

SUMMER MENU

CHICKPEA HUMMUS V NF DF WARM PITA VEGETABLE CRUDITE SUNDRIED TOMATO TAPENADE	\$19
WATERMELON AND BURRATA SALAD V NF GF GARDEN GREENS HEIRLOOM TOMATOES RADISH BALSAMIC CAVIAR	\$19
JUMBO SHRIMP COCKTAIL GF NF DF LEMON CHEEKS VODKA COCKTAIL SAUCE	\$36
MISO GLAZED TUNA TACOS GF NF DF CRISPY WONTON SHELLS SPICY AIOLI FRESH LIME	\$16
CRUNCHY SALMON SUSHI GF NF DF SPICY MAYO SOY GLAZE FRESNO CHILI TOASTED SESAME MICRO HERBS	\$20
EAST COAST BAKED OYSTER ROCKEFELLER NF CHARRED TOMATO SALSA HERBED GRAMOLATA FLORIDA CITRUS	\$16
ASH RUBBED GRILLED PICANHA NF DF YUCA FRIES CILANTRO SAUCE MOJO PICON	\$36
RIGATONI BOLOGNESE NF PARMESANO REGIANO MICRO BASIL	\$28
ADD ON OPTIONS FOR THE SALAD:	
Grilled Chicken (NF GF DF)	\$16
Atlantic Salmon (NF GF DF)	\$20
Grilled Jumbo Shrimp (4)	\$20
Avocado (NF GF DF)	\$7



THE RITZ-CARLTON

BAL HARBOUR, MIAMI