

Appetizers

A Rainbow of Tortilla Chips

avocado-cilantro mousse and spiced tomato salsa 9

Smoked White Fish Spread
tomato, capers, black olive salsa and crostini baguette 14

Lightly Breaded Baby Calamari Rings
lemon aioli and Mediterranean chutney 13

Lightly Battered Island-Spiced Rock Shrimp

Indian curry and spiced mango sauce 11

Spicy Calypso Chicken Wings
celery and bleu cheese dipping sauce 12

Duo of Charcoal-Grilled Angus Sirloin Mini-Burgers
pommes frites and homemade barbecue sauce 12

Salads n' Such

♥ Organic Mixed Green Salad
breakfast radish, hearts of palm,
mushroom and carrot vinaigrette 11

♥ Niçoise Salad

seared Ahi tuna, organic mixed greens, tomato,
green beans, bell pepper, hard-boiled eggs, potato,
black olives, anchovy and aged balsamic dressing 17 18

Cascade Salad

baby iceberg lettuce, smoked chicken, bacon,
tomato, hard-boiled eggs, hearts of palm, blue cheese,
avocado and sweet mustard vinaigrette 16

Romaine Lettuce, Garlic Croutons & Aged Parmesan 12
add: island-spiced rock shrimp 20 jerk-spiced chicken 18
grilled marinated churrasco steak 19

Vine-Ripe Tomato Tart
goat cheese, black olives,
speck prosciutto and basil oil vinaigrette 17

♥ Traditional Peruvian Ceviche

marinated grouper with lime juice, red onion and cilantro 15

♥ Selection of Seasonal Tropical Fruit
mango, papaya, melon, banana, pineapple, kiwi, berries,
watermelon, macadamia nuts with organic honey and yogurt 17

Organic Gourmet Cuisine

'Sans Heat' Preparation, All-Vegetarian

♥ Heirloom Tomato Soup
almonds, cucumber salpicon and basil infusion 12

♥ Hearts of Palm Napoleon
tomato, black olives, onion, infused lemon oil 13

♥ Sweet Corn Salad
tomato, avocado, red onions, fresh cilantro 12

♥ Organic Summer Zucchini
fresh basil, pine nuts & extra virgin olive oil 12

*For your convenience, an 18% gratuity will be added to your check,
subject to your discretion & may be increased, decreased, or eliminated*

Seasonal Florida Stone Crab Claws

whole grain mustard sauce

5 medium claws 30

3 Large jumbo claws 36

Sandwiches

*Choice of Red Bliss Potato Salad, Crisp Fries,
Fresh Fruit or Vegetable Chips*

Smoked Turkey Breast Sandwich
hickory bacon, vine-ripe tomato, bibb lettuce
whole grain country bread, West Indies spiced mayo 14

Maine Lobster Salad Sandwich
mango, pineapple, fresh cilantro
on foccacia roll and rémoulade sauce 17

Key West Grouper Sandwich

lettuce & tomato on luau bread, tropical salsa
choice of grilled, pan-seared or blackened **18**

♥ Grilled Vegetables in a Whole Wheat Wrap
eggplant, portobello mushrooms, bell peppers,
zucchini, fresh basil, tomato, smoked gouda 12
with marinated grilled breast of chicken 18

Charcoal-Grilled Angus Beef Burger
lettuce, tomato, onion on a Kaiser roll
choice of cheese: American, Swiss, bleu,
cheddar, provolone or pepper jack 15

From Our Grill

*Served with Stuffed Chayote & Banana Plantain
Choice of sauce: Creole, Pico de Gallo or Jamaican Jerk*

♥ Gulf Florida Grouper Filet 20 **23**

♥ Center Cut Ahi Tuna Filet 22 **25**

♥ Jumbo Shrimp "Gambas" 26 **27**

♥ Organic Chicken Breast 20 **22**

♥ Grass-Fed Beef Flat-Iron Steak 24

Signature Plates

♥ Seared Ahi Tuna "Basquaise Style"
organic wild rice and grilled vegetable **26**

Marinated Grass-Fed 'Churrasco' Steak
grilled asparagus, mashed purple potato
classic chimichurri sauce 25

♥ Herb Crusted Organic Chicken Breast
grilled portobello mushroom and lemon sauce **24**

Penne Pasta 'Provençale'
tomato, black olive, capers, onion,
tossed in organic extra virgin olive oil 14

♥ Spa Selections

*Executive Chef Cascade, Philippe Ruiz
Sous Chef de Cuisine, Gaston Vargas*

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