

Chef's Table

2313 SE Ocean Blvd Stuart FL · +17722875599 · Updated: Jan 14, 2026

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APPETIZERS 5

Soup of the Day

AVAILABLE OPTIONS

Bowl: \$6.00

Cup: \$4.00

Cured Meat & Artisan Cheese Plate

\$15.00

chef's selection of cured meats, imported and domestic cheese, candied pecans, seasonal compote, foccacia

Buffalo Mozzarella

\$8.00

four flavors: extra virgin olive oil, tomato jam, seasonal compote, balsamic reduction

Fritto Misto

\$14.00

polenta crusted crispy fish of the day, calamari, shrimp, sea scallops, lemon aioli

Deviled Eggs

\$6.00

served three ways: lump crab, crisp pancetta, housemade pickle

SALADS 9

Farm House Salad

\$8.00

organic farm greens, radish, cucumbers, carrots, lemon vinaigrette

Caesar Salad

\$11.00

grilled romaine, farmhouse egg, parmesan, homemade croutons & caesar dressing

Apple & Pear Salad

\$10.00

wine poached apples and pears, local greens, candied pecans, midnight moon aged goat cheese, cider vinaigrette

Chopped Salad

\$11.00

mixed peppers, cucumbers, carrots, point reyes blue cheese, avocado, pancetta, zucchini, deviled egg, port vinaigrette

Beet Salad

\$13.00

house roasted & marinated beets, soft & aged goat cheeses, candied pecans, arugula, raspberry vinaigrette

Crab Salad

\$14.00

boston bibb lettuce, lump crabmeat, trio of melon, avocado, lemon vinaigrette

Steak Salad

\$17.00

grilled hanger steak, local greens, point reyes blue cheese, sautéed mushrooms, tomato confit, port vinaigrette

Crispy Calamari Salad

\$13.00

fregula: sicilian style cous cous, arugula, florida citrus, lemon vinaigrette

Farm Plate

\$13.00

choose three of today's seasonal sides

ENTREES 3

Market Fish

Chicken Under A Brick

\$16.00

Hanger Steak

\$18.00

PASTA 3

Amatriciana

AVAILABLE OPTIONS

traditional roman pasta dish: spaghetti, pancetta, red onion, marinara

Half: \$9.00

Full: \$14.00

Bolognese

AVAILABLE OPTIONS

house made tagliatelle pasta, traditional roman beef and pork ragú

Half: \$10.00

Full: \$16.00

Ala Norma

AVAILABLE OPTIONS

house made ricotta gnocchi, roasted eggplant, buffalo mozzarella, marinara

Half: \$9.00

Full: \$14.00

PANINIS & SANDWICHES 10

Half Panini and Soup Combo

\$11.00

a cup of today's soup and half a panini: turkey, pork, chicken or veggie

Caprese Panini

\$10.00

buffalo mozzarella, tomato confit, basil pesto

Turkey Panini

\$11.00

house roasted turkey breast, cranberry compote, robiola bosina cheese, lemon aioli

Pork Panini

\$12.00

house roasted pork loin, apple whisky sauce, jasper hill farm aged white cheddar, caramelized onions

Bob's Italian Cured Meat Panini

\$14.00

prosciutto, coppa, speck, soppressata, buffalo mozzarella, arugula, balsamic vinaigrette

Trentino Panini

\$13.00

steak, grilled radicchio, mascarpone, smoked gouda

Chicken Salad Wrap

\$12.00

apples, dried cranberries, almonds

CT Burger

Served alongside our hand cut french fries. Caramelized onions, tomato confit, boston bibb lettuce, port demi, brioche bun

AVAILABLE OPTIONS

\$14.00

Add: Jasper Hill Farm Aged White Cheddar:

\$1.00

Add: Sautéed Mushrooms: \$1.00

Add: Bacon: \$2.00

Market Fish Sandwich

\$16.00

Sauteed fish of the day, chervil aioli, tomato confit, boston bibb lettuce, avocado, brioche bun

Open-Face Steak Sandwich

\$15.00

grilled hanger steak, gruyere, caramelized onions, sautéed mushrooms, creamy horseradish sauce, focaccia, port demi

COCKTAIL HORS D'OEUVRES 34

Potato Skins

fingerling potato, white truffle ricotta mousse

Blt

cherry tomato stuffed with mozzarella cheese, bacon & basil

Smokey Eggplant Cigars

stuffed with goat cheese and prosciutto

Duo Of Bruschetta

tuscan bean, eggplant caponata

Vegetable Ceviche

marinated vegetables served in cucumber cups

Arancini

choice of preparation: tomato risotto balls, buffalo mozzarella, basil aioli saffron risotto balls, meat ragù

