

Sample Menu
New South Florida Cuisine By Chef Bernie Matz

SOUP

- Tomato & Cucumber Gazpacho 4.95
Cuban Black Bean - or - Roasted Yellow Squash & Coconut

START

- Salmon Tiradito 11.95
thinly sliced fresh salmon sashimi topped with watercress salad, capers, olives,
lime juice & olive oil
- Grilled Pears, Blue Cheese & Honey-Chipotle Pecan Salad 12.95
served with mixed greens with Balsamic Vinaigrette Dressing
- Grilled Calamari 13.95
tossed in a shrimp sofrito sauté served with balsamic mixed greens,
melons & pineapple
- Grilled Shrimp, Brie & Caramelized Onion Quesadilla 13.95
served with a dollop of avocado salsa
- Tuna & Tropical Fruit Ceviche 13.95
flash marinated in fresh lime juice & coconut milk

VEGAN-NEW*

- Tropical Arroz con Frijoles 10.95
a blend of long-grain, brown & wild rice cooked with fresh coconut, served
in a large bowl with Cuban Black Bean Soup, topped with slices of avocado
- Grilled Tofu Fajita Wrap 10.95
with caramelized onions, roasted red peppers & avocado salsa wrapped in a
whole-wheat flour tortilla served with roasted corn salad & sweet mustard sauce
- Vegan Curry Chicken Salad w/golden raisins & walnuts 13.95
served with veggie couscous & mixed greens

MAIN

- Lamb Meat Loaf with Spicy Red Pepper Gravy 16.95
served with smashed potatoes & grilled vegetables
- Spinach & Portobello Mushroom Ravioli 16.95
served with garlic-stewed tomatoes, olives, capers & topped
with crumbled feta cheese & chopped basil
- Grilled Wild-Caught Mahi Mahi Salad 16.95
marinated & grilled mahi mahi filet served on ginger-teriyaki dressed
greens with snow peas, peanuts & sesame seeds
- Grilled "All Natural" Free Range Chicken Churrasco 17.95
served with cranberry-lime sauce, a side of tostones & grilled vegetables
- Guava Glazed Grilled Pork Tenderloin 18.95
served with grilled corn salsa and roasted sweet potato salad
- "Fall Off the Bone" Pork Shank in sun-dried plum & raisin sauce 19.95
served with candied sweet potato mash & grilled green beans
- Plantain & Herb Crusted Tilapia with Tropical Fruit Salsa 19.95
served with grilled vegetables and sweet potato fries
- Pan-Fried Grouper Filet in Shrimp & Coconut Sauce 22.95
served with a side of yucca hash browns & grilled vegetables
- Grilled "All Natural" Black Angus Skirt Steak 21.95
marinated in Bernie's Creole mojo, served with blue cheese-cabbage slaw
and a side of fresh-cut fries
- Grilled Marinated Florida Shrimp on Tomato Grits 21.95
served with a side of yucca fries & grilled green beans

SWEET

- Cuatro Leches Cake 5.95
4 milks-a traditional Cuban cake topped with merengue and dulce de leche
- Mango Blossom Cake served w/Vanilla Ice Cream, whip cream & caramel syrup 6.95