

Miami Spice 2021

MENU BY EXECUTIVE CHEF PETER VAUTHY

• 1st COURSE •

Classic Caesar - Romaine Hearts, Sourdough Croutons, Shaved Parmesan
House Salad - Mixed Greens, Goat Cheese, Candied Walnuts, Raspberry Vinaigrette
Mussels Diavolo - Mussels, Chiles, Tomato and Garlic

• UPGRADES •

Blue Crab Raviolis - Parmesan Cream Basil +12
Oysters on the Half Shell +\$9
Oysters Rockefeller - Crispy Oysters, Creamed Spinach +\$10
New Orleans Oysters - Baked Oyster in a Spicy Parmesan Butter +\$10
Buffalo Oysters - Crispy Oysters, Buffalo Sauce, Blue Cheese Fondue +\$10

• 2nd COURSE •

Certified Angus Beef Prime 8oz Filet Mignon | +\$24
Anything Can Surf – add 4oz Maine Lobster Tail to any entree | +\$24
Ashley Farms Chicken Breast
Berkshire Pork Chop 8oz
 Above Entrees are served with Whipped Potatoes and Green Beans
C.A.B Short Rib – Creamy Orzo Pasta, Sun Roasted Italian Tomatoes, Baby Spinach, Pan Sauce
Pan Seared Snapper – Summer Vegetable Ragout, Heirloom Tomato Vinaigrette
Shrimp Alfredo - Spaghetti, Shrimp, Parmesan Cream

• SIDE UPGRADE •

Loaded Whipped Potatoes Bacon, Cheddar and Sour Cream +\$6
Parmesan Truffle Fries +\$10
4 Cheese Mac & Cheese +\$12
Lobster Mac & Cheese +\$29

• STEAK UPGRADES •

C.A.B Prime Filet | 8oz | \$24 | **C.A.B Prime Ribeye** | 16oz | \$29 |
C.A.B Prime Ny Strip | 14oz | \$29

• C.A.B. PRIME BONE-IN UPGRADES •

Filet Mignon | 14oz | \$39 | **Ribeye** | 22oz | \$39 | **Porterhouse** | 24oz | \$39

• DRY AGED C.A.B. PRIME UPGRADES •

Bone-In Strip | 18oz | +\$29 | **Tomahawk** | 29oz | +\$99
Bone-In Ribeye | 22oz | +\$39 | **Porterhouse** | 48oz | +\$99
 All Steaks are served with Whipped Potatoes and Green Beans

• DESSERT •

Raspberry Panna Cotta - Raspberry Coulis, Fresh Berries
Triple Chocolate Cake – Chocolate Mousse Frosting, Chocolate Sauce

• DESSERT UPGRADE •

Tahitian Vanilla Bean Crème Brulee – Puff Pastry Cinnamon Twists, Fresh Berries +\$10

*All items are subject to availability. No substitutions or modifications.
 20% Gratuity is included on all checks. Please, no sharing or to-go orders.*

Wine & Cocktails

• COCKTAILS •

\$15

Negroni Bianco

Nolet Silver Gin, Lillet Blanc, Suze Saveur d'Autrefois

RED Spritz

Aperol, Syltbar Rosé Prosecco, Soda

Centenario Margarita

Centenario Reposado, Cointreau, Lime, Agave

• WINES •

BUBBLES

N/V **KRUG**, Brut, Grande Cuveé, Reims, Champagne, France (375ml) - 140

N/V **TAITTINGER**, *La Francaise*, Reims, Champagne, France - 90

2008 **VEUVE CLICQUOT**, Brut, Reims, Champagne France - 200

2015 **CAMILUCCI**, Brut Rosé, *Cuvée Prestige*, Franciacorta, Italy - 85

WHITES

2014 **JOSEPH SWAN**, *Ritchie Vineyard*, Chardonnay, Russian River Valley, Sonoma County - 100

2016 **LEEWIN ESTATE**, *Art Series*, Chardonnay, Margaret River, Australia - 140

2019 **CASA FERREIRINHA**, *Planalto Reserva*, Duoro, Portugal - 50

2018 **POEMETTO**, *San Angelo*, Pinot Grigio, Friuli, Italy - 55

2019 **PROVINS**, *L'Alpage*, Fendant, Velais, Switzerland - 75

2020 **DOMAINE DOUDEAU-LEGER**, Sauvignon Blanc, Sancerre, France - 85

• REDS •

NV16 **CAIN**, *Cuvée*, Blend, Napa Valley - 72

2015 **GROUNDWINE CO.**, *Steady State*, Red Blend, Napa Valley - 135

2016 **ITALICS**, *Sixteen Appellations*, Red Blend, Napa Valley - 180

2019 **RIDGE**, *Three Valleys*, Red Blend, Sonoma County - 80

2017 **ADAPTATION by ODETTE**, Cabernet Sauvignon, Napa Valley - 135

2016 **NEWTON**, *Unfiltered*, Cabernet Sauvignon, Napa Valley - 120

2018 **ROUND POND**, *Estate*, Napa Valley - 128

2017 **EDMEADES**, Zinfandel, Mendocino Valley - 60

2019 **CHACRA**, *Barda*, Pinot Noir, Patagonia - 75

2015 **CHÂTEAU MARQUIS DE MONS**, Margaux, Bordeaux, France - 95