

MIAMI SPICE DINNER MENU

Available Sundays - Thursdays

50⁺⁺

STARTERS CHOICE OF

HOMEMADE SPREADS & ARTISANAL BREAD (V, GF BREAD OPTIONAL)

Kalamata olive tapenade, beet hummus,
roasted eggplant

SIGNATURE KALE CAESAR

kale, pepitas, shaved Parmesan,
sourdough croutons, Caesar dressing, anchovies

WATERCRESS, MANGO & PAPAYA SALAD (V, GF, N)

watercress, mango, papaya, shaved fennel,
avocado, pistachios, citrus vinaigrette

FARMER'S TOMATO SOUP (V, GF OPTIONAL)

roasted tomatoes, coconut milk, sourdough grilled
cheese (aged cheddar and mozzarella)

ENTRÉES CHOICE OF

MUSHROOM RISOTTO (GF)

Gratitude Garden Farm organic mixed mushrooms,
black truffle, Parmigiano Reggiano

BLUEHOUSE SALMON (GF)



locally & sustainably farmed salmon, warm
fingerling potato salad, shaved fennel, citrus
vinaigrette

BRIE & ZUCCHINI FLATBREAD

triple crème brie, Florida summer squash,
sun-dried tomatoes, fresh basil

ROASTED AIRLINE CHICKEN (GF)

free-range chicken, whipped Yukon gold potatoes,
charred broccolini, lemon-thyme natural pan jus

DESSERTS CHOICE OF

TIRAMISU

ladyfinger cookies,
silky mascarpone cream, cocoa dusting

HOMEMADE BREAD PUDDING

mixed berries, vanilla gelato

Available Fridays & Saturdays

65⁺⁺

STARTERS CHOICE OF

HOMEMADE SPREADS & ARTISANAL BREAD (V, GF BREAD OPTIONAL)

Kalamata olive tapenade, beet hummus,
roasted eggplant

SIGNATURE KALE CAESAR

kale, pepitas, shaved Parmesan,
sourdough croutons, Caesar dressing, anchovies

PERUVIAN CEVICHE (GF)

Florida local catch, aji amarillo leche de tigre,
cilantro, toasted cancha

FRIED CALAMARI & ZUCCHINI

herb batter, fire-roasted spicy tomato sauce

ENTRÉES CHOICE OF

MUSHROOM RISOTTO (GF)

Gratitude Garden Farm organic mixed mushrooms,
black truffle, Parmigiano Reggiano

PAN-SEARED FLORIDA CATCH (GF)

Florida seasonal fish, summer vegetables,
charred asparagus, basil-caper salsa verde

LINGUINE FRUTTI DI MARE

Florida Gulf shrimp, P.E.I. mussels,
little neck clams, calamari,
Calabrian chili pomodoro crema

GRILLED CHURRASCO (GF)

certified Angus skirt steak, Gratitude Garden
Farm mixed mushrooms, chimichurri,
truffle-Parmesan fries

DESSERTS CHOICE OF

ALMOND BLOSSOM CHEESECAKE

gluten-free chocolate biscuit, almond
cheesecake, fresh strawberries

CHOCOLATE DOME (GF, N)

dark, milk and ivory white chocolate
mousse, chocolate almond sponge



(GF) GLUTEN FREE, (V) VEGAN, (N) CONTAINS NUTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. All desserts may have been prepared in a facility that also processes nuts.

A 20% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK