toasted almonds, goat cheese crostini's, champagne vinaigrette.....	12
<b>Spinach Salad</b> strawberries, blueberries, apples, golden raisins, toasted almonds, feta cheese, basil vinaigrette.....	12
<b>Iceberg Wedge</b> bacon, bleu cheese crumbles, cherry tomatoes, ranch dressing.....	9
<b>Caesar Salad</b> romaine hearts, crispy parmesan, anchovy.....	9
<b>Soup of the Season</b> please ask your server for daily soup selection.....	8/12

## STEAKS, CHOPS & CHICKEN

<b>Braised Short Rib</b> bacon & mushroom risotto, sautéed spinach, natural reduction.....	38
<b>Dry Aged Double Bone Pork Chop</b> 14oz bone in pork chop, crispy polenta cake, sautéed spinach, mustard grain sauce.....	29
<b>Chicken Fried Steak</b> loaded mashed potatoes, white pepper & bacon country gravy.....	19
<b>Center Cut Filet Mignon</b> 8oz Filet, truffle mac & cheese, sautéed spinach.....	47
<b>USDA Prime Ribeye</b> 16oz ribeye, truffle mashed potatoes, mixed sautéed vegetables.....	44
<b>Truffle Stuffed Chicken</b> herbal creamy cheese filling, yukon mashed potatoes, grilled asparagus, white truffle oil.....	29
<b>Chicken Federale</b> grilled chicken breasts, cous cous, pico de gallo, avocado cilantro cream sauce.....	24
<b>Chicken Fettuccini Alfredo</b> grilled blackened chicken, fettuccini, broccoli.....	21

## FRESH FROM THE SEA

<b>Grilled Salmon</b> crispy polenta cake, mixed sautéed vegetables, caper & golden raisin relish.....	26
<b>Bacon-Wrapped Diver Scallops</b> bacon & mushroom risotto.....	38
<b>Gulf Catch of the Day</b> blackened gulf fish, cold mediterranean orzo pasta salad, topped with crabmeat & cajun lobster sauce.....	MKT
<b>Thai Shrimp &amp; Cheese Grits</b> sautéed citrus shrimp, manchego cheese grits, thai citrus glaze.....	25
<b>Blackened Ahi Tuna</b> sushi grade tuna seared rare, cous cous, pineapple pico de gallo, soy glaze.....	24
<b>Fresh Market Catch</b> fresh fish of the day, preparation changes daily.....	MKT

## DINNER SALADS

<b>Classic Chicken Cobb</b> romaine, arugula, red onion, avocado, almonds, hardboiled egg, tomato, bacon, bleu cheese crumbles, champagne vinaigrette.....	16
<b>Pecan Crusted Chicken</b> romaine, tomato, bleu cheese crumbles, tortilla strips, blueberry reduction, cilantro cream dressing.....	18
<b>Grilled Chicken Explosion</b> chopped iceberg, romaine, black bean & corn relish, tortilla strips, cheddar cheese, champagne vinaigrette, spicy ranch.....	16
<b>Buffalo Chicken</b> chopped iceberg, romaine, fried chicken tossed in hot sauce, bleu cheese crumbles, pico de gallo, tortilla strips, ranch dressing.....	15
<b>Tenderloin Steak</b> arugula, red onion, cherry tomatoes, bleu cheese crumbles, balsamic reduction, champagne vinaigrette.....	18
<b>Cheeseburger Bowl</b> romaine, arugula, red onion, avocado, almonds, egg, tomato, bacon, bleu cheese crumbles, ranch, topped w/burger, cheddar cheese & sunny egg.....	17
<b>Grilled Salmon</b> spinach, strawberries, blueberries, apples, golden raisins, toasted almonds, feta cheese, basil vinaigrette.....	18
<b>Bill Withers Fried Oyster</b> chopped iceberg, chicken fried oysters, bleu cheese crumbles, bacon, cherry tomatoes, ranch dressing.....	16
<b>Asian Tuna</b> mixed greens, seared ahi tuna, sliced onions, mandarin oranges, sesame ginger dressing.....	17
<b>Citrus Shrimp</b> spinach, arugula, sautéed citrus shrimp, mandarin oranges, bacon, hardboiled egg, goat cheese, basil vinaigrette.....	16

## BURGERS & SANDWICHES

<b>Akaushi Wagyu Burger</b> heart brand ground beef, lettuce, tomato, onion, pickle, bacon, gruyere cheese, fresh daily bun.....	15
<b>Tenderloin Steak Sandwich</b> flatiron steak, sautéed mushrooms, onions & peppers, tomatoes, swiss cheese, hoagie bun.....	17
<b>Federal Chicken Burger</b> house-made ground chicken burger, mixed greens, tomato, cheddar cheese, fried onion strings, jalapeno cheddar bun.....	15
<b>Classic Philly Cheese Steak</b> thinly sliced philly meat, sautéed onions, peppers, cajun cheese sauce, hoagie bun.....	16
<b>Cajun Chicken Sandwich</b> blackened grilled chicken, lettuce, tomato, swiss cheese, fried onion strings, chipotle aioli, jalapeno cheddar bun.....	15
<b>Spicy Buffalo Chicken</b> fried chicken breast tossed in wing sauce, ranch, bleu cheese crumbles, lettuce, tomato, pickle.....	15

### MARKET SIDES 7 EACH

Hand Cut Fries ~ Crispy Brussels Sprouts ~ Mushroom & Bacon Risotto ~ Sautéed Spinach ~ Crispy Polenta ~ Truffle Mac & Cheese ~ Cheese Grits ~ Yukon Mashed Potatoes ~ Mixed Seasonal Veggies

20% gratuity will be added to parties of six or more for your convenience  
 \*consuming raw or undercooked meats & seafoods may increase risk of foodborne illness