

-Appetizers-

- Crispy Blue Crab Cakes** \$11.00
Tropical fruit relish, fresh romaine spears, 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
- Banyan 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-

- Marinated Seafood Ceviche Salad** \$12.00
Mixed greens, fresh ceviche, tropical fruits, red onion, light citrus dressing
- 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
- Traditional Cobb Salad** \$12.00
Grilled chicken, smoked bacon, egg, avocado, bleu cheese and tomatoes, tossed with lemon-Dijon dressing
- 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
- Banyan Salad** \$11.00
Cabbage tossed with carrot, soybeans, crushed peanuts, and shitake mushrooms, cilantro dressing
- Spinach and Crab Salad** \$13.50
Baby spinach, sliced mushrooms, julienne carrot, water chestnuts, mandarin oranges, fresh jumbo lump crabmeat and a champagne pommery mustard dressing

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

18% Gratuity will be included 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 require special food preparation and we will be happy to accommodate your needs.

-Sandwiches-

Pressed Cuban \$10.00
Roasted pork, ham, Swiss cheese and pickles grilled on Cuban bread and served with mariquitas

Angus Burger* \$12.50
8 oz grilled burger, crisp lettuce, sliced tomato and red onion garnishes.
French fries and mustard herb dip

English-Style Club Sandwich \$11.75
Shaved turkey, smoked bacon, fried egg and Dijon spread

Chicken Sandwich \$10.00
Grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread.
Served with a fresh cucumber salad

Chicken and Avocado Sandwich \$11.50
Shaved chicken breast, avocado and spinach on nine-grain bread with honey mustard and spiced apple chutney

Dolphin Club House \$12.00
Mahi, lettuce, tomato, bacon, key lime aioli, on multi-grain bread

-Entrees and Pastas-

Grilled Fish of the Season \$13.00
Our freshest daily fish lightly seasoned and grilled. Served with broccoli, young carrots and Caribbean rice

Chicken Cacciatore \$12.50
Crisp Skinned Breast, Local Tomatoes and Vegetables

Kobe Bolognese \$12.00
Angel hair pasta with basil and ricotta

Paillard Chicken \$12.00
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
Tuille 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 sugar top and bottom

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