

## SOUPS & STARTERS

### Spicy Bahamian Conch Chowder

cup \$8 bowl \$8

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

### Chef's Mood

cup \$5 bowl \$8

Chef's daily inspiration

### Semolina Crusted Shrimp & Calamari \$11

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

### 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

### Ahi Tuna Tartar Tropics Tower \$11

(low cholesterol)

Avocado, mango and papaya with spiced green apple ginger glaze and honey wasabi aioli

### Grilled Chilled Roasted Portabella Bites \$11

(low cholesterol)

Pesto goat cheese, Buffalo mozzarella, vine-ripe tomato and balsamic & virgin olive oil with baby arugula

### Fire Roasted Artichoke Rockefeller \$10

(carb conscious)

Spinach, parmesan cheese, bacon, roasted garlic aioli and sun-dried tomato oil

### South Florida Prawn Cocktail \$16

(carb conscious)

Resting on a bed of wild greens with zesty chipotle cocktail sauce

## SALADS & LITE FARE

### 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

### Bin 595 Classic Caesar Salad \$8

(low cholesterol)

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

### Beefsteak Tomato Mozzarella Caprese \$10

(carb conscious)

Beefsteak duo tomatoes, Buffalo mozzarella, basil puree and aged balsamic

### Paradise Fruit Platter \$10

(low cholesterol)

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

### Baby Iceberg Wedge \$10

Heirloom tomatoes, crumbled gorgonzola cheese, candied walnuts and smoked heirloom tomato vinaigrette

### Bin 595 Certified Loaded Black Angus Burger \$13

Half pound of juicy ground sirloin topped with cheddar cheese, lettuce, tomato, caramelized onions, mushroom, applewood bacon and pickles served on focaccia kaiser roll with French fries

### Sweet Black Peppered Churrasco Bibb Salad \$17

(low cholesterol)

Shaved bibb lettuce, radish slaw, crumbled gorgonzola cheese, baby pear vine-ripened tomato with wasabi yuzu vinaigrette

### Southern Style Chicken Breast \$19

Corn-fed young chicken breast with our southern style herb coating, Yukon potato puree, sweet carrot, buttered green beans with thyme pan gravy

### Lobster-Crab Mac & Cheese Casserole \$21

Grandma's style mac & cheese filled with succulent Maine lobster and jumbo lump crabmeat with fine herbs and spices

### Penne a la Broccolini \$18

(low cholesterol)

Penne tossed with sautéed broccolini, wild mushroom, sun-dried tomato, asparagus with sweet basil tomato broth

### Rustic Tuscan Center Cut Pork Chop \$23

(carb conscious)

Pan seared, apple compote, green beans and peppercorn bourbon gravy

### Bin 595 Homestyle Meatloaf \$18

Our blend of beef, veal, pork with sautéed vegetables and fresh herbs and spices, Yukon potato puree, green beans, sweet carrots and peppercorn bourbon gravy

## FAVORITES

### Sea Bass \$38

Pan seared and served over sun-dried tomato and crab risotto, drizzled with lemon vanilla bean butter, paired with seasonal vegetables

### Pan Seared Wild King Salmon \$33

Yukon potato puree, sautéed seasonal baby vegetables, cilantro champagne beurre blanc, topped with Ikura caviar and citrus crème fraiche

### Duo of Dive Scallops & Prawns \$36

Diver scallops and giant prawns dusted with our fine herbs and spices, leeks, fennel, fava bean and sun-dried tomato, simmered in a truffle wine broth over sweet pea crab risotto

### Seafood Medley \$38

Maine lobster tail, shrimp, scallop with a coconut curry basmati rice and seasonal vegetables, drizzled with pineapple ginger beurre blanc

### Boursin & Gorgonzola Herb Crusted Filet Mignon \$32

(carb conscious)

Seasonal baby vegetables, topped with wild mushroom glaze

### Land & Sea \$42

Petite filet, oven broiled Maine lobster tail, Yukon potato puree, seasonal baby vegetables with garlic herb vanilla bean butter and Pinot Noir reduction

### Guinness Braised Short Rib Osso Bucco \$30

Braised in a Guinness sweet carrot stew, Yukon potato puree and seasonal baby vegetables

### Asian Sesame Glazed New York Strip Loin \$31

12 oz. steak marinated in our herbs and spices, baby bok choy and sautéed seasonal baby vegetables, Yukon potato puree, laced with Asian sesame glaze

### Pan Seared Five Spiced Yellowtail Snapper \$31

Coconut curry basmati rice and seasonal baby vegetables, accented by pineapple ginger beurre blanc

 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

## WINE LIST

### Wine & Champagne By the Glass

	Glass
150 Beringer White Zinfandel, California	7
151 Cote Tariquet White Meritage, Bordeaux	8
140 Coppola Bianco Pinot Grigio, California	9
130 Geysler Peak Sauvignon Blanc, California	9
131 Kim Crawford Sauvignon Blanc, New Zealand	11
119 Rosemount Show Reserve, California	10
111 Kendall-Jackson Chardonnay, California	11
110 Columbia Chardonnay, Columbia Valley	11
113 Frei Brothers Reserve, Sonoma	13
153 Hogue Cellars Riesling, Washington	10
124 Kenwood, Sparkling (Split), California	10
127 Moet & Chandon White Star (Split)	25

