

LUNCH

SOUP

FRENCH ONION 11

Gruyere-Swiss Cheese
Onion Sherry Broth and Love

SOUP OF THE DAY 5/10

Chef's Inspiration

SHAREABLES

Chilled King Crab 32

MORSELS OF KING CRAB IN SHELL
LOUIS SAUCE AND MUSTARD SAUCE

Thai Shrimp 17 (5) / 27 (8)

CRISPY SHRIMP, THAI CHILI SAUCE, ASIAN CABBAGE
SLAW, CILANTRO-JALAPEÑO DRESSING

Tuna Tartare 20

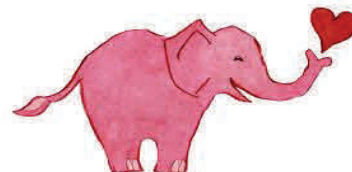
FRESH YELLOWFIN TUNA WITH A CREAMY THAI CHILI
DRESSING, WAKAME SALAD, WASABI, PICKLED GINGER
SOY SAUCE, CHIPS

Burrata Cheese 9

FRESH CREAMY MOZZARELLA & RICOTTA CHEESE, ALL
DAY ROASTED TOMATOES, ARUGULA - BASIL PESTO

Jumbo Shrimp Cocktail 16

ROASTED GARLIC AIOLI, COCKTAIL SAUCE, CAPERS



SALADS

QUINOA & BABY BEETS 12

Beets, Strawberries, Pickled Gooseberries,
Quinoa, Spiced Pecans, English Blue Cheddar
Mandarin-Champagne Vinaigrette

COBB 12

Baby Greens, Avocado, Red Onions, Blue Cheese,
Smoked Bacon, Tomatoes, Boiled Egg
Peppercorn Ranch Dressing

"CHOP CHOP" 11

Kale, Napa Cabbage, Edamame Beans
Snow Peas, Radish, Cilantro, Iceberg
Chickpeas, Bok Choy, Yuzu-Cilantro Dressing

BABY ICEBERG 12

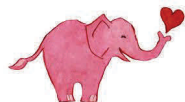
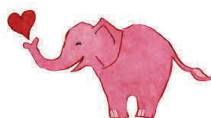
Blue Cheese, Hearts of Palm, Smoked Bacon
Tomatoes, Red Onions, Blue Cheese Dressing

CAESAR 10

Romaine Hearts, Creamy Parmesan-
Reggiano Dressing, Garlic-Focaccia Croutons

GRILLED CHICKEN ADD \$6 GARLIC SHRIMP ADD \$9

GRILLED TOFU ADD \$5 RARE TUNA ADD \$11



SANDWICHES

Grilled Snapper "Escabeche" 19

GRILLED FRESH SNAPPER (5OZ.) MARINATED IN A HONEY-LIME-JALAPENO VINAIGRETTE SERVED WITH A
SUMMER PEACH-NECTARINE SALAD WITH BASIL, FENNEL, JICAMA, BABY TOMATOES & ONIONS

Coconut Lime Curry with Shrimp 16

A LIGHT BROTH WITH KAFFIR LIME, COCONUT MILK AND CURRY SERVED WITH JUMBO SHRIMP,
JASMINE RICE, PINEAPPLES AND SUGAR SNAP PEAS

Fresh Catch Fish Tacos Market

CHOICE OF :

THAI STYLE WITH THAI CHILI SAUCE, ASIAN SEAWEED SLAW, CILANTRO-JALAPENO VINAIGRETTE
MEXICAN STYLE WITH FRESH PICO DE GALLO, MEXICAN CREMA, QUESO FRESCO CHEESE, SCALLIONS

Lobster & Shrimp Lettuce Wrap

BUILD YOU OWN WITH GRILLED LOBSTER AND SHRIMP, SPICY CASHEW-PEANUT SAUCE, THAI CHILI SAUCE,
CUCUMBER KIMCHI, ALPHA & BEAN SPROUTS, ASIAN SLAW, PICKLED MANGOES, LEAF LETTUCE

LETTUCE LEAVES,

Country Fried Chicken Sliders 15

BUTTERMILK & CORN TORTILLA FRIED CHICKEN, AVOCADO-RANCH MAYO, DILL ZUCCHINI
PICKLES, HAWAIIAN KING ROLLS, SWEET POTATO WAFFLE FRIES

