

• FEDERAL •
AMERICAN GRILL

TO SHARE, OR NOT TO SHARE...

Signature Jumbo Lump Crab Cake 21
 with buerre blanc & sliced asparagus
 definitely the best crab cake in town!

Federal Fried Oysters 12
 chicken fried with brussel slaw and a spicy sauce

Kung Pao Calamari 14
 fresh golden squid tossed with red peppers,
 pepperoncinis & sweet asian sauce

Tuna Tartare 16
 hawaiian style pacific ahi poke with soy, honey,
 and citrus on wonton crisps

Fresh Oysters MP

Beef Carpaccio 14
 arugula, parmesan, truffle vinaigrette

Tom Lyons BBQ Bone Marrow 16
 pickled onion, garlic confit, red cabbage slaw

Fried Cheeseburger Eggrolls 15
 2 seasoned akaushi beef eggrolls
 with sweet & spicy sauce

Fontina Spinach Dip 12
 scratch made, creamy spinach with fontina &
 parmesan cheeses with toasted crostini

Parmesan Fried Asparagus 15
 topped with garlic butter & crabmeat

Spicy Chicken Wings 10
 with spicy ranch for dipping

Truffle Mac & Cheese 12
 resistance is futile

LITTLE SALADS & SOUP

Summer Spinach Salad 11
 baby spinach, strawberries, blueberries,
 golden raisins, toasted almonds, feta,
 raspberry vinaigrette

Iceberg Wedge 9
 crispy bacon, cherry tomato,
 bleu cheese, buttermilk dressing

Caesar Salad 9
 romaine hearts, anchovy, crispy parmesan

Roasted Beets 9
 arugula, toasted almonds, goat cheese,
 champagne vinaigrette

Soup of the Season 9

FRESH FROM THE SEA

Gulf Catch Of The Day MP
 Blacked gulf fish served over a bed of cold
 mediterranean orzo salad, topped with
 crabmeat & cajun lobster sauce

Blackened Ahi Tuna 28
 Sushi grade tuna seared rare served over a bed
 of couscous, topped with pineapple
 pico de gallo & soy Glaze

Wild Caught Saffron Salmon 25
 Grilled salmon served atop of a creamy polenta
 cake ,vegetable medley with saffron sauce

Thai Shrimp & Cheese Grits 26
 large sautéed citrus shrimp, manchego cheese
 grits, romesco sauce topped with a thai citrus
 glaze

Diver Scallops 34
 nueske's applewood smoked bacon with
 mushroom risotto

Market Catch Of The Day MP
 daily preparation changes

PLEASE ASK ABOUT OUR FRESH OYSTERS DELIVERED DAILY

STEAKS & CHOPS

serving the finest USDA Certified Angus Beef, aged a minimum of 21 days

8oz Center Cut Filet 48
 sautéed spinach, truffle mac & cheese

16oz Prime Ribeye 42
 truffle mashed potatoes & mixed vegetables

Braised Short Rib 30
 mushroom risotto, spinach, natural reduction

14oz Smoked Pork Chop 26
 crispy polenta cake, baby spinach, ancho-apple glaze

FEDERAL'S FANTASTIC FOUR

Truffle Stuffed Chicken 26
 scratch-made herbal cream cheese filling, with
 yukon mashed potatoes & grilled asparagus

Chicken Fried Steak 18
 loaded mashed potatoes, white pepper country
 gravy

Akaushi Wagyu Burger 15
 lettuce, tomato, onions, pickle,
 applewood bacon, and your choice of cheddar,
 bleu, or swiss cheese

Chicken Federale 18
 organic grilled chicken breast, cous cous,
 pico de gallo, avocado sauce

FABIO'S FRESH PASTA

Blackened Chicken or Shrimp Fettuccini Alfredo 18/23
 Blackened chicken or shrimp served on a bed of fettuccini pasta with broccoli & alfredo sauce

Veal Ossobuco Ravioli 18
 veal osso bucco ravioli, spring peas, baby carrots, arugula, and a veal demi sauce

Pasta Primavera 15 (add chicken 5)
 fettuccini tossed w/ seasonal vegetables in a pomodoro sauce, w/basil & parmesan

BIG SALADS

Tenderloin Steak 17
 arugula, red onion, grape tomato,
 bleu cheese, balsamic reduction,
 champagne vinaigrette

Classic Chicken Cobb 17
 romaine, arugula, fennel, red onion,
 avocado, toasted almonds, hard boiled egg,
 tomato, bacon, bleu cheese,
 champagne vinaigrette

Pecan Crusted Chicken 16
 chopped romaine, tomato, bleu cheese,
 tortilla strips, blueberry reduction,
 cilantro cream dressing

Salmon Spinach 22
 grilled salmon, baby spinach, strawberries,
 blueberries, golden raisins, toasted almonds,
 feta, raspberry vinaigrette

Citrus Shrimp Salad 18
 mixed greens, grilled peaches, bacon, hard
 boiled eggs, blackberries, basil vinaigrette

Bill Withers 16
 iceberg wedge topped with fried oysters, pro-
 sciutto, tomato, bleu cheese,
 buttermilk dressing

Asian Tuna Salad 18
 seared tuna, mixed greens, ginger-sesame
 dressing, won tons, onion, carrot & oranges

SIDES

Hand Cut Fries 6
 Crispy Brussel Sprouts 6
 Mushroom & Bacon Risotto 6

Sautéed Spinach 6
 Crispy Polenta 6
 Truffle Mac & Cheese 11
 (with Bacon 14)

Cheesy Grits 6
 Yukon Mashed Potatoes 6
 Mixed veggies 6