

SESSIONS

DAYTONA
BEACH

DINNER MENU

GLUTEN FREE DAIRY FREE VEGETARIAN

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PARTIES OF 6 OR MORE SUBJECT TO A 18% GRATUITY

APPETIZERS

TUNA TARTARE	16
AVOCADO SHALLOT SCALLION HONEY POKE SAUCE WONTON CHIPS	
OYSTERS	14
1/2 DOZEN A CHOICE OF: PONZU, GIN & TONIC, SPICY MIGNONETTE OR GRATED FRESH HORSERADISH & LIME	
CRABCAKES	14
SPICY AIOLI PICKLED CUCUMBER	
KOREAN WINGS	14
ASIAN BBQ SAUCE CHILI MARINADE SCALLIONS	
BLEU CHEESE GLAZED TATER TOTS	7
BLEU CHEESE CRUMBLES BACON BALSAMIC DRIZZLE	
SHRIMP COCKTAIL	14
JUMBO SHRIMP HOUSE COCKTAIL SAUCE LEMON	
LAMB CHOPS	20
SALSA VERDE MINT AND CUMIN MARINADE	
ROCK SHRIMP	14
TEMPURA CHILI-GARLIC	
SEAFOOD CIOPPINO	17
PACIFIC STYLE TOASTED BAGUETTE	
MUSSELS	17
PERNOD CREAM SAUCE TOASTED BAGUETTE	
ARTISAN CHARCUTERIE & CHEESE BOARD	22
MINI CORNICHONS PICKLED PEPPERS STONE MUSTARD SOURDOUGH	

HOUSE MADE FRESH SALADS

GREEN GODDESS SALAD	14
MIXED GREENS CHOPPED BACON FETA CANDIED PECAN GRANNY SMITH APPLE APPLE CIDER VINAIGRETTE	
BEET SALAD	12
BABY SPINACH GOAT CHEESE GRILLED ASPARAGUS HONEY DIJON BALSAMIC DRESSING	
CAESAR SALAD	10
ROMAINE PARMIGIANO BANANA CROUTONS HOMEMADE DRESSING LEMON	

ADDITIONS

6 OZ. GRILLED SALMON	8
3 PCS GRILLED JUMBO SHRIMP	8
6 OZ. GRILLED CHICKEN	6

BURGERS, SANDWICHES & WRAPS

CELEBRITY BURGER	16
8 OZ. ANGUS AGED CHEDDAR TOMATO APPLEWOOD BACON ONION RING SESAME SEED BUN SERVED WITH FRIES	
SESSIONS BURGER	14
8 OZ. ANGUS AGED CHEDDAR SLICED TOMATO BLUEBERRY BOURBON BBQ SAUCE BRIOCHE BUN SERVED WITH FRIES AVAILABLE: VEGAN AND TURKEY BURGER	
MARKET FISH SANDWICH	18
FRESH CATCH OF THE DAY PICKLED CUCUMBER SPICY REMOULADE PORTUGUESE ROLL SERVED WITH FRIES	
PEPPER JACK CHICKEN SANDWICH	14
BLACKENED CHICKEN PEPPER JACK CHEESE BLUEBERRY BOURBON BBQ SAUCE BRIOCHE BUN SERVED WITH FRIES	
STEAK AND EGG SANDWICH	20
BEEF SLICES FRIED EGG BELL PEPPER ONION SLICES BAGUETTE PEPPERCORN SAUCE SERVED WITH FRIES	
CHICKEN TANDOORI WRAP	14
ROASTED CHICKEN MINT CUCUMBER RAITA NAAN BREAD YOGURT MARINADE SERVED WITH FRIES	

HOUSE MADE SWEETS & SHAREABLE DESSERTS

PRALINE NAPOLEON	10
DARK & WHITE CHOCOLATE MOUSSE PRALINE CRACKER	
CRÈME BRULEE	9
TAHITIAN VANILLA BERRIES	
BANANA SPLIT	10
CARAMELIZED BANANA SLICES DARK CHOCOLATE AND TAHITIAN VANILLA ICE CREAM DUTCH CHOCOLATE SAUCE WHIPPED CREAM MACARON	

ENTREE

ROASTED VEGETABLE TOWER	14
PORTOBELLO ROASTED RED PEPPER ZUCCHINI EGGPLANT GOAT CHEESE PESTO POMODORINA SAUCE	
VEGETARIAN LINGUINI PASTA	16
SPINACH ASPARAGUS GRAPE TOMATO PORTOBELLO MUSHROOM CALAVADOS CREAM SAUCE PARMESAN	
MEXICAN GRILLED JUMBO SHRIMP SALAD	22
MIXED GREENS GRILLED CORN TOMATOES CILANTRO RANCH DRESSING FRIED TORTILLA STRIPS	
SEAFOOD LINGUINI	30
LOBSTER MEAT SCALLOPS SHRIMP CALVADOS CREAM SAUCE	
FLORIDA RED SNAPPER	30
BROCCOLINI MUSHROOMS FISH VELOUTE TOASTED ALMONDS	
BLACKENED SALMON	30
RISOTTO BLACK BEANS GRILLED ASPARAGUS	
FISHERMAN'S PLATE	36
FRESH CATCH OF THE DAY OYSTER ROCKEFELLER DIVER SCALLOP HUSH PUPPIES BAKED MUSSEL CRAB CAKE SHRIMP COLESLAW	
CARIBBEAN SHRIMP	24
BROILED JUMBO SHRIMP MUSHROOM RISOTTO BLACK BEANS TROPICAL SALSA	
FREE RANGE CHICKEN	24
FARRO GRAIN BROCCOLINI LEMON PICATTA SAUCE	
FIRECRACKER MAC & CHEESE	16
CAVATAPPI PASTA GRILLED CHICKEN THREE CHEESE SAUCE RED PEPPER FLAKES	
BRAISED BEEF SHORT RIBS	34
12 OZ SPINACH RISOTTO GRILLED ASPARAGUS MALBEC WINE	
FILET MIGNON	38
8 OZ GRILLED ASPARAGUS RAINBOW CARROTS ROASTED GARLIC MASH BORDELAISE	
RIB EYE	28
12 OZ BALSAMIC BRUSSEL SPROUTS MAITRE'D BUTTER ROASTED GARLIC MASH	
NEW YORK STRIP	26
12 OZ CHEFS VEGETABLES SERVED WITH FRIES	

ADDITIONS

5 OZ. GRILLED LOBSTER TAIL	17
2 OZ. CRAB CAKE	6
3 PCS GRILLED JUMBO SHRIMP	8
3 PCS OYSTER ROCKEFELLER	8
3 PCS GRILLED SCALLOP	8

SIDES & SAUCES

JALAPENO AND ASIAGO CHEESE GRATIN	6
SAUTEED BACON AND SPINACH	5
ROASTED GARLIC MASHED POTATO	5
CHEF'S VEGETABLES	5
BALSAMIC BRUSSEL SPROUTS	5
FRENCH FRIES	3
FRIED ONION RINGS	4
FRUIT CUP	5
SIDE HOUSE SALAD	5
BREAD BASKET	3
BERNAISE SAUCE	3
BLACK PEPPERCORN SAUCE	3
BORDELAISE SAUCE	3

RED VELVET CHEESECAKE	12
TRIPLE LAYER CREAM CHEESE FROSTING	
KEY LIME TART	10
CONDENSED MILK LIME JUICE BERRIES	
ORANGE DREAMSICLE CAKE	12
TRIPLE LAYER ORANGE GLAZE GRAND MARNIER LIQUOR	