### Champagnes & Sparkling Wines

	Bottle
100 Sofia Blanc de Blanc Sparkling	47
101 Piper Heidsieck	60
102 Perrier-Jouet, Grand Brut, France, N.V.	79
103 Taittinger, Brut La Francaise, N. V.	82
104 Moet & Chandon White Star	125
105 Clicquot Yellow Label	145
106 Dom Perignon, France 99-00	285

### Chardonnay

109 Penfolds T. Hyland, South Australia	30
110 Columbia Chardonnay	39
111 Kendall-Jackson Chardonnay	39
112 Morgan, Monterey	39
113 Frei Brothers Russian River Chardonnay	45
114 Louis Jadot, Pouilly-Fuisse	47
115 Coppola's Directors Cut Chardonnay	48
116 Terlato Family, Russian River Chardonnay	65
117 Louis Jadot, Puligny-Montrachet	95
118 ZD Reserve, Napa	110
119 Rosemount Chardonnay, Australia	38

### Sauvignon Blanc

130 Geysler Peak Sauvignon Blanc	33
131 Kim Crawford Sauvignon Blanc	38
132 Groth Sauvignon Blanc, Napa	42
133 Michel Redde La Moynerie, Pouilly-Fume	49
134 Cakebread Cellars, Napa Valley	59

### Pinot Gris & Grigio

140 Coppola, Bianco	31
141 King Estate, Pinot Gris, Oregon	36
142 Santa Margherita, Valadige, Italy	69

### Other Whites

150 Beringer White Zinfandel, California	26
151 Cote Tariquet, White Meritage, Bordeaux	31
152 Murphy-Goode Fume Blanc	35
153 Hogue Cellars Riesling, Washington	39
154 Martin Codax Albarino Rias	39

### Half Bottles Red & White

160 La Crema Pinot Noir	28
161 Rutherford Hill Merlot	29
162 Francis Coppola Claret	29
163 Stags Leap Chimney Rock Cabernet	49
164 Murphy-Goode Fume Blanc	20
165 Clos du Bois Chardonnay	22
166 Santa Margherita Pinot Grigio	32

### Red By the Glass

	Glass
200 Cab Sauvignon, Trinchero, California	9
260 Merlot, Red Rock, California	8
222 Petite Sirah, Guenoc Estate, North Lake	10
250 Pinot Noir, Mirassou, California	8
270 Shiraz, Jacobs Creek, Australia	8
204 Cabernet, Penfolds Bin 407, Australia	13
183 Chianti, Nozzole Classico Riserva, Italy	14

### Cabernet Sauvignon

	Bottle
200 Trinchero, California	35
201 Kendall-Jackson, California	39
202 Hess Estate, Napa	45
203 Martin Ray, Mendocino	45
204 Penfolds Bin 407, Australia	49
205 Casa Lapostelle, Chile	69
206 Sequoia Grove, Napa	85
207 Merryvale, Napa	99
208 Spring Mountain, Napa	105
209 Jordan, Napa	120
210 Groth, Napa	130
211 J. Davies, Napa	135

### Zinfandel

230 Ravenswood, Sonoma	32
231 Peachy Canyon Westside, Paso Robles	52
232 Frogs Leap, Napa	69

### Meritage & Blend

240 Devils' Lair, Australia	55
241 Clos Du Bois Marlstone, Alexander Valley	125
242 Opus One, Mondavi/Rothschild, Napa 00	260

### Pinot Noir

250 Mirassou, California	31
252 Coppola Diamond, California	50
253 La Crema, Sonoma	55
254 Martin Ray, Redwood Valley	56
255 David Bruce, Russian River Valley	69
256 Sanford, California	79
257 Argyle, Oregon	85

### Merlot

260 Red Rock, California	32
261 Ravenswood, Sonoma	39
262 Wild Horse, Napa	39
263 Franciscan Estates, Napa	50
264 Frog's Leap, Napa	84
265 Merryvale, Napa	89

### Shiraz, Petite Sirah & Syrah

270 Jacobs Creek Shiraz, Australia	30
271 Guenoc, Petite Shirah, North Lake	39
272 Peter Lehmann, Shiraz, Australia	39
273 Penfolds, Bin 28 Shiraz, S. Australia	49

### Other Reds

281 Ergo, Tempranillo Rioja, Spain	45
282 Nozzole, Chianti Classico Riserva, Italy	55
283 Abadia Retuerta Seleccion Especial, Tempranillo/Cabernet, Spain	64
284 Masi, Brolo di Campofiorin, Italy	69
285 Antinori Tignaello	165

### Port

Graham's

Glass

10