



Quinn's

Steaks • Seafood • Rawbar
SOUTH BEACH

MIAMI SPICE DINNER MENU

~First Course~

Lobster Bisque

Chive Crème Fraiche

Or

Bam! Bam! Shrimp

Jumbo Shrimp Marinated in 14 Spices,
Palm Sugar, on a Cool Mint Sauce with Island Cucumber Slaw

Or

Chef's Ceviche of the Day

Ask Your Server About Our Chef's Daily Creation

Or

Warm Goat's Cheese Soufflé

Roasted Red Pepper Coulis, Cherry Tomatoes,
Micro Greens and Basil Oil

~Second Course~

Crab Crusted Mahi Mahi

Marinated Fresh Tomatoes,
Chiffonade of Basil,
Crispy Fried Leeks and Braised Spinach

Or

Grilled Churrasco Steak,

Courvoisier Mushroom Demi

Roasted Garlic Mash, Baby Summer Vegetables

Or

Grilled Chicken Breast

Marinated, Grilled and served with
Herb Roasted Potatoes, Sautéed Vegetables and Whole Grain
Mustard Sauce

Or

Lobster and King Crab Ravioli

Shaved Fennel, Lobster Thermidor Brandy Sauce

~Third Course~

Quinn's Homemade Key Lime Pie

Old Fashioned Key Lime Pie with a Raspberry Coulis and a Wink of
Mint

Or

Chocolate Lava Cake

Rich Chocolate Recipe with a Warm Luscious
Molten Chocolate Center, Vanilla Bean Ice Cream, Chantilly Cream &
Fresh Berries

Or

Mrs. Quinn's Apple Berry Tart

Vanilla Bean Ice Cream

Or

Trio of Sorbets

PRICE: \$ 35.00 plus 18% Service Charge & 9% tax

***Sunday thru Thursday Only**

***Cannot be combined with any Special or Coupon**