

# Bin 595

eclectic grille & wine bar

## SOUPS & STARTERS

### Spicy Bahamian Conch Chowder

Fresh conch with herbs and blend of Caribbean spices simmered and topped with cilantro marinated tostones

Cup \$5 Bowl \$8

### Chef's Mood

Chef's daily inspiration

Cup \$5 Bowl \$8

### Mauí Griddle Lobster Corn Crab Cake \$10

Succulent Maine lobster, jumbo lump crab, roasted sweet corn with grilled tropical fruit relish and red curried remoulade

### Semolina Crusted Shrimp & Calamari \$11

Breaded and lightly cooked shrimp and calamari, served with spicy marinara and honey wasabi aioli

### Montego Havana Chicken Quesadillas \$11

Cajun spiced grilled chicken with black beans, corn and melted jalapeño Jack cheese in a warm spinach tortilla, served with salsa picante, sour cream and guacamole

### Bin 595 Roasted Artichoke & Spinach Dip \$11

Fire roasted artichokes and baby spinach with tri-colored chips

### Asian BBQ Buttermilk Chicken Tenderloin \$9

Served with celery, sweet carrot sticks and bleu cheese

## SALADS

### Bin 595 Baby Organic Greens \$8

(low cholesterol)

Fresh baby greens wrapped in European cucumber, candied walnuts, gorgonzola cheese, grape tomatoes, red onion and balsamic vinaigrette

### South Floridian Cobb Salad \$17

Chopped greens, shrimp, grilled chicken with a spicy tangerine ranch dressing served with vine ripe grape tomatoes, Bermuda onion, gorgonzola crumbles, avocado, bacon and sliced egg

### Sweet Pepper Grilled Salmon Salad \$17

(carb conscious)

Served over tossed organic greens, mango, mandarin oranges, grape tomatoes with a mango-ginger vinaigrette

### Paradise Fruit Platter \$10

(low cholesterol)

A selection of fresh seasonal fruit, served with yogurt and a muffin

### Bin 595 Classic Caesar Salad \$8

(low cholesterol)

Crisp romaine lettuce mixed with homestyle croutons, anchovy and shaved parmesan cheese

Add Jerked Chicken Breast \$12

Add Jerked Marinated Grilled Salmon \$15

Add Grilled Shrimp \$18

## SANDWICHES & SUCH

### Deconstructed Cuban Sandwich \$11

A traditional favorite filled with thinly sliced sugar cured ham, capicola, roast pork loin, spiced dijon mustard, Swiss and gouda cheese and sliced pickles, served on oven warm Cuban bread

### Caprese Panini \$12

(low cholesterol)

Beefsteak tomato, roasted portabella mushroom, fire roasted bell pepper, Buffalo mozzarella and sweet basil aioli, served on grilled country sourdough with tossed baby greens

### Bin 595 Loaded BBQ Pulled Pork Sandwich \$10

Hickory smoked BBQ pulled pork, shaved apples, applewood bacon, cheddar cheese, lettuce and tomato, served on a sweet kaiser roll with beer battered onion rings

### Grilled Florida Grouper \$16

(carb conscious)

Grilled herb marinated grouper, bibb lettuce, wild greens, tomato, red onion, black beans and sweet corn relish with a cilantro aioli

### Bin 595 Certified Black Angus Burger \$11

Juicy ground sirloin topped with cheese, lettuce, tomato, onion and pickles, served on a sweet onion focaccia kaiser roll with your choice of American, Swiss, cheddar or provolone cheese

### Churrasco with Chimichurri \$14

8 oz. chimichurri marinated skirt steak with black beans and rice

### Bin Beef Steak Melt \$12

Shaved roast beef, caramelized onions, Swiss cheese, with horseradish aioli on a hoagie

### Bin 595 Famous Club \$12

Shaved hickory smoked turkey, sugar cured ham, Swiss cheese, applewood bacon, bibb lettuce, tomato and honey wasabi aioli on a country sourdough bread

### Grilled Chicken Flatbread Sandwich \$11

Herb and citrus marinated grilled chicken breast with chipotle mayonnaise, tomato, bell peppers, jalapeño Jack cheese and shredded iceberg lettuce

All sandwiches are served with French fries

 These items have been selected to meet the diverse dietary needs of our guests

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