

## SALADS

### cane fire caesar salad 14

romaine lettuce, shaved parmesan cheese, focaccia croutons, roasted tomato, olives, caesar dressing

### roasted beet salad 14 GF

pistachio, arugula, baby kale, mandarin, mint, apple, forum vinegar

### “tossed’ miami cobb 14 GF

greens, corn, beans, baby heirloom tomato, egg, roasted pepper, cilantro, bacon, ranch

### capresse salad 15 GF

mozzarella cheese, Heirloom tomato, balsamic reduction, pesto, olive oil, maldon salt

### \*pokebowl salad 31 GF

poke salmon or tuna, quinoa, greens, avocado, radish, mango, kimchi, cucumber, nori, edamame

### enhance your salad

chicken 9 | shrimp 11 | grilled steak 16  
burrata 5 | seared salmon 14 | octopus 15

## HANDHELDS

gluten free breads available upon request

### \*backyard burger 18

(vegetarian option available)

smoked gouda & cheddar cheese, bbq aioli, onion jam, tomato, arugula w/fries

### \*mushroom bacon burger 18

short rib patty, brioche butter bun, bacon, balsamic mushroom, grilled onion w/fries

### mahi-mahi tacos 17

warm flour tortilla, cabbage, sour cream, cilantro, pico de gallo, lime, blackened mahi

Can be substituted by shrimp (2) or chicken

### local mahi-mahi sandwich 18

blackened mahi-mahi filet, tartar sauce, bibb lettuce, tomato, multigrain bun w/fries

### capresse sandwich 16

mozzarella cheese, heirloom tomato, basil, balsamic reduction

### grilled chicken sandwich 18

multigrain hoagie, provolone cheese, lettuce, tomato, onion, garlic aioli w/fries

## STARTERS

### soup of the day 10

### shrimp cocktail 19

citrus poached shrimp, lemon, cocktail sauce

### tossed wings 13 | 20 GF

with a choice of sauce: buffalo, mango habanero, korean gochujang bbq, roasted garlic sriracha, jerk sauce or parmesan garlic

### grilled octopus 18 GF

Lemon oil marinated octopus, olive potato, house potato chip, sprout

### philly cheese steak sliders (3) 17

mini hoagie roll, thin sliced rib eye steak, caramelized onions, provolone cheese and cheese sauce

### loaded nachos 14 GF

tortilla chips, refried beans, cotija cheese, pico de gallo, cabbage slaw, citrus sour cream, cilantro

### cheese quesadilla 14 GF\*

flour tortilla, corn & black beans, cheddar & monterrey jack cheese, salsa, guacamole

### upgrade your starters

extra guacamole 3 | chicken 9  
shrimp 11 | grilled steak 16

## KNIFE & FORK

### pasta pomodoro 21

fettuccine pasta, homemade tomato sauce, parmesan cheese, basil

### jerk chicken breast 31

24 hour jamaican jerk marinated chicken breast, cilantro rice, sweet plantains, baby kale herb salad

### \*pan seared salmon 31 GF

brown rice, broccolini, tomato jam

### \*10 oz rib eye steak frits 42

sour orange marinated steak, house fries, broccolini, chimichurri

### farmers quinoa bowl 22 (v) GF\*

tri-color quinoa, brown rice, farro, grape tomato, kale, spinach, corn, sweet potato, sofrito

### add fried egg 5

## DESSERT

ice cream 9 | rustic apple tarte 12  
caramel cheesecake 15 | chocolate mousse 13  
croissant bread pudding 12 | flan casero 10

\*consumer advisory: consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

GF - gluten friendly | GF\* - can be made gluten friendly

ALL PRICES ARE SUBJECT TO 9% SALES TAX AND AN AUTOMATIC SERVICE CHARGE OF 18% WILL BE APPLIED TO YOUR CHECK BUT CAN BE ADJUSTED AT YOUR DISCRETION.

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