

## **Appetizers**

**Camarones Fritta \$14.00**

Florida citrus dipping sauce

**Crispy Blue Crab Cakes \$13.50**

Tropical fruit relish, fresh romaine spears, creamy peppercorn vinaigrette

**Quesadilla \$10.50**

Chicken and beef, 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

**Apple Endive and Feta Salad \$9.00**

Lemon-Thyme vinaigrette

**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

**Traditional Cobb Salad \$13.75**

Grilled chicken, smoked bacon, egg, avocado, blue 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

Add grilled, roasted or poached chicken \$6.00

**La Mancha Chicken Salad \$14.00**

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

**Banyan Salad \$12.00**

Cabbage tossed with carrot, soybeans, crushed peanuts, and shitake mushrooms, cilantro dressing

Add camarones fritta \$7.00

**Steak and Portobello Salad \$15.00**

Zesty greens, cherry tomatoes, Maytag blue cheese, lemon-Dijon, horseradish 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**

## Sandwiches

Pressed Cuban \$13.75

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

Grouper Rueben \$14.00

Grilled grouper, Swiss cheese, sauerkraut, French fries and banana pepper tartar sauce

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

Sirloin Steak and Mushroom Focaccia \$14.00

Grilled onions, provolone cheese, and arugula on rosemary focaccia bread. French fries and side of horseradish sauce

Turkey Burger \$11.75

Spiced with jerk seasoning on whole wheat

Grilled Triple Cheese \$9.50

Cheddar, smoked Gouda and Provolone, grilled tomatoes on multi-grain bread

## Entrées and Pastas

Grilled Fish of the Season \$15.50

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

Churrasco \$19.00

Grilled skirt steak, chimichurri, rice and black beans

Whole Wheat Penne with Romano Beans \$12.50

Zucchini, eggplant with fresh rosemary and Chevre cheese

Serrano Ham and Spaghettini \$16.00

White wine, sage butter sauce with peas and aged parmesan

Grilled Pork Tenderloin \$15.50

Braised white bean, apple thyme jus

Seafood Fettucini \$17.50

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

## 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