



MIAMI SPICE DINNER MENU

~First Course~

Lobster Bisque

Chive Crème Fraiche

Or

Bam! Bam! Shrimp

*Jumbo Shrimp Marinated in 14 Spices,
Palm Sugar, on a Cool Mint Sauce with Island Cucumber Slaw*

Or

Chef's Ceviche of the Day

Ask Your Server About Our Chef's Daily Creation

Or

Warm Goat's Cheese Soufflé

*Roasted Red Pepper Coulis, Cherry Tomatoes,
Micro Greens and Basil Oil*

~Second Course~

Crab Crusted Mahi Mahi

Marinated Fresh Tomatoes,

Chiffonade of Basil,

Crispy Fried Leeks and Braised Spinach

Or

NY Strip Steak, 8oz.

*Roasted Garlic Mash, Baby Summer Vegetables, Wild Mushroom Courvoisier
Sauce*

Or

Grilled Chicken Breast

Marinated, Grilled and served with

Herb Roasted Potatoes, Sautéed Vegetables and Whole Grain Mustard Sauce

Or

Lobster and King Crab Ravioli

Shaved Fennel, Lobster Thermidor Brandy Sauce

~Third Course~

Quinn's Homemade Key Lime Pie

Old Fashioned Key Lime Pie with a Raspberry Coulis and a Wink of Mint

Or

Chocolate Lava Cake

*Rich Chocolate Recipe with a Warm Luscious
Molten Chocolate Center, Vanilla Bean Ice Cream, Chantilly Cream & Fresh
Berries*

Or

Trio of Sorbets

PRICE: \$ 35.00 plus 18% Service Charge & 9% tax

*****Cannot be combined with any Special or Coupon***