Shrimp And Ginger Dumplings

sweet and sour sauce

Stuffed Dates

wrapped in bacon with point reyes blue cheese

Chicken Skewers

tangerine glaze

Lobster Bisque Shot

sherry cream

Wild Mushroom Summer Rolls

sake dipping sauce

Mini Beet Burgers

marinated roasted beets, goat cheese, arugula, financier bun

Lentil Tartlets

braised umbrian lentils, pancetta, caramelized onions (available with out pancetta)

Spring Tarts

asparagus, ricotta, sugar snap peas, english peas in puff pastry spring

Baked Clams

oregano, parsley, bread crumbs, pancetta

Roasted Pork Loin

crispy polenta, jasper hill farm cheddar, caramelized onions, apple whiskey sauce

Coconut Shrimp

mango dipping sauce

Quail Wings

bacon wrapped, rosemary glaze

Tropical Shrimp Skewers

tropical glaze

Braised Beef Short Rib Tartlets

parsnip puree

Mini Crab Cake

lemon aioli or chervil aioli

Crab And Artichoke

stuffed in puff pastry

Scallop Tartar

asian pear, spaghetti squash

Salmon Tartar

cucumber cup

Fish Cakes

market fresh fish, saffron aioli

Beef Tartar

white truffle oil, pecorino

Linguine In Clams

hot red pepper, pancetta, parsley

Lollipop Lamb Chops

cool cucumber yogurt

Lobster Blini

maine lobster, potato blini, chervil aioli

Seafood Skewers

herb pesto

Mini Venison Burgers

caramelized onion, lemon aioli, brioche bun

Mini Lobster Rolls

maine lobster, chervil aioli, brioche bun

Oysters On The Half Shell - Market Price

with mignonette

Sturgeon Caviar - Market Price

buckwheat blini, crème fraiche

COCKTAIL HORS D'OEUVRES - SEASONAL SOUP SHOTS 6

Butternut Squash

cinnamon and nutmeg fall - winter

Asparagus

ricotta spring

Spring Pea

mint spring

Corn Chowder

paprika summer - fall

Lobster Bisque

sherry cream

Gazpacho

chilled spanish soup

COCKTAIL HOUR DISPLAY: 5

CURED MEAT and ARTISAN CHEESE PLATTER

seasonal compotes, grilled focaccia, mixed olives

SEASONAL FRUIT and ARTISAN CHEESE PLATTER

seasonal compotes

MEDITERRANEAN PLATTER

grilled marinated vegetables, hummus, pita bread, olives, stuffed grape leaves

TOMATO CAPRESE

Buffalo mozzarella, tomato confit, basil oil

RAW SEAFOOD STATION

clams on the half shell, shrimp cocktail, oysters, florida stone crab Sauces: lemon aioli, mignonette, cocktail sauce, lemon wedges

FIRST COURSE; SOUPS AND SALADS 18

Chopped Salad

boston bib, green beans, point Reyes blue cheese, cucumber, radish, red wine vinaigrette

Farm House Salad

local greens, radish, cucumbers, carrots, lemon vinaigrette

Beet Salad

marinated roasted beets, soft chèvre, midnight moon goat cheese, candied pecans, arugula

Peachy Corn Salad

roasted corn, soft chèvre, midnight moon goat cheese, grilled georgia peaches, roasted walnuts, arugula, corn vinaigrette

Apple And Pear Salad

house poached apples and pears, candied pecans, mixed greens, midnight moon aged goat cheese, cider vinaigrette

Baked Goat Cheese And Garden Greens

walnut and herb bread crumb encrusted goat cheese; served warm, seasonal vegetable, local greens, herb vinaigrette
roasted asparagus spring - summer / roasted mushrooms winter - fall

Lobster Spring Salad

main lobster medley of spring peas spring / mango all seasons, pancetta, boston bib, green goddess dressing

Shrimp Salad

tri colored melon, arugula, lemon vinaigrette

Crab Cake Salad

fennel, florida citrus, lemon aioli

Crab Cakes

fall - winter. large lump crab meat, lemon aioli, sautéed swiss chard, butternut squash puree

Seared Diver Sea Scallops

florida citrus, shaved fennel, lemon vinaigrette

French Onion Soup

gruyere crouton

Lobster Bisque

sherry cream

Corn Chowder

summer - fall

Butternut Squash Soup

fall - winter. toasted pepitas

Spring Pea Soup

mint spring

Asparagus Soup

ricotta spring

Woodland Mushroom Soup

HOUSE MADE PASTA: 5

RISOTTO

Choice of one preparation: Spring Pea and Pancetta *spring, Woodland Mushroom, Tomato-Basil and Buffalo Mozzarella, Butternut Squash *fall - winter, Seafood: PEI Mussels, Clams, Shrimp

