

TERRACE BAR

SMALL BITES

Antipasto Platter * | \$28.95

Artisan Cheese, Cured Meats, Homemade Quick Pickles, Marinated Olives, Whole Grain Mustard, Crostini

Spinach Dip | \$14.95

Crispy Bread Crumbs, Plantain Chips, Pico de Gallo

Chef Created Morrones Rellenos of the Day | \$15.95

Stuffed and roasted red peppers created daily. Ask our server for today's special!

Steak Quesadilla | \$18.95

Blue Cheese, Wild Mushrooms, Candied Onions, Pico de Gallo, Balsamic Glaze

Crispy Golden Calamari* | \$17.95

Spicy Pomodoro, Lemon Garlic Aioli, Homemade Quick Pickles

FLATBREADS & PASTAS

Classic Caprese Flatbread | \$18.95

Fresh Mozzarella, Vine Ripe Tomatoes, Balsamic Glaze, Basil

Pepperoni Flatbread | \$18.95

Pomodoro, Imported Cheese, Pepperoni, Balsamic Reduction, Basil

Cavatappi Bolognese | \$21.95

Homemade Meat Ragù, Cavatappi Pasta, Imported Parmesan, Focaccia Crostini

Wild Mushroom Ravioli | \$20.95

Truffle Alfredo, Spinach, Blistered Tomato, Portobello Mushroom, Crostini

MAINS

Gnocchi Ala Vodka | \$19.95

Asiago Stuffed Gnocchi, Famous Slow Cooked Vodka Sauce, Fresh Basil, Focaccia Crostini

Churrasco Frites | \$28.95

Chimmichurri, French Fries, Roasted Tomatoes

Chicken Milanese Napolitano | \$23.95

Slow Cooked Florida Tomato Marinara, Imported Parmesan Truffle Fries

KIDS

Kids Platters Available Upon Request

Please ask your server for today's delicious options

LIGHTER AFFAIR

Collins Caesar | \$14.95

Crisp Romaine Lettuce, Brioche Croutons, Shaved Parmesan, Classic Caesar Dressing

Mango Spinach Salad | \$17.95

Baby Spinach, Hot House Cucumber, Mango, Feta Cheese, Florida Tomatoes, Candied Walnuts, Mango Vinaigrette

Poke Bowl | \$16.95

Quinoa, Pineapple, Crispy Carrots, Cucumber, Edamame, Green Onions, Wakami, Avocado, Sweet Soy Glaze, Spicy Mayo, Toasted Sesame Seeds

Salad Additions*:

Grilled Chicken \$8.95

Grilled Churrasco \$14.95

Grilled Salmon \$12.95

HANDHELDS

Wings | \$18.95

Guava BBQ, Buffalo, or Honey Sriracha. Choice of Blue Cheese or Ranch Carrot and Celery Sticks

Collins Avenue Cuban | \$16.95

Mojo Roasted Pork Loin Smoked Pit Ham, Aged Swiss, Kosher Pickles, Mustard Sauce, Plantain Chips

Butchers Burger | \$19.95

Cheddar Cheese, Apple Smoke Bacon, Gem Lettuce, Florida Tomato, Candied Onion Jam, Brioche Bun, Steak Sauce Aioli, Plantain Chips

Cajun Cod Sandwich | \$18.95

Lemon Garlic Aioli, Gem Lettuce, Florida Tomato, Brioche Bun, Pickle, Plantain Chips

Chipotle Chicken Club | \$17.95

Chipotle Lime Aioli, Apple Smoke Bacon, Swiss Cheese, Gem Lettuce, Florida Tomato, Focaccia Bun, Plantain Chips

Add Fries | \$5

SWEET

Mango Coconut Shortbread | \$10.95

Whipped Cream, Fresh Berries

Key Lime Pie | \$10.95

Raspberry Drizzle, Fresh Berries, Whipped Cream

Gelato | \$10.95

Choice of vanilla, sea salt caramel, or chocolate hazelnut

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses. Before placing your order, please indicate any food allergies in your group. Substitutions are subject to an extra fee. An 18% gratuity will be automatically applied to your check.

VUE

TERRACE BAR

BISTRO

HANDCRAFTED COCKTAILS

PASSIONATE MOJITO - \$15.95

bacardi silver rum, passion fruit puree, mint, club soda

FUEGO PINA MARGHARITA - \$15.95

triple sec, blanco tequila, jalepeno simple, tajin

CRANBERRY GINGER COOLER - \$15.95

titos vodka, cranberry juice, lime juice

NORTH BEACH SUNRISE - \$15.95

sauza silver tequila, florida fresh orange juice, farm fresh strawberry puree

ISLAND MAI TAI - \$14.95

jim beam, pineapple, curacao, orange juice, amaretto

SUN SPLASH LIMEADE - \$15.95

bacardi superior, mango puree, fresh squeezed lime

FROZEN FAVORITES

FLORIDA STRAWBERRY DAIQUIRI - \$14.95

MIAMI VICE - \$14.95

TRADITIONAL PINA COLADA - \$14.95

MONKEY ISLAND - \$14.95

peanut butter whiskey, cocoa liquor, banana

DOMESTIC BEER

BUD LIGHT, MILLER LITE, COORS LIGHT
MICHELOB ULTRA, BLUE MOON,
ANGRY ORCHARD CRISP CIDER - \$8.50

IMPORT BEER

CORONA, HEINEKEN, STELLA ARTOIS, MODELO
ESPECIAL - \$9.50

SPARKLES

PROSECCO - \$14.95

ruffino, italy

SPARKLING WINE - \$17.95

chandon brut, california

WHITE & ROSÉ

CHARDONNAY - \$15.95 | \$49.95

oyster bay, new zealand

SAUVIGNON BLANC - \$15.95 | \$50.95

oyster bay, new zealand

PINOT GRIGIO - \$15.95 | \$48.95

josh cellars, california

ROSÉ - \$14.95 | \$46.95

the beach by whispering angel, france

REDS

CABERNET SAUVIGNON - \$15.95 | \$50.95

robert mondavi private selection, california

MERLOT - \$11.95 | \$33.95

kenwood, california

PINOT NOIR - \$13.95 | \$41.95

layer cake, california

MALBEC - \$13.95 | \$42.95

la linda, argentina

SELTZER

TRULY - LIME, WATERMELON-KIWI
PINEAPPLE - \$9.95

PIER PRESSURE DRINKS

FROZEN FRUIT SLUSH - \$10.95

strawberry banana, lemonlimeade, cocoa coconut

FIJI - \$8 S, \$10 L

SAN PELLEGRINO - \$6.95

SOFT DRINKS - \$6.95

coca cola classic, diet coke, sprite, coke zero

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses. Before placing your order, please indicate any food allergies in your group. Substitutions are subject to an extra fee. An 18% gratuity will be automatically applied to your check.