

Inspiration to Sensation

<u>Chef's Mood</u>	8
Our Chef's selection created daily	
<u>Spicy Bahamian Conch Chowder</u>	8
<i>Fresh Bahamian Conch, chopped herbs, Caribbean spices simmered and topped a sweet cilantro marinated tostones</i>	
<u>Toasted Portabella & Heirloom Tomato Bruschetta</u>	10
Baby arugula, shaved manchego, toasted pine nut tossed with honey truffle oil	
<u>Corn, Crab and Lobster Griddle Cake</u>	13
Succulent Maine lobster and crabmeat chunks married with fresh grilled corn served on a bed of baby green with cilantro mayonnaise and fire-roasted red pepper coulis	
<u>South Florida Prawn Cocktail</u>	16
Resting on bed of wild greens with a zesty chipotle cocktail sauce	
<u>Spicy Pistachio Dusted Diver Scallop</u>	11
Pistachio dusted pan seared diver scallop over a sticky risotto cake drizzle with sweet Key lime aioli	
<u>Hoisin Shisho Rubbed Tuna</u>	13
Seared to perfection with pickled cucumber and red pepper seaweed slaw drizzled with sweet soy, ginger, tangerine & yuzu vinaigrette	
<u>Sticky Escabeche Coconut Rum Chicken Dumplings</u>	11
Breast of Chicken marinated in our house spices and infused with coconut rum, breaded in sweet coconut flakes and topped with our escabeche pickling slaw	



Salad Sensations

- Bin 595 Caesar Salad** **11**
 Crisp romaine hearts served with balsamic poached garlic cloves, focaccia crouton and an anchovy parmesan crisp
- Yucatán Baby Arugula & Spinach Salad** **11**
 Topped with crispy Serrano ham, crumbled gorgonzola, shaved eggs, Bermuda onions, grape tomatoes, candied walnuts, and yucca crisps with warm roasted shallot apple vinaigrette
- Bin 595 Mix Organic Greens** **11**
 Baby organic greens, crumbled gorgonzola, sweet Bermuda onions, candied walnuts, baby pears, vine ripened grape tomatoes, and a horseradish Boursin cheese crostini drizzled with a Champagne lemon caper vinaigrette
- Baby Iceberg Wedge** **11**
 Heirloom Tomatoes, crumbled gorgonzola cheese, candied macadamia nuts and smoked heirloom tomato vinaigrette
- Cheese Temptation** **14**
 Imported & Domestic Cheese Sampler Platter paired with assorted fruit pastes, honeycomb and fig log served with assorted crackers

Favorites

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| <p><u>Pan Seared Five Spiced Yellowtail Snapper</u> 31
 Coconut Curry basmati rice and seasonal baby vegetables accented with pineapple ginger
 Beurre Blanc</p> |
| <p><u>Pan Seared Wild King Salmon</u> 33
 Marinated and served on a bed of black truffle mascarpone Yukon Gold potato puree paired with sautéed seasonal baby vegetables, drizzled with a champagne beurre blanc topped with Ikura caviar and a citrus crème fraiche</p> |
| <p><u>Sea Bass</u> 38
 Pan seared and served over sun-dried tomato and crab risotto drizzled with a lemon vanilla bean butter and paired with seasonal vegetables</p> |



Lunch Menu

Soups & Starters

Spicy Bahamian Conch Chowder **\$8**

Fresh Bahamian Conch, chopped herbs, Caribbean spices simmered and topped a sweet cilantro marinated tostones

Chef's Mood **\$8**

Our Chef's daily inspiration

Semolina Crusted Shrimp & Calamari **\$11**

Breaded and lightly cooked Calamari and Rock Shrimp served with a honey citrus aioli

South Florida Prawn Cocktail **\$16**

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

Bin 595 Roasted Spinach Dip **\$11**

Fired Roasted Artichokes and Baby Spinach accompanied with Tomato Parmesan Crisps and Tri-Colored Chips

Jerk Spiced BBQ Chicken Quesadillas **\$11**

Jerk spiced Grilled Chicken and melted jalapeno & goat cheeses with Guava ginger BBQ spread in a warm spinach tortilla served with salsa picante, sour cream and guacamole

Salads

Bin 595 Baby Organic Greens **\$8**

Fresh baby greens wrapped in European seedless cumber, candied walnuts, bleu cheese, grape tomatoes, red onions & Balsamic Vinaigrette

Sweet Black Pepper Grilled Salmon Salad **\$17**

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



Salads

Bin Caesar Salad **\$11**

Romaine lettuce with house-made Caesar dressing, Parmesan curls & olive tapenade crostini

Add Grilled Chicken	\$15
Add Grilled Salmon	\$17
Add Grilled Shrimp	\$19

Bin Asian Chicken Salad **\$15**

Grilled Chicken with shredded Napa cabbage, radicchio, spinach and carrots served in a giant wonton bowl with a spicy mustard and ginger vinaigrette

