

SNACKS

House Made Cajun Chicharrones 9

house pork cracklings, lime wedge, Cajun spices

Brussels Sprouts 8

caramel sauce, apple

Mahi Tacos 15

corn tortilla, pineapple cabbage slaw, radish, cilantro, aji verde

Short Rib Nachos 14

tortilla chips, pico de gallo, black beans, jalapeno, cheese sauce, sour cream, cilantro, lime

Soup of the Day 8

SHARE

Para Picar 14

roasted red pepper & garlic hummus, baba ganoush, tzatziki, seasonal vegetable crudité, grilled pita

Ceviche 14

mahi-mahi, leche de tigre, corn, sweet potato, red onion, cilantro, plantain chips, sweet peppers

Mediterranean Salad 13

kale, spinach, garbanzo beans, tomato, almonds, dried cranberry, kalamata olives, onions, feta, farro, citrus dressing

Tossed Wings 12

with a choice of sauce: tropical mango BBQ, habanero pineapple (HOT), roasted garlic sriracha or dry rub lemon pepper

Southern Tossed Salad 14

Romaine Lettuce, Tomatoes, Black Beans, Avocado, Egg, Corn, Bacon, Pickled Onion, Cotija Cheese, Chipotle-Lime Ranch, Cilantro

Kale Caesar Salad 13

kale, romaine lettuce, shaved parmesan cheese, sundried tomato, olives

Cheese Quesadilla 11

cheddar & pepper jack cheese, pico de gallo, house made salsa, sour cream

Enhance your salad/quesadilla:

Chicken 5

Grilled shrimp (4) 8

Grilled steak 8

Seared salmon 10

KNIFE & FORK

Landers Burger 16

house spiced candied bacon, provolone cheese, Angus beef patty, lettuce, tomato, grilled brioche bun, special sauce

B.L.T.T. Wrap 15

grilled sundried tomato tortilla, turkey, bacon, avocado, roasted red pepper aioli, lettuce, tomato

Local Mahi-Mahi Sandwich 15

blackened mahi mahi filet, remoulade sauce, bibb lettuce, onion ring, tomato, brioche bun

The Vice Burger 17

angus beef, mojo pulled pork, swiss cheese, fried egg, lettuce, tomato, special sauce, toasted brioche bun, mojo onions

Quinoa Bowl 21

zucchini, yellow squash, farro, garbanzo, grape tomato, spinach, garlic, shallot, cilantro

Shrimp Scampi Fettuccini 23

sautéed shrimp, garlic, white wine, lemon, parmesan cream sauce, pepper flakes, parsley

Jerk Chicken 21

Airline chicken breast, sweet plantain jasmine rice, cilantro

Churrasco Saltado (steak frits) 27

grilled skirt steak, fries, aji panka sauce, tomato, red onion, cilantro

Honey Ginger Salmon 29

japanese seasoned jasmine rice, bok choy, blistered tomatoes, green onion

CANE FIRE GRILLE

DESSERTS

Guava & Cheese Bread Pudding 9

guava, cream cheese, croissant

Strawberry Shortcake 9

strawberry ice cream, strawberries, homemade pound cake, cream cheese sauce, graham cracker crumble.

Coconut Crema Catalana 9

coconut, vanilla, egg custard, seasonal fruit

Duo Chocolate Chunk 9

double chocolate chip, chocolate chip cookie, oreo crumble, vanilla ice cream, chocolate & caramel sauce

Add Ice-Cream 5

WINES

Bubbles

Moet & Chandon, Brut Imperial, France **Glass 750ml** 120.00

Mumm Napa, Brut Prestige, California 60.00

La Marca, Prosecco, Veneto, Italy 9.50 36.00

Chardonnay

Cakebread Cellars, California **Glass 750ml** 85.00

Sonoma Cutrer, California 16.50 60.00

Meiomi, California 13.00 50.00

Spellbound, California 11.50 44.00

Magnolia Groove, California 8.00 30.00

Pinot Grigio

Pighin, Italy **Glass 750ml** 12.00 46.00

VINO, Casa Smith, Washington 9.00 34.00

Sauvignon Blanc

Brancott Estate, New Zealand **Glass 750ml** 10.00 38.00

CK Mondavi, California 8.00 30.00

White Specialty

Seven Daughters, Moscato, California **Glass 750ml** 9.50 38.00

C. St. Michelle, Riesling, Washington 9.00 35.00

Rose

Hogwash, Grenache Rose, California **Glass 750ml** 13.00 50.00

Beringer, White Zinfandel, California 8.00 30.00

Pinot Noir

Chalk Hill, California **Glass 750ml** 15.50 60.00

Mark West, California 10.00 38.00

Merlot

Los Osos, J. Lohr Estates, California **Glass 750ml** 11.00 40.00

Magnolia Groove, California 8.00 30.00

Cabernet Sauvignon

The Hess Collection, California **Glass 750ml** 20.00 78.00

Aquinas, California 12.00 46.00

Magnolia Groove, California 8.00 30.00

Red Specialty

Alamos, Malbec, Argentina **Glass 750ml** 8.50 32.00

Diamond Label, Shiraz, Australia 8.00 30.00

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

*Consumer Advisory: Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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