

Starters

Tuna Tataki

Spiced and Seared Tuna Served with Wakame Salad and Spicy Mayo. 12.00

Buffalo Chicken Nachos

Diced Freshly Grilled Chicken Breast Tossed in Spicy Buffalo Wing Sauce Served over Tri-color Tortilla Chips and Finished with Tomatoes, Black Olives, Chives, Melted Cheddar Cheese & Bleu Cheese Crumbles. 8.00

Chorizo and Three Queso Dip

Manchego, American and Cheddar Cheeses Melted to Perfection and Blended with Ground Chorizo Sausage. Served with Tri-Color Tortilla Chips and Mariquitas. 8.00

Tomato Caprese Tower

Slices of Fresh Tomato and Mozzarella Cheese Lightly Coated with Panko Bread Crumbs then Flash Fried. Served Over a Bed of Arugula and Balsamic Glaze. 10.00

Island Spiced Chicken Wings

Caribbean Jerk-Seasoned Wings Served with a Tropical Mango-Dipping Sauce. 10.00

Grilled Chicken Quesadilla

Avocado and Pico de Gallo Quesadilla with Roasted Tomato Salsa. 9.00

Crispy Calamari

Garlic Red Pepper Sauce, Crispy Banana Peppers. 9.00

Crispy Blue Crab Cakes

Tropical Fruit Relish, Fresh Romaine Spears and Cream Peppercorn Vinaigrette. 11.25

Soups

Roasted Chicken Tortilla Soup

Avocado, Pico de Gallo and Crispy Tortilla Strips. 6.50

Bonaventure Seafood Soup

Light Tomato-Based Broth, Crab, Snapper, Shrimp, and Grilled Cuban Bread. 7.50

Soup of the Day

Ask Your Server For the Soup of the Day. 6.00

Salads

Caesar Salad

Chopped Romaine Lettuce, Traditional Dressing, Fresh Parmesan, White Anchovy and a Warm Garlic Crouton. 9.00

Traditional Cobb Salad

Mixed Greens, Grilled Chicken, Smoked Bacon, Egg, Avocado, Bleu Cheese and Tomatoes, Tossed with Lemon-Dijon Dressing. 13.00

Mediterranean Salad

Mixed Greens, Baby Cucumbers, Sweet Peppers, Vine Tomatoes, Sweet Onion and Kalamata Olives, Tossed with Feta Basil Vinaigrette. 10.50

Red Door Salad

Zesty Greens, Fresh Berries and Candied Pecans, Chevre Cheese and Cranberry Vinaigrette. 11.00

*Add Grilled Chicken 5.00

*Add Grilled Fish 8.00

Sandwiches

Meyer™ Natural Angus Burger*

Aged White Cheddar, Horseradish Sauce and Onion Jam on a Brioche Bun. 14.00

Chicken Sandwich

Grilled Chicken on a Ciabatta Roll, Sliced Tomato, Crisp Lettuce and Herb Spread. Served with Cucumber Salad. 11.00

English-Style Club Sandwich

Shaved Turkey, Smoked Bacon, Fried Egg and Dijon Spread. 11.75

Pressed Cuban Sandwich

Roasted Pork, Ham, Swiss Cheese, Pickles and Yellow Mustard. Grilled on Cuban Bread and Served with Mariquitas. 10.50

Entrees

Entrees include choice of soup of the day or house salad

Kobe Beef Bolognese

Spaghetti Pasta Dressed in Fresh Tomato Sauce Made with Ground Kobe Beef. Garnished with Basil and Ricotta Cheese. 15.00

Marinated Strip Steak*

Grilled Strip Loin Steak, Asparagus, Arugula & Parmesan Reggiano Tossed with Balsamic and Extra Virgin Olive Oil, with Roasted Pine Nuts. 19.00

Churrasco*

Grilled Skirt Steak, Chimichurri Sauce, Rice, and Black Beans. 19.00

Steak and Shrimp*

Boursin Cursted Filet of Beef, Sauteed Shrimp, Roasted Red Potatoes, and Mixed Baby Vegetables. 25.00

Pan Seared Fish of the Season

Our Freshest Daily Fish, Lightly Seasoned and Pan Seared. Served with Broccoli, Young Carrots and Caribbean Rice. 16.00

Pan Roasted Organic Chicken

Wild Mushroom Hash with Shallot-Thyme Jus 14.00

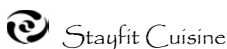
~Sweets~

Florida Key Lime Tart 5.00

Chocolate Caramel Tart with Sea Salt 5.00

Malted Banana Panna Cotta 5.00

Strawberries and Aged Balsamic 5.00



*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.

*Please notify your server if you have any allergies, or if you require special food preparation and we will be happy to accommodate your needs.