

Miami Spice Special - Lunch 2025

Starters: (Select One)

Beer Cheese Soup

Our Signature Soup, Since 1974

Garden Salad

Romaine, Iceberg, Tomatoes, Carrots, Onions, Cucumbers, Kalamata Olives

Caesar Salad

A Crisp Romaine Salad Tossed with Classic Style Caesar Dressing, Served with Grated Parmesan

Main Course: (Select One)

All Entrees are served with fresh seasonal vegetables and your choice of rice or potato

Churrasco Steak

Argentinean Style Marinated Mini 8oz. Skirt Steak, Charbroiled, Topped with Chimichurri Sauce

Baked Salmon with Crunchy Pecans

Flavorful Salmon, Baked with Crispy and Crunchy Pecans with Honey Dijon Mustard, Served on a Bed of Sautee Spinach

Chicken Paillard

Thinly Pounded Double Breast of Chicken, Seasoned and Pan Seared Golden, Drizzled with Olive Oil and Lemon Juice, Served with Garlic Mashed Potatoes and Fresh Vegetables

Shrimp Scampi

Jumbo Shrimp Sautéed in a Garlic, White Wine, Herb Butter Sauce

Wild Mushroom Ravioli

Tender Pasta Pillows, Wild Mushrooms, in a Light Cream or Marinara Sauce

Salmon Greek Salad

Choice of Blackened or Grilled Lettuce, Tomatoes, Sliced Cucumbers, Bell Peppers, Red Onions, Olives, Feta Cheese, Tossed with Vinaigrette Dressing

Blackened Mahi-Mahi Sandwich

Fresh Blackened Mahi-Mahi, served with Lettuce, Tomato. Onions, Over Ciabatta Bread

Caprese Sandwich

Fresh Mozzarella, Topped with Fresh Basil, Tomato and Onions, Balsamic Sauce, over Ciabatta Bread

Dessert Selection: (Select One)

Key Lime Pie, Cheese Cake or Coconut Flan

Price \$ 35

WINE & COCKTAIL RECOMMENDATIONS

BV Coastal Estates, California Glass / Bottle 12/44

Choice of Chardonnay, Cabernet Sauvignon or Merlot

CLASSIC \$16

Martinis

Stirred, Shaken |Extra Dry | Up, Rocks Lemon Twist | Cocktail Onions | Spanish Olives. BELVEDERE | GREY GOOSE | KETEL ONE | TITO'S HENDRICK'S | BOMBAY SAPHIRE | BEEFEATER | TANQUERAY

Manhattans

Dry, Sweet, Perfect | Up, Rocks Orange Twist, Maraschino Cherry MAKER'S MARK | WILD TURKEY | JACK DANIELS

SPECIALTY COCKTAILS \$15

94th Bomb Margarita

Our Famous Recipe! Cuervo Gold Tequila, Fresh Squeezed Lime Juice, Topped with Grand Mariner. Served Blended or On the Rocks, Salt Rim

Lychee Martini | Luxurious Cocktail that combines the essence of LYCHEE fruit with crispness of Tito's Vodka and a hint of Lime

Aviator

Hendrick's Gin, St. Germain Elder Flower, Fresh Lemon Juice

Cosmopolitan

Absolut Citron Vodka, Cointreau, Fresh Lime Juice, Cranberry Juice, Lemon Peel

Limoncello Martini

Villa Massa Limoncello Sorrento and Absolut Vodka, Lemon Twist

Mojito

Bacardi Light Rum, Fresh Mint, Lime, Sugar

Squadron Mule

A Blend of Belvedere Vodka, Lime Juice and Ginger Beer

Old Fashioned

Choice of Maker's Mark or Jack Daniels Bourbon. Homemade Simple Syrup, Agnostura Bitters

Caipirinha

National Cocktail of Brazil Leblon Cachaca Maison, Sugar & Fresh Lime

Sour Apple Martini

Belvedere Vodka, Splash of Midori, Shaken with Puckers Sour Apple Liqueur, Garnish with a Apple Slice

COOL & FROZEN \$14

Piña Colada

A Popular & Refreshing Drink from the Caribbean Islands A Blend of Coconut, Pineapple & Topped with Myer's Rum

Miami Vice

Half Pina Colada and Half Strawberry Daiquiri, Topped with Myer's Rum

Strawberry Daiquiri

A Delightful Combination of Myer's Rum, Fresh Strawberries and Fruit Juice. Cool & Satisfying

Rum Runner

Bacardi Light Rum, Blackberry Brandy, Banana Liqueur, Orange Juice, Pineapple Juice and Grenadine Topped with Myer's Rum

SANGRIA, RED OR WHITE GLASS \$12 - PITCHER \$42

A refreshing blend of Spanish Wine and Fresh Fruits with a touch of Brandy and Orange Flavored Liqueur

BREWS

Bud Light 7
Miller Light 7
Blue Moon, Belgian White 7
Samuel Adams Boston Lager 7
Heineken Zero - Non Alcoholic 6
Red Bull - Energy Drink 6

Corona Extra 8 Lagunitas IPA 8

Stella Artois 8

Presidente 8

Heineken 8

Peroni 8