"French Dip" Pastrami 16

BEEF PASTRAMI, MELTED GRUYERE CHEESE, ROASTED GARLIC AIOLI, SWEET PEPPER RELISH ON A TOASTED
CIABATTA ROLL, FRENCH ONION BROTH, PUB FRIES

Mushroom Focaccia 15

GRILLED FOCACCIA TOPPED WITH ROASTED FORAGED MUSHROOMS, ARTICHOKE
CRUMBLER GOAT CHEESE, SMOKED BACON, ONIONS, ARUGULA PESTO

Pink "BLT" 15

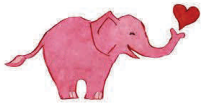
HEIRLOOM TOMATOES, CRUMBLER SMOKED BACON, SMOKED GOUDA CHEESE, MOZZARELLA, GREEN LEAF
LETTUCE BASIL-JALAPEÑO MAYO ON TOASTED WHEAT BERRY BREAD, FRESH FRUIT AND BERRIES

The Pink Hamburger 15

ANGUS BEEF PATTY SERVED ON A TOASTED BRIOCHE ROLL, LETTUCE, TOMATO, ONIONS, PICKLE AND PUB FRIES



For your convenience, a 20% gratuity will be added to parties of 8 or more. While we do encourage sharing, a split charge of \$10 will apply to all dishes. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters, and you should eat oysters fully cooked



DINNER

FRENCH ONION SOUP 11

Gruyere-Swiss Cheese
Onion Sherry Broth and Love

TO SHARE OR NOT TO SHARE

SMALL SALADS

Guacamole & Chips 8

FRESH MADE GUACAMOLE WITH ASSORTED CHIPS

Thai Shrimp 17 (5pc) / 27 (8pc)

CRISPY SHRIMP, THAI CHILI SAUCE, ASIAN CABBAGE SLAW, CILANTRO-JALAPEÑO DRESSING

Chilled King Crab 32

LOUIS SAUCE AND MUSTARD SAUCE

Burrata Cheese 9

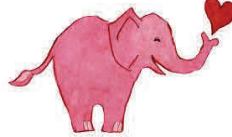
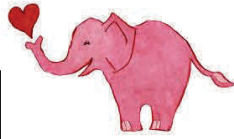
FRESH CREAMY MOZZARELLA & RICOTTA CHEESE
ROASTED TOMATOES ARUGULA –BASIL PESTO

Mushroom Focaccia 15

ROASTED FORAGED MUSHROOMS, ARTICHOKE
CRUMBLER GOAT CHEESE, SMOKED BACON
ONIONS, ARUGULA PESTO, PEPPERCORN RANCH
ON GRILLED FOCACCIA BREAD

Tuna Tartare 20

FRESH YELLOWFIN TUNA WITH A CREAMY THAI
DRESSING, WAKAME SALAD, WASABI, PICKLED
GINGER, SOY SAUCE, FRIED CHIPS



QUINOA & BABY BEETS 12

Strawberries, Beets, Pickled Gooseberries
Quinoa, Pecans, English Blue Cheddar
Mandarin-Champagne Vinaigrette

COBB 12

Baby Greens, Avocado, Red Onions, Blue
Cheese, Smoked Bacon, Tomatoes, Boiled Egg
Peppercorn Ranch Dressing

"CHOP CHOP" 11

Kale, Napa Cabbage, Edamame Beans
Snow Peas, Radish, Cilantro, Iceberg
Chickpeas, Bok Choy, Yuzu-Cilantro Dressing

BABY ICEBERG 12

Blue Cheese, Hearts of Palm, Smoked Bacon
Tomatoes, Red Onions, Blue Cheese Dressing

CAESAR 10

Romaine Hearts, Creamy Parmigiano-
Reggiano Dressing, Garlic-Focaccia Croutons

ENTRÉE SALADS

CHICKEN ADD \$6 SHRIMP ADD \$9 TOFU ADD \$5
RARE TUNA ADD \$11

GRILL

BLACK GROUPER 33 / SWORDFISH 32 / SALMON 29

MEDALLIONS OF BEEF TENDERLOIN 2-4oz 46

CHOICE OF TWO

Brussels Sprouts / Sautéed Mushrooms / Asparagus / Green Beans / Mashed Potatoes
Small Salad / Truffle Bacon Fries add 3 / Baked Potato / Loaded Baked Potato add 3