South Floridian Cobb Salad **\$17**

Chopped greens, shrimp, herb marinated grilled chicken topped with a spicy tangerine ranch dressing and served with vine ripened grape tomatoes, Bermuda onions, crumbled gorgonzola cheese, avocado, shaved hard boiled egg, and bacon

Sandwiches & Entrée Plates

Bin 595 Black Angus Burger **\$11**

8 oz. burger served on fresh baked foccacia bun, smothered in onions and mushrooms topped with your choice of cheese

Grilled Chicken Flatbread Sandwich \$11
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<i>Marinated grilled chicken breast with chipotle mayonnaise, tomatoes, bell peppers, Jalapeno Jack Cheese & shredded iceberg</i>

Turkey Club Wrap **\$11**

Oven-roasted turkey breast in a warm spinach tortilla with applewood-smoked bacon, white cheddar, shredded iceberg, smoked onion & tomato jam

Caprese Panini **\$11**

Beef steak tomato, portabella mushroom, fire roasted bell peppers, buffalo mozzarella and a sweet basil aioli served on grilled country bread with virgin olive oil and baby lettuce

Blackened Grouper Sandwich **\$15**

Blackened Grouper Filet with shredded lettuce, tomato, black bean and sweet corn relish

Pastrami Melt

\$11

Shaved Pastrami, smoked Gouda, sweet chipotle mayo and cilantro sauerkraut served on a country marble rye with our homemade remoulade



BREAKFAST

PLANTATION SUNRISE BUFFET

Eggs Prepared to Order, Applewood Smoked Bacon, Pork Link Sausage, Warm Cheese Blintzes, Breakfast Potatoes, Freshly Baked Breakfast Pastries, Sliced Smoked Meats, Imported Cheeses, Tropical Fruits, House Made Granola with Yogurt and Assorted Cereals, Fresh Squeezed Orange Juice and Freshly Brewed Coffee or Tea

\$15.95

“RENAISSANCE SIGNATURES”

Lemon Soufflé Pancakes \$ 9

With Raspberries, Toasted Pine nuts and Vermont Maple Syrup

Egg White Omelet \$ 11

Cooked in Olive Oil with Spinach, Tomatoes and Feta Cheese and a Choice of Toast, Bagel or Muffin

Grilled New York Strip Steak and Eggs \$ 17.95

8oz. Steak Marinated in a Passion Fruit and Chimmichurri Sauce

Served with Two Eggs and Breakfast Potatoes

Filet Eggs Benedict \$ 17.95

Chipotle Orange Marinated Tournedo of Beef Tenderloin with Pancetta Bacon

Served with Poached Eggs and laced with Shrimp Hollandaise Sauce and an English Muffin

SPECIALTIES

Bin 595 Omelet \$ 11

Your choice of Cheddar or Swiss Cheese, Mushrooms Red and Green Peppers, Green Onions, Bacon, Ham and of Applewood Smoked Bacon and Tomato, includes Breakfast Potatoes and choice of toast, Bagel or Muffin

Plantation Breakfast \$ 10

Two eggs, any style, served with Breakfast Potatoes, Your choice Bacon, Sausage, Ham or Canadian Bacon and choice of Toast, Bagel or Muffin

Ranchero Style Scramble \$ 10

Fresh Eggs scrambled with Honey Cured Ham, Bell Peppers, Bermuda Onions and Jalapeno Jack Cheese,

Served with warm Flour Tortillas, Salsa, Sour Cream and Guacamole

FROM THE GRIDDLE

Buttermilk Pancakes \$ 10

Belgian Waffle \$ 9



Choice of Blueberry, Banana or Chocolate Chip

With Whipped Cranberry-Orange Butter

Bin 595 Pecan Crusted French Toast \$ 10

Raisin Challah sliced thick crusted with Pecans served with Cinnamon, Walnut Butter, Fresh Strawberries and Bananas

EARLY START

Hawaiian Pineapple \$ 7

Caramelized Indian River Grapefruit \$ 4.95

Bowl of Assorted Berries (Seasonal) \$ 5.95

Old Fashioned Oatmeal \$ 5.95

With Butter, Cinnamon, Raisins and Milk

Seasonal Fruit Plate \$ 7

Served with Plain Yogurt

Southern Style Grits \$ 5

With Cheddar Cheese, Butter and Bacon Bits

Assorted Cold Cereals \$ 4.50

With Bananas or Strawberries \$ 4.95

SIDES

Breads \$ 3

White, Wheat or Rye Toast, English Muffins

Bagel with Cream Cheese, Muffin or Danish

Meats \$ 5

Sugar Cured Ham, Pork Sausage or

Applewood Smoked Bacon

BEVERAGES

Fresh Florida Orange or Grapefruit Juice \$ 3.95

Apple, Cranberry, Pineapple, V-8 or Tomato Juice \$ 3.50

Fresh Fruit Smoothie \$ 4

Coffee or Tea \$ 3

Cappuccino or Coffee Latte \$ 5