

## SNACKS

### House Made Cajun Chicharrones 9

house pork cracklings, lime wedge, Cajun spices

### Brussels Sprouts 8

caramel sauce, apple

### Mahi Tacos 15

corn tortilla, pineapple cabbage slaw, radish, cilantro, aji verde

### Short Rib Nachos 14

tortilla chips, pico de gallo, black beans, jalapeno, cheese sauce, sour cream, cilantro, lime

### Soup of the Day 8

## SHARE

### Para Picar 14

roasted red pepper & garlic hummus, baba ganoush, tzatziki, seasonal vegetable crudité, grilled pita

### Ceviche 14

mahi-mahi, leche de tigre, corn, sweet potato, red onion, cilantro, plantain chips, sweet peppers

### Mediterranean Salad 13

kale, spinach, garbanzo beans, tomato, almonds, dried cranberry, kalamata olives, onions, feta, farro, citrus dressing

### Tossed Wings 12

with a choice of sauce: tropical mango BBQ, habanero pineapple (HOT), roasted garlic sriracha or dry rub lemon pepper

### Southern Tossed Salad 14

Romaine Lettuce, Tomatoes, Black Beans, Avocado, Egg, Corn, Bacon, Pickled Onion, Cotija Cheese, Chipotle-Lime Ranch, Cilantro

### Kale Caesar Salad 13

kale, romaine lettuce, shaved parmesan cheese, sundried tomato, olives

### Cheese Quesadilla 11

cheddar & pepper jack cheese, pico de gallo, house made salsa, sour cream

### Enhance your salad/quesadilla:

Chicken 5

Grilled shrimp (4) 8

Grilled steak 8

Seared salmon 10

## KNIFE & FORK

### Landers Burger 16

house spiced candied bacon, provolone cheese, Angus beef patty, lettuce, tomato, grilled brioche bun, special sauce

### B.L.T.T. Wrap 15

grilled sundried tomato tortilla, turkey, bacon, avocado, roasted red pepper aioli, lettuce, tomato

### Local Mahi-Mahi Sandwich 15

blackened mahi mahi filet, remoulade sauce, bibb lettuce, onion ring, tomato, brioche bun

### The Vice Burger 17

angus beef, mojo pulled pork, swiss cheese, fried egg, lettuce, tomato, special sauce, toasted brioche bun, mojo onions

### Quinoa Bowl 21

zucchini, yellow squash, farro, garbanzo, grape tomato, spinach, garlic, shallot, cilantro

### Shrimp Scampi Fettuccini 23

sautéed shrimp, garlic, white wine, lemon, parmesan cream sauce, pepper flakes, parsley

### Jerk Chicken 21

Airline chicken breast, sweet plantain jasmine rice, cilantro

### Churrasco Saltado (steak frits) 27

grilled skirt steak, fries, aji panka sauce, tomato, red onion, cilantro

### Honey Ginger Salmon 29

japanese seasoned jasmine rice, bok choy, blistered tomatoes, green onion

# CANE FIRE GRILLE

## DESSERTS

### Guava & Cheese Bread Pudding 9

guava, cream cheese, croissant

### Strawberry Shortcake 9

strawberry ice cream, strawberries, homemade pound cake, cream cheese sauce, graham cracker crumble.

### Coconut Crema Catalana 9

coconut, vanilla, egg custard, seasonal fruit

### Duo Chocolate Chunk 9

double chocolate chip, chocolate chip cookie, oreo crumble, vanilla ice cream, chocolate & caramel sauce

### Add Ice-Cream 5

## WINES

### Bubbles

**Moet & Chandon**, Brut Imperial, France **Glass 750ml** 120.00

**Mumm Napa**, Brut Prestige, California 60.00

**La Marca**, Prosecco, Veneto, Italy 9.50 36.00

### Chardonnay

**Cakebread Cellars**, California **Glass 750ml** 85.00

**Sonoma Cutrer**, California 16.50 60.00

**Meiomi**, California 13.00 50.00

**Spellbound**, California 11.50 44.00

**Magnolia Groove**, California 8.00 30.00

### Pinot Grigio

**Pighin**, Italy **Glass 750ml** 12.00 46.00

**VINO**, Casa Smith, Washington 9.00 34.00

### Sauvignon Blanc

**Brancott Estate**, New Zealand **Glass 750ml** 10.00 38.00

**CK Mondavi**, California 8.00 30.00

### White Specialty

**Seven Daughters**, Moscato, California **Glass 750ml** 9.50 38.00

**C. St. Michelle**, Riesling, Washington 9.00 35.00

### Rose

**Hogwash**, Grenache Rose, California **Glass 750ml** 13.00 50.00

**Beringer**, White Zinfandel, California 8.00 30.00

### Pinot Noir

**Chalk Hill**, California **Glass 750ml** 15.50 60.00

**Mark West**, California 10.00 38.00

### Merlot

**Los Osos**, J. Lohr Estates, California **Glass 750ml** 11.00 40.00

**Magnolia Groove**, California 8.00 30.00

### Cabernet Sauvignon

**The Hess Collection**, California **Glass 750ml** 20.00 78.00

**Aquinas**, California 12.00 46.00

**Magnolia Groove**, California 8.00 30.00

### Red Specialty

**Alamos**, Malbec, Argentina **Glass 750ml** 8.50 32.00

**Diamond Label**, Shiraz, Australia 8.00 30.00

\*18% gratuity will be added to parties of 6 or more

\*Consumer Advisory: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
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