

MIAMI SPICE

AUGUST 1-SEPTEMBER 30, 2019 - DINNER MENU - \$39

Choose one course from each section below
Tax and gratuity not included
No sharing or substitutions, please.

STARTERS

Soup of the Day
Iceberg Wedge - bacon lardons, tomatoes,
scallions, bleu cheese dressing
Burrata & Beef Bacon - heirloom tomatoes, balsamic, basil
Shrimp Cocktail - jumbo shrimp, cocktail and ginger sauce (Add \$15)

ENTREES

*Petite Filet Mignon 8 oz. - roasted asparagus, yukon potato
*Salmon Steak - olive dust, garlic caper vinaigrette,
crispy yukon potato, cured egg yolk
Free-Range Chicken Breast - roasted carrots and green beans, au jus
*USDA Prime New York Strip - 14 oz. (Add \$20)

STEAK ENHANCEMENTS

Oscar Style - colossal lump crabmeat, asparagus, Hollandaise (Add \$10)
Gorgonzola Crusted - bacon, scallions (Add \$5)
Au Poivre - brandy peppercorn sauce (Add \$5)

DESSERTS

Chocolate Layer Cake - chocolate mousse, ganache, whipped cream
Coconut Layer Cake - Malibu rum syrup, passionfruit sauce, crisp tuile

Before placing your order, please inform of any food allergy. Items may be cooked to order. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.