



## Miami Spice

### 1<sup>st</sup> Course (Choice of:)

Spring Onion Soup

or

Roasted Beets, Field Greens, Goat Cheese and Pistachios



### Main Course (Choice of:)

10 oz Ancho-Chile Rubbed Dry Aged Sirloin  
With Chimichurri Sauce

Sliced Filet Mignon

With Cipollini Onions and Wild Mushrooms

Garlic and Herb Marinated Lamb Chops

Seared Citrus Glazed Salmon

With Haricot Verts, Roasted Cipollini Onions, & Asparagus



### Side Dishes

Sautéed Green Beans with Roasted Garlic,  
Red Pepper Butter and Toasted Almonds



### Dessert

Crème Brulee

or

Chocolate Brioche Bread Pudding  
With Chocolate Ice Cream

\$35.00 per person

Available for Dinner Only (Tax and Gratuity not Included)

Restrictions: No Substitutions/No Sharing