



Miami Spice Dinner Menu

Starters: (Select One)

Shrimp Cocktail

Jumbo Gulf Shrimp, Poached and Served with Cocktail Sauce

Greek Salad

Crisp Lettuce, Tomatoes, Cucumber, Peppers, Red Onion, Pepperoncini,
Calamata Olives, Feta Cheese, Lemon Vinaigrette

Mozzarella Caprese

Vine-Ripe Tomatoes, Fresh Mozzarella, Drizzled with Basil Olive Oil & Topped with Fresh Basil Leaves

Escargot

Broiled in Garlic Butter & Blue Cheese, Crowned with Puff Pastry

French Onion Soup

Caramelized Onions, Simmered in a Rich Beefy Broth, Topped with Imported Gruyere Cheese

Beer Cheese Soup

Our Signature Soup, Since 1974

Main Course: (Select One)

All Entrees served with your choice of Starches

Baked Salmon with Crunchy Pecans

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

Shrimp Scampi

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

Churrasco Steak

Argentinean Style Marinated Skirt Steak, Charbroiled, Topped with Chimichurri Sauce & Pico de Gallo

Roasted Prime Rib of Beef

Seasoned and Slow Roasted Prime Rib of Beef, Served with Au Jus and a Creamy Horseradish

New York Steak

12 oz USDA Choice Hand-Cut NY Steak, Seasoned and Grilled to Perfection

Chicken Paillard

Thinly Pounded Double Breast of Chicken, Seasoned and Pan Seared,
Served with Pico de Gallo and Fresh Veggies

Dessert Selection: (Select One)

Key Lime Pie, Coconut Flan or Cheese Cake

Coffee or Tea

Price 39.00

Miami Spice Wine & Cocktail Recommendations

Altos De Plata Terrazas Glass 9.00 Bottles 35.00

Choice of Chardonnay, Cabernet Sauvignon or Malbec

Don Julio Margarita \$12.00

Ketel One Caipiroska \$9.50