

Appetizers

Camarones Fritta \$14.00

Florida citrus dipping sauce

Crispy Blue Crab Cakes \$13.50

Tropical fruit relish, fresh romaine spears, a creamy peppercorn vinaigrette

Quesadilla \$10.50

Sautéed chicken and beef, assorted peppers, onions, Monterey Jack, Cheddar cheese

Crispy Calamari \$12.00

Garlic red pepper sauce and crispy banana peppers

Sesame Seared Scallops \$11.00

Roasted eggplant puree, cucumber, daikon sprouts

Ceviche Tostone Chip Tasting Trio* \$12.50

Shrimp, spicy snapper and tuna, double-fried plantain chips

Banyan's House Mixed Greens \$6.75

Local oranges, ripe avocado wedges, red onion, creamy tarragon dressing

 Red Door Salad \$9.00

Zesty greens, fresh berries and candied pecans, Chevre cheese and cranberry vinaigrette

Add grilled, roasted or poached chicken \$6.00

Bonaventure Signature Seafood Soup \$7.75

Light tomato-based broth, crab, snapper, shrimp and Cuban bread

Entrée Salads

Marinated Seafood Ceviche Salad* \$14.50

Mixed greens, fresh ceviche, tropical fruits, red onion, light citrus dressing

Caesar Salad \$15.75

Romaine spears, traditional dressing, fresh Parmesan, white anchovy and a warm garlic crouton. Topped with grilled chicken or grilled local fish

La Mancha Chicken Salad \$14.00

Grilled chicken, Manchego cheese, green beans, walnuts and grapes. Mixed greens with lemon-balsamic vinaigrette

Apple Endive and Feta Salad \$9.00

Lemon-Thyme vinaigrette

Sandwiches

Pressed Cuban \$13.75

Roasted pork, ham, Swiss cheese and pickles grilled on Cuban bread and served with mixed greens

Angus Burger* \$14.50

8 oz. Grilled burger, crisp lettuce, sliced tomato and red onion garnishes. French fries and herb dip

 Cinnamon scented Chicken Wrap \$11.00

Cinnamon infused quinoa, smoked chicken, mixed greens and rice wine vinaigrette

Signature Club Sandwich \$13.50

Warm sliced grilled chicken, smoked bacon, crisp lettuce, sliced tomatoes, herb spread on a rustic ciabatta roll. Served with a fresh cucumber salad

Entrées and Pastas

Grilled Fish of the Season \$24.50

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

 Red Door Spiced Salmon \$19.00

Quinoa pilaf and broccolini

Salmon and Shrimo Fettucine \$17.50

Fresh smoked salmon, shrimp, cream sauce, cherry tomatoes and arugula

Whole Wheat Penne with Romano Beans \$12.50

Zucchini, eggplant with fresh rosemary and Chevre cheese

Serrano Ham and Spaghetini \$16.00

White wine, sage butter sauce with peas and aged parmesan

Nori Crusted Flat Iron Steak \$19.00

Nori crusted and seared steak topped with teriyaki demiglace, white rice and snowpeas

Marinated Strip Steak \$27.75

10 oz. USDA Choice strip steak served with thick-cut grilled onion, asparagus and mashed fingerling potatoes

Surf and Turf \$25.00

Boursin crusted filet, sauteed shrimp, roasted fingerling potatoes and mixed baby vegetable

 Grilled Pork Tenderloin \$15.50

Braised white bean, apple thyme jus

Cuban Half Chicken \$24.00

Brown sugar, cumin rub with a sour orange mojo sauce, roasted fingerling potatoes and glazed baby carrots

Sweets

Banana Trio \$5.75

Caramel brownie, banana soy shake, key lime mousse

Florida Orange Panna Cotta \$5.75

Vahlrona chocolate, fresh raspberries

Caramel Mango Flan \$5.75

Fresh mango and a citrus cookie

Pear Shortcake \$5.75

Ginger ice cream, whipped cream, ginger shortbread

Key Lime Meringue Tart \$5.75

Served with papaya-lime sauce

Cuban Espresso Chocolate Cake \$6.25

Served with milk chocolate-caramel cream

 Selections from our Spa Menu

* 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.

Restaurant Chef Andrew Marin