



DINNER MENU

(Menu items subject to change)

SMALL PLATES "Starters"

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| <i>Organic Greens, Heirloom Tomato, Gorgonzola, Pine Nuts, Mango Aged Balsamic Vinaigrette</i> | 10 |
| <i>Baby Red Romaine, Blistered Tomatoes, Smoked Garlic Croutons, Ricotta Salata, Housemade Caesar Dressing</i> | 10 |
| <i>Roasted Beet Salad, Candied Cashews, Micro Tatzoi, Crispy Shallots, Chèvre Fondue</i> | 12 |
| <i>Pancetta Wrapped Gulf Shrimp, Braised Leeks, Pineapple Coconut Broth</i> | 14 |
| <i>Buffalo Mozzarella, Kohlrabi Slaw, Sweet Tomato Galangal Marmalade, Jerez Reduction</i> | 12 |
| <i>Colossal Lump Blue Crab Fritters, Sorrel Salad & Laksa Sauce</i> | 15 |
| <i>Stuffed Local Calamari, Crabmeat, Petite Citrus Salad, Squid Ink-Dijon Vinaigrette</i> | 15 |
| <i>Abi Tuna Duo, Sesame Seared Tataki, Carpaccio Style Tuna Roll, Yuzu Vinaigrette</i> | 14 |
| <i>Arian Style Frito Misto, Chickpea and Nori Dusted Florida Seafood, Sweet Chili Aioli</i> | 14 |
| <i>Braised Beef Cheeks "Osso Bucco Style", Gorgonzola Polenta Cake, Mustard Greens, Cabernet Jus</i> | 14 |

MAIN ATTRACTIONS "Traditional Entrée Size"

Chef's Specialties

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| <i>Citrus Glazed Chilean Sea Bass, Pumpkin Agnolatti, Red Cabbage-Jerusalem Artichoke-Fennel Stir Fry</i> | 32 |
| <i>Ft. Lauderdale Swordfish, Chorizo White Bean Cassoulet, Charred Ramps, Lemon Oil</i> | 29 |
| <i>Bone-In Pork Chop, Pequinillo Pepper, Maple Butternut Squash Puree, Shiitake Mushrooms, Roasted Apple Pork Jus</i> | 30 |
| <i>"XD" Tanglewood Farms Chicken, Potato and Sweetbread Risotto, Heirloom Baby Carrots, Chicken Jus</i> | 26 |

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| <i>Potato Crusted Red Snapper, Thai Stir-Fry Noodles, Butter Poached Radish, Preserved Lemon Beurre Blanc</i> | 28 |
| <i>Day Boat Scallops, Corn Flan, Morel Mushrooms, Roasted Fennel, Black Garlic Emulsion</i> | 31 |
| <i>Cedar Paper Wrapped Organic Irish Salmon, Citrus Sea Bean Salad, Baby Confit Potato, Crème Fraîche</i> | 27 |

(Vegetarian option is available upon request, please ask your server)

KURRENTS CHOPS

All steaks are Certified Black Angus Beef, aged for a minimum of twenty-one days

- Kurrents Signature Steak -

10-Ounce Filet Mignon 39

Potato Puree, Seasonal Wild Mushrooms, Cipollini Onion, Black Pepper Sauce

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| <i>14-Ounce New York Strip, Pommes Anna, Hericot Vert, Caramelized Shallot Sauce</i> | 36 |
| <i>20-Ounce Bone-In Ribeye, Potato Gratin, Broccoli Rapini, Caramelized Shallot Sauce</i> | 39 |

SIDES

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| <i>Sauteed Wild Mushrooms</i> | 8 | <i>Baby Confit Potatoes</i> | 8 |
| <i>Potato Gratin</i> | 8 | <i>Broccoli Rapini with Roasted Garlic</i> | 8 |
| <i>Potato Puree</i> | 8 | <i>Cavatelli, Maine Lobster and Cheese</i> | 12 |

20% Gratuity will be added for parties of (6) or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions