

SOUTH EAST FLORIDA

– APPETIZER –

SHRIMP CEVICHE

JUMBO GULF SHRIMP IN A LEMON LIME JUICE WITH TOMATOES, RED ONION, JALAPENO, AVOCADO, AND CILANTRO. SERVED WITH PITA CHIPS.

– SOUP –

GAZPACHO

SPANISH SOUP MADE OF CHOPPED TOMATOES, CUCUMBERS, ONIONS, GARLIC, OIL AND VINEGAR. SERVED COLD.

– SALAD –

1905 COLUMBIAN

Iceberg lettuce, ripe red tomatoes, sliced Ham, Swiss cheese, green olives, and grated Romano cheese. Served with an Olive Oil Vinaigrette dressing.

– SANDWICH –

CUBANO

Authentic sandwich of Florida consisting of Ham, slow roasted Pork, Swiss cheese and a spicy pickle. Served with homemade potato chips

– ENTRÉE –

RED SNAPPER WITH MANGO SALSA

FRESH AND SWEET SNAPPER PAN SEARED TO PERFECTION AND SERVED WITH HOMEMADE MANGO SALSA

–DESSERT –

KEY LIME PIE

