Let’s Talk Appetizers

ALMOND CRUSTED BRIE*  
Garnished with fresh seasonal fruit and sun dried cranberry curd.  $12

THREE CHEESE ESCARGOT*  
Baked in garlic herb butter, a splash of cognac, crowneds grails, topped with a three cheese blend.  $12

SHRIMP COCKTAIL*  
Fresh jumbo gulf shrimp served with lemon wedge and cocktail sauce.  $14

COCONUT SHRIMP  
Deep-fried to a golden brown served with grand mariner dipping sauce and sliced fried plantains.  $14

CRAB TOWER*  
Lump blue crab layered with mango and special dressing.  $14

CRISPY BLUE FIN TUNA ROLL*  
Wrapped in seaweed, Cajun rice panko crusted then fried, wasab. soy sauce.  $14

SALMON ROLL*  
Wrapped in seaweed, Cajun rice panko crusted then fried, wasab. soy sauce.  $12

SALMON CARPACCIO*  
Salmon served (raw) with sesame soy vinaigrette, onions, capers, tomato garnished with garlic croutons and wasabi.  $13

BEEF CARPACCIO*  
Beef tenderloin served (raw) chopped onions, parmesan cheese, black pepper, and vinaigrette.  $14

STEAK TARTARE  
Chopped beef tenderloin served (raw) with herbs, capers, anchovies, onions and a touch of cognac.  $14

MEATBALL STACK  
House blend served with ricotta marinara.  $10

EGGPLANT STACK  
Eggplant layered with prosciutto, fontina cheese, balsamic sauce, topped with garlic croutes and toasted pine nuts.  $14

FRIED GREEN TOMATO  
Topped with parmesan cheese and bacon, served with a spicy remoulade sauce.  $9

STUFFED MUSHROOM  
Panko breaded and filled with a mixture of sausage, onions, celery, garlic, finished with cheese fondue, and marinara.  $12

TRUFFLE FRIES*  
Crispy fries tossed with fresh parmesan and topped with truffle oil.  $9

Let’s Talk Soup

Cup $4  Bowl $6  TALK-HOUSE CHICKEN NOODLE SOUP DU JOUR – Chef’s selection

Let’s Talk Salad

BEEF TENDERLOIN SALAD*  
Grilled beef tenderloin tips, iceberg, romaine, spinach, cucumber, roasted pepper, tomato, carrots, cashews, basil vinaigrette dressing garnished with horseradish sauce.  $15

BEBELGIUM ENDIVE**  
Fresh Belgian endive topped with toasted almond slivers, Maytag blue cheese, finished with truffle oil and a citrus champagne vinaigrette.  $12

CLASSIC CAESAR*  
Homemade garlic croutons and our classic caesar dressing.  $9

Add Chicken $6  Add Salmon $9

BABY ICEBERG WEDGE SALAD*  
Topped with bacon, red onion, grape tomatoes and blue cheese dressing with crumbles.  $9

ROASTED BEET SALAD**  
Field greens, roasted beets, candied walnuts, crumbled goat cheese, and raspberry vinaigrette.  $9

TALK-HOUSE SALAD**  
Mixed greens, cucumber, tomato, hearts of palm, roasted red peppers, and carrots with a choice of our house dressing.  $7

ASK YOUR SERVER ABOUT OUR HOMEMADE DESSERTS AND SPECIALTY COFFEES

*GLUTEN FREE  **VEGETARIAN  ***RAW  Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TALK-HOUSE 514 NW Dixie Hwy  Stuart, Florida 34994  (772) 692-3662  StuartsTalkhouse.com
Let's Talk Burgers

**TALK-HOUSE BURGER**
Topped with lettuce, tomato, onion, and choice of cheese. 14

**BURGER DIANE**
Topped with shallots, mushrooms, cream and a touch of Dijon mustard. 14

**BURGER AU POIVRE**
Served with a demi-glace, cayenne peppercorn sauce. 14

**JAMBALAYA BURGER**
Jambalaya sauce with onions, peppers, tomatoes, and Cajun spice (spicy). 14

**PIZZAIOLA BURGER**
Topped with marinara sauce and Fontina. 14

Let's Talk Seafood

**CASHEW CRUSTED SALMON**
Cashew crusted fresh salmon, pan seared and accompanied by smashed potato and fresh seasonal vegetable, finished with a lobster beurre blanc. 29

**FRESH CATCH OF THE DAY**
Served with chef’s choice. Market Price

**CRAB CAKES**
Classic maryland style jumbo lump crab accompanied by house risotto and finished with a lobster beurre blanc. 34

**SHRIMP JESSICA**
Fresh jumbo gulf shrimp sauteed in garlic, lemon, white wine, olive oil, served with spinach and risotto. 29

**STUFFED HOGFISH**
Fresh hogfish oven baked stuffed with lump crab and crusted with parmesan cheese. 36

Let's Talk Proteins

**NEW ZEALAND RACK OF LAMB**
Oven roasted with a dijon mustard, garlic, thyme and a lamb demi-glace. 34

**FILET MIGNON**
Grilled to perfection paired with fingerling potatoes and fresh seasonal vegetables, choice of Peppercorn or Dijon sauce. 36

**ROASTED MAPLE LEAF DUCK**
Pan roasted with mushroom risotto, vegetable da jus finished with a port wine demi sauce served with spinach and mushroom risotto. 27

**Calf Liver Lyonnaise**
Sautéed with caramelized onions, grilled bacon and cabernet demi-glace. 26

**PORK BORDELAISE OR MILANESE**
Pork Loin pounded, panko breaded, and pan fried, finished Bordelaise style with fingerling potato and vegetable da jus, or Milanese style with risotto. 26

**FREE RANGE FRENCHED CHICKEN BREAST**
Oven roasted chicken breast sautéed with wild mushrooms, white wine, and natural juices with risotto. 24

**TALK-HOUSE JAMBALAYA**
Chicken, shrimp, sausage simmered in onions, peppers, celery, tomatoes, and cajun spice over a bed of rice. 26

Let's Talk Pasta

**PASTA CARBONARA**
Fettuccine with applewood smoked bacon, garlic, classic carbonara sauce topped with egg yolk and parsley. 19

**MUSHROOM FETTUCCINE**
Fettuccine with a blend of exotic mushrooms, and truffle oil in a sherry alfredo. 19

**RIGATONI ALLA VODKA**
Rigatoni in alla vodka sauce with prosciutto. 19

**FARMHOUSE PASTA**
Wheat pasta with spinach, mushroom, sundried tomato, and pine nuts in a goat cheese cream sauce. 19

**VEGAN PASTA**
Broccoli, spinach, mushrooms, tomato, and basil tossed in garlic and evoo over wheat pasta. 19