CANNELLONI

house made cigar shaped pasta, ricotta, braised italian greens, tomato sauce

RICOTTA GNOCCHI

Choice of one preparation: Yellow Tomato Sauce, Ala Norma; roasted eggplant, buffalo mozzarella, tomato sauce, Basil Pesto, Spring Pea Mint Pesto *spring

MEAT LASAGNA

parmesan béchamel, braised beef and pork ragù, ricotta filling, tomato sauce

ROASTED VEGETABLE LASAGNA

parmesan béchamel, roasted Italian vegetables, ricotta filling, tomato sauce

ENTREES: ADDITIONAL PROTEIN OPTIONS AVAILABLE 4

Market Fresh Fish

Choice of one sauce: Lemon Sauce, Lemon-Thyme Sauce, Spring Pea *spring, Orange Herb Sauce, Pounded Herb Sauce

Roasted Pork Loin

Choice of one sauce: Cherry Compote, Natural Jus, Mustard Whisky Sauce, Mango Pineapple Salsa

Braised Beef Short Ribs

served with parsnip puree, short ribs are served off the bone; the bone is used for presentation only Choice of one sauce: Vanilla Scented Reduction, Port Wine Reduction, Chianti Reduction

Beef Sirloin

Choice of one sauce: Lemon Caper Sauce, Brandy Mushroom Sauce, Natural Jus, Pepperonada; stew of red and yellow peppers, kalamata olives, garlic, rosemary

SIDES 23

Tuscan Potatoes

roasted tuscan style, rosemary, olive oil

TANGERINE GLAZED CARROTS

carrots roasted in their juices, tangerine zest

Green Beans

toasted almonds, sherry vinaigrette

Asparagus

*spring

Escarole

braised with garlic, hot pepper

Sautéed Swiss Chard

Sicilian Caponata

melange of roasted eggplant, red and yellow peppers, onions, oregano, capers

Woodland Mushrooms

roasted with thyme and parsley

Medley of Spring Peas

*spring mint

Potato Gratin

layers of potatoes and cream

Roasted Brussels Sprouts

pancetta

Mustard Greens

Sautéed Spinach

Parsnip Puree

Butternut Squash Puree

Autumn Squash *fall *winter

roasted butternut squash acorn squash, apples, fall spices

Roasted Delicata Squash

*fall *winter

Roasted Corn

roasted corn, chives, paprika, touch cayenne

Roasted Marinated Beets

parsley, chives, raspberry vinaigrette

Farro Risotto

Creamy Polenta

Wild Rice Pilaf

pecans, cranberries

Braised Artichokes *fall-winter

mint, parsley, bread crumbs

BBQ CATERING ENTREES 4

Baby Back Ribs

Chicken Under A Brick

Pulled Pork

Beef Short Ribs

BBQ MENU - SAUCES 7

North Carolina BBQ

Tropical Salsa

Natural Jus

Sake Sauce

Salsa Verde

Tropical Island Glaze

Mole Sauce

BBQ SIDES 26

German Potato Salad

pancetta, parsley, whole grain mustard vinaigrette

Southern Potato Salad

a touch of paprika, deviled eggs, lemon aioli

Black Beans

stewed with cumin, chili powder, onions

Boston Baked Beans

traditional style with molasses, pancetta

Tuscan Potatoes

roasted tuscan style, rosemary, olive oil

Tangerine Glazed Carrots

carrots roasted in their juices, tangerine zest

Green Beans

toasted almonds, sherry vinaigrette

Asparagus

spring, \$1.50 supplement when used as a complimentary side

Escarole

braised with garlic, hot red pepper

Sautéed Swiss Chard

Sicilian Coponata

melange of roasted eggplant, red and yellow peppers, onions, oregano, capers

Medley Of Spring Peas

spring mint

Potato Gratin

layers of potatoes and cream

Roasted Brussels Sprouts

pancetta

Mustard Greens

Sautéed Spinach

Parsnip Pureè

Butternut Squash Puree

Roasted Squashes

fall - winter, autumn squash roasted butternut squash acorn squash, apples, fall spices, roasted delicata squash (\$1.50 supplement when used as a complimentary side)

Corn

fall - summer. roasted corn, chives, paprika, touch cayenne

Roasted Marinated Beets

parsley, chives, raspberry vinaigrette

Farro Risotto

Creamy Polenta

Wild Rice Pilaf

pecans, cranberries

Woodland Mushroom

roasted with thyme and parsley

Braised Artichokes

fall - winter. mint, parsley, bread crumbs \$1.50 supplement when used as a complimentary side

