

Clusters & Hops

707 N Monroe St 32303-6138 · +18502222669 · Updated: Jan 14, 2026

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STRTERS 10

Cheese Board

assorted cheeses from around the world with crackers & seasonal fruit

AVAILABLE OPTIONS

For One: \$9.00

For Two: \$13.00

For Four: \$20.00

Cheese & Sliced Meat Board

cheeses & imported meats with olives, crackers & seasonal fruit

AVAILABLE OPTIONS

For One: \$10.00

For Two: \$15.00

For Four: \$22.00

Baked Focaccia Bread

roasted tomato, carmalized red onion, goat cheese & mozzarella, Roasted Eggplant
Bruschetta & Chipotle Aioli

AVAILABLE OPTIONS

\$9.00

topped with 2 1/2 year old Prosciutto di Parma:
\$10.00

Baked Chicken Lavosh

armenian flat bread, grilled herbed chicken confit, sour cream, cilantro, bruschetta,
monterey, cheddar & parmesean cheese

\$9.50

Baked Eggplant Lavosh

armenian flat bread with roasted eggplant, parmasean, artichoke, goat cheese,
bruschetta, monterey-cheddar-jack, then drizzled with truffle oil

\$13.00

Quesadilla Of Duck & Grilled Apple

chipotle, blue, carmalized onions, bacon & toasted walnuts

\$9.00

Escargot

with mushroom, herbs, tomato, garlic, caramelized onions w/ toasted baguette

\$9.00

Truffled Mac-n-cheese 'crack-in-a-crock',

the perfect blend of nine different cheeses and pasta blended and baked perfectly with
white & black truffles for a 'hedonistic' finish

\$10.00

Black Angus "panini"

a warm napolean of thin sliced black angus roast beef, toasted crostini & sauces of
black truffle demi-glaze & horseradish aioli

\$12.00

American Sturgeon Caviar

with smoked salmon, chilled vodka and all the garnishes

\$39.00

SOUPS, SALADS & PATES 7

Soup Of The Day	\$6.00
Pate Of The Day	\$8.00
served with mustards, tapenades, crackers & traditional garnishes	
House Baby Green Organic Salad	\$6.00
blue cheese, red pepper, raspberry chipotle or pear vinaigrette	
Fresh Buffalo Mozzarella	\$8.00
with vine ripe roma tomatoes, basil oil & balsamic & prosciutto di parma served with grilled rosemary olive tuscan bread	
Grilled Herb Marinated Warm Goat Cheese	\$10.00
on organic mixed baby greens, picholine & nicoise olives, grilled red onions, toasted pecans & rosemary-olive crostini	
A Tuna Tartar	\$15.00
made with marinated & grilled portabello, avocado, mixed organic greens & topped with a broccoli slaw of creme fraiche	
Warm Sliced Duck Breast	\$15.00
with a golden chanterelles, warm bacon & honey, mushroom dressing over organic mixed baby greens, toasted pecans & fiji apples	

ENTREES (ALA CARTE) 7

Panko Crusted Ahi Tuna	\$21.00
seared rare on a avocado & cenelli bean puree, snow peas, slow roasted thyme-pomodori, broccoli slaw, maple ponzu & wasabi aioli	
Filet Of Dover Sole	\$19.00
herb crusted with gulf shrimp, toasted almonds & meyer lemon beurre blanc, finished with snap peas & 'pearls of pasta florentine'	
Herb & Espresso Crusted Filet Mignon Medallions	\$22.00
black truffle maytag blue cheese, roasted 'parm' potatoes, wild mushrooms & cognac caramelized onions	
Sliced Duck Breast On White Truffled Squash	AVAILABLE OPTIONS
with a duck demi-glaze, asparagus, smoked port soaked cranberries, a 1927 sherry reduction & oregon alba mushrooms	\$21.00
	Add Seared Foie Gras:
	\$10.00
Slow Roasted Pork Shank Ossobuco	\$22.00
on tagliatelle with a dark chocolate shiraz demi-glaze of caramelized onion, baby carrots & wild mushroom madeira	
Grilled Portabello & Chicken	\$19.00
wrapped in prosciutto, with pheasant sausage, grilled artichoke & caramelized onion, finished with spinach goat cheese & marsala sauce	
Parmesan Crusted Ostrich Filet & Slided Duet Of Two Style Duck Breast	\$20.00
on a medley of mixed greens, potato risotto pancake & sauteed wild mushrooms	

DESSERTS 10

2 1/ Year Parmesan Reggiano Cheese	\$7.00
a drizzle of schraffenvberger chocolate infused 30 year old balsamic vinegar and seasonal fruit	
"old-fashion" Root-beer Float	\$4.50
made with gale gands gourmet root-beer	
Creamy Coconut Banana Foster Walnut Cake	\$6.50
with a caramel banana dark rum sauce and toasted coconut	
New Orleans Apple Praline Parfait	\$6.00
with pecans, walnuts and vanilla ice cream and spicy caramel sauce	
"the Trio"	\$7.50
a peanut butter chocolate ganaché tarté, homemade gelato, a triple fudge chocolate marshmallow smore, finished with a choclote raspberry cabernet sauce	
Crème Bruleé	\$6.50
flavour du jour	
Warm Blackberry	\$6.50
raspberry and strawberry tarté vanilla ice cream and berry coulis	
Ice Creams	\$4.00
double nut chocolate or vanilla (chocolate, caramel and/or strawberry sauces)	
Death By Chocolate	\$6.50
double chocolate or vanilla with your favorite sauce: chocolate, butterscotch, caramel or strawberry	
Chocolate Decadence	\$7.00
seven of the finest assorted sinful chocolate sensations in the universe – sheer chocolate pleasure in both solid and liquid form	