

-Appetizers-

- Crispy Blue Crab Cakes \$11.00
Tropical fruit relish, fresh romaine spears, a creamy peppercorn vinaigrette
- Chicken al Pastor Quesadilla \$8.25
Corn and flour tortillas filled with pulled chicken, Oaxaca cheese and roasted tomato salsa.
Served with sour cream
- Crispy Calamari \$9.00
Garlic red pepper sauce and crispy banana peppers
- Shrimp and Scallop Ceviche \$10.00
Serrano chili and citrus marinated, whole grain flat bread
- House Mixed Greens \$6.25
Local oranges, ripe avocado wedges, red onion, creamy tarragon dressing
- Roasted Chicken Tortilla Soup \$5.75
Avocado and pico de gallo
- Bonaventure Signature Seafood Soup \$7.25
Light tomato-based broth, crab, snapper, shrimp and Cuban bread

-Entree Salads-

- Caesar Salad \$9.00
Chopped romaine spears, traditional dressing, fresh Parmesan, white anchovy and a warm garlic Crouton. Topped with grilled chicken or grilled local fish add 3.00
- Red Door Salad \$9.00
Zesty greens, fresh berries and candied pecans, Chevre cheese and cranberry vinaigrette
Topped with grilled, roasted or poached chicken add 3.00
- Mediterranean Salad \$10.00
Baby cucumbers, sweet peppers, vine tomatoes, sweet onion and kalamata olives with feta and basil vinaigrette
- Traditional Cobb Salad \$12.00
Grilled chicken, smoked bacon, egg, avocado, bleu cheese and tomatoes, tossed with lemon-Dijon dressing

-Sandwiches-

- Pressed Cuban \$10.00
Roasted pork, ham, Swiss cheese and pickles grilled on Cuban bread and served with mixed greens
- Angus Burger* \$12.50
8 oz. Grilled burger, crisp lettuce, sliced tomato and red onion garnishes. French fries and mustard herb dip
- Chicken Sandwich \$10.00
Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread. Served with a fresh cucumber salad
- English-Style Club Sandwich \$11.50
Shaved turkey, smoked bacon, fried egg and Dijon spread

-Entrees and Pastas-

Entrees include choice of
Soup of the Day or
Banyan Salad

Grilled Fish of the Season \$22.00

Our freshest daily fish lightly seasoned and grilled. Served with broccoli, young carrots and Caribbean rice

Red Door Spiced Salmon \$18.50
Quinoa pilaf and broccolini

Kobe Bolognese \$13.00
Angel hair pasta with basil and ricotta

Churrasco \$19.00
Grilled skirt steak, chimichurri, rice and black beans

Marinated Strip Steak \$25.50
10 oz. USDA Choice strip steak served with thick-cut grilled onion, asparagus and mashed fingerling potatoes

Surf and Turf \$24.00
Boursin crusted filet, sauteed shrimp, roasted fingerling potatoes and mixed baby vegetable

Chicken Cacciatore \$13.50
Crisp Skinned Breast, Local Tomatoes and Vegetables

Paillard Chicken \$14.00
Chicken breast, mojo butter, watercress, caper, vinaigrette, broccolini and roasted fingerling potatoes

-Sweets-

Strawberries and Aged Balsamic \$6.00
Almond crisps, vanilla sorbet, micro mint

Florida Key Lime Tart \$6.00
Tullie Pastry

Elvesia Chocolate Passion Fruit Cake \$6.00
Organic rich Elvesia chocolate cake, passion fruit filling, vanilla mousse

Crema Catalana \$6.00
Spanish crème brulee, caramelized top and bottom

18% Gratuity will be added to parties of 6 or more

* 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.
For children 12 or younger, smaller portions are available at half price.