SAVORY COURSES 8

Rabbit Salad: seared rabbit loin, rabbit leg confit, frisse, braised apricots, apricot vinaigrette

Buffalo Mozzarella: four flavors: extra virgin olive oil, tomato jam, seasonal compote, balsamic reduction

Crudo: Italian style sashimi

Blue Point Oysters: mignonette, lemon granita

Sea Scallop: seared diver sea scallop, sun choke puree, lemon chervil foam

Ravioli di Cingali: braised wild boar ravioli

Ricotta Gnocchi: white truffle ricotta gnocchi with woodland mushroom sauce

Chitarra Bolognese: braised pork, veal, beef, ragu

DESSERTS 7

Cassata: poached pears, house candied fruits, ricotta, spiced caramel

Ice Cream: buttermilk, toffee almond, burnt sugar, dark chocolate

White Chocolate "Cheesecake": dark chocolate crust, white chocolate cream cheese, chocolate oblivion crème

Sorbet: mango chili lime

Napoleon: dark chocolate mousse, milk chocolate mousse, white chocolate spuma

Key Lime "Pie": key lime custard, meringue, star fruit

Cheese Plate: Chefs selection of domestic and imported cheeses, house made compotes and crostini

PANINI & SANDWICHES 10

Half Panini and Soup Combo **\$10.00**

half of a veggie, chicken, pork, or turkey panini with a cup of today's soup

Veggie Panini **\$9.00**

sprouts, grilled vegetables, soft goat cheese

Turkey Panini **\$10.00**

house roasted turkey breast, cranberry compote, robiola bosina cheese, lemon aioli

Pork Panini **\$11.00**

house roasted pork loin, apple whisky sauce, jasper hill farm aged white cheddar, caramelized onions

Bob's Italian Cured Meat Panini **\$12.00**

prosciutto, coppa, speck, soppressata, buffalo mozzarella, arugula, balsamic vinaigrette

Chicken Panini **\$11.00**

house roasted chicken, fontina, tomato confit, arugala, lemon aioli, sherry vinaigrette

CT Burger

AVAILABLE OPTIONS

Served alongside our hand cut french fries. Hand formed beef patty, caramelized onions, tomato confit, Boston

\$13.00

bibb lettuce, port demi, brioche bun

Add White Cheddar: \$1.00

Add Sautéed Mushrooms:

\$1.00

Add Bacon: \$2.00

Pulled Pork Sandwich **\$13.00**

house roasted pork, north carolina bbq sauce, caramelized onions, brioche bun

Market Fish Sandwich	\$15.00
sautéed fish of the day, chervil aioli, tomato confit, boston bibb lettuce, avocado, brioche bun	
Open-Face Steak Sandwich	\$14.00
grilled hanger steak, gruyere, caramelized onions, sautéed mushrooms, creamy horseradish sauce, focaccia, port demi	

SMALL PLATES 4

Charcuterie & Cheese Board	\$15.00
seasonal accoutrements	
Crispy Black Scallops	\$13.00
squid ink battered; white bean purée, frisée pepper melange	
Grilled Octopus	\$13.00
frisée, haricot verts, fingerling potatoes, sherry aioli	
Beef Tartare	\$17.00
tenderloin, capers, olive oil, toast points	

BITES 4

Mini Beet Burgers	\$6.00
beet tartare, goat cheese, arugula, financier bun	
Salmon Crudo	\$13.00
italian style sashimi, radish, almond, macadamia rosemary honey	
Calamari	\$13.00
leek infused potato purée, sautéed spinach, sesame	
Short Rib Empanadas	\$10.00
port demi	

GREENS 3

Farmhouse Salad	\$9.00
mixed greens, carrots, radish, cucumber, roasted beets, lemon vinaigrette	
Winter Salad	\$10.00
mixed greens, pecans, pear, parmigiano, apple dressing	
Roasted Corn Salad	\$12.00
arugula, roasted apples, goat cheese, candied pecans, cider vinaigrette	

HOUSEMADE PASTAS 4

Tagliatelle Bolognese

traditional beef & pork ragú; aged parmigiano

AVAILABLE OPTIONS

\$14.00

\$26.00

Ricotta Gnocchi

parmigiano, crispy sun chokes; pork & veal reduction

AVAILABLE OPTIONS

\$13.00

\$24.00

Porcini Pappardelle

cherry tomatoes, spinach, parmigiano; mushroom reduction

AVAILABLE OPTIONS

\$11.00

\$20.00

Half Moon Ravioli

toasted almonds; tallegio cheese

AVAILABLE OPTIONS

\$11.00

\$20.00