BIG PLATES

Char Seared Yellowfin Tuna 33

HONEY-SOY MARINATED YELLOWFIN TUNA, SERVED RARE, VEGETABLE STIR FRY, THAI CHILI SUSHI RICE,
TRUFFLE TERIYAKI SAUCE

Grilled Fresh American Red Snapper 34

GRILLED SNAPPER MARINATED IN A HONEY-LIME-JALAPENO VINAIGRETTE SERVED WITH A MANGO
TOMATO SALAD WITH BASIL, FENNEL, JICAMA, SNOW PEAS, ONIONS

Fish Tacos Market

CHOICE OF

GREEK STYLE WITH TZATZIKI SALAD OF CUCUMBERS RED ONIONS, TOMATOES, FRESH DILL, CRUMBLER FETA
MEXICAN STYLE WITH FRESH PICO DE GALLO, MEXICAN CREMA, QUESO FRESCO CHEESE, SCALLIONS

Mushroom Miso Ramen Bowl 27

HOUSE RAMEN NOODLES, DOUBLE SHITAKE MUSHROOM BROTH WITH WHITE MISO, TOFU, BOK CHOY
RADISHES, EDAMAME BEANS, SOFT BOILED EGG, NORI, CHILI OIL

Mix Grill 34

FRESH BLACK GROUPER, HALF LOBSTER TAIL, SMOKED SAUSAGE, MEXICAN CORN, GUACAMOLE, TORTILLAS
BASIL PESTO, SMOKED CHEDDAR CHEESE

Coq au Vin 29

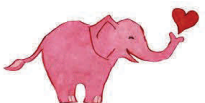
BRAISED JOYCE FARMS CHICKEN IN RED WINE, WILD MUSHROOMS, BABY ONIONS, CARROTS, SMOKED BACON
LARDONS, TRUFFLE PARMESAN POTATOES CROQUETTES

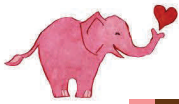
NY Strip Steak Sandwich (10oz) 30

OPEN-FACED ON TOASTED COUNTRY BREAD, SERVED WITH A BABY KALE AND ARUGULA SALAD WITH
PARMIGIANO-REGGIANO CHEESE, DIJON-BALSAMIC DRESSING, CRISPY PUB FRIES

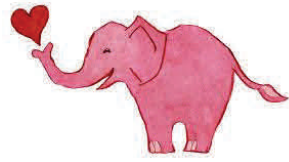
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DESSERTS



STICKY TOFFEE PUDDING 10

Warm English Spiced Cake soaked with a Banana Caramel Sauce, Vanilla Ice Cream, Popcorn

VANILLA BEAN CRÈME BRULEE 9

Fresh Berries, Almond Biscotti Cookie

APPLE POT PIE 10

Warm Granny Smith Apple Compote
Caramel Sauce & Vanilla Ice Cream

KEY LIME PIE 10

The South Florida Favorite
Graham Cracker Crust "The way it should be"

WARM CHOCOLATE CHIP COOKIE 10

Warm Chocolate Chip Cookie topped with Espresso
Chip Ice Cream, Chocolate Caramel Sauce

ICE CREAM

VANILLA
STRAWBERRY
CHOCOLATE
ESPRESSO
4/8

SORBET

RASPBERRY
4/8

CAPPUCCINO

LATTE

SINGLE 5
DOUBLE 8

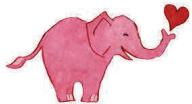
AFTER DINNER CORDIALS

THE PINK ELEPHANT HUMMER 10

SIGNATURE COCKTAIL WITH MOUNT GAY RUM
COFFEE LIQUOR AND VANILLA ICE CREAM

PALLINI LIMONCELLO 8

RUM CHATA 8



Port & Sherry

DOWS RUBY - 8
GRAHAMS 10 YEAR - 10
GRAHAMS 20 YEAR - 16
HARVEY'S BRISTOL CREAM- 8

Brandy

HENNESSY VS - 12
COURVOISIER VSOP - 14
RÉMY MARTIN VSOP - 17