

# Rendezvous

## On the Beach

### Appetizers

#### *Lobster Bisque*

*Creamy soup with lobster chunks, chives and cream 7.00*

#### *Crispy Calamari Tempura*

*Mix salad, spicy tomato oil and miso aioli 9.50*

#### *Crab Cakes*

*Watercress salad and mango coulis 14.50*

#### *Coco-Crusted Shrimp*

*Sweet chili sauce and mango salad. 16.50*

#### *Caribbean Shrimp Cocktail*

*Chiffonade spinach, lemon and horseradish tomato sauce 15.50*

### Salads

#### *Caesar Salad*

*Crisp romaine, garlic croutons, parmesan shavings 6.50*

#### *Mesclum Greens Salad*

*Baby greens with tomato, carrot and miso-ginger dressing 6.50*

#### *Niçoise Salad*

*Grilled tuna, mix greens, boiled egg, potatoes, black olives, green beans with Dijon mustard 12.50*

#### *Asian Chicken Salad*

*Miso rubbed grilled chicken, nappa cabbage, spinach, crispy wontons, almonds and mandarin orange dressing 10.50*

#### *Florida Lobster Salad*

*Poached lobster tail marinated with honey lemon vinaigrette, asparagus, endive and radicchio 16.50*

## Pastas

### *Seafood Fettuccini*

*Lobster tail, scallop, shrimp with fettuccini pasta and choice of tomato or alfredo sauce 19.50*

### *Angel hair Noodles*

*Thin pasta with seared chicken, shitakes, sun dried tomato in a miso broth 11.00*

### *Shrimp Tortellini*

*Cheese stuffed pasta with garlic, basil and porcini mushrooms and white wine 19.50*

## Main Courses

### *Grilled Mahi-Mahi Sandwich*

*Grilled fresh filet with lettuce, tomato, creamy tartare spread on a toasted baguette 14.50*

### *Grilled Chicken Sandwich*

*Marinated breast, lettuce, tomato, smoked bacon on sesame bun 11.00*

### *Grilled Steak Sandwich*

*Marinated Skirt steak with grilled onions, roasted peppers, American cheese, spicy mayo on a foccacia bread 16.50*

### *Grilled American Burger*

*Grilled to perfection, with options of toppings, on sesame bun 11.00*

### *Steak and Fries*

*Grilled marinated flank steak with chimmichurri and spiced potato wedges 17.50*

### *Sweet & Sour Chicken*

*Panko crusted chicken tenders, pineapple salsa, jasmine rice and homemade sweet 'n sour sauce 14.50*

## *Ask Your Server About Our Daily Specials*

*(Prices available upon request)*

*18% Gratuity Will Be Added To Your Check.*

## First Course

- Lobster Bisque 9.00*  
*Baby Mixed Greens with Ginger-Miso 7.00*  
*Spinach Salad with Balsamic Vinaigrette, Goat Cheese  
and Orange Segments 12.50*  
*Coco-Crusted Shrimp with Watercress Salad and Mango Coulis 16.50*  
*Caesar Salad with Parmesan Shavings and Herb Croutons 7.50*  
*Crispy Calamari Salad 12.50*  
*Shrimp Cocktail 16.50*  
*Crab Cake with Sweet Chile and Papaya Coulis 15.50*  
*Tuna Tataki with Watercress Salad and Black Vinegar Reduction 15.50*  
*Indonesian Skirt Steak Salad with Sriracha,  
Peanuts over Baby Greens 17.50*

## Second Course

- Wild Salmon with Eggplant, Shitakes and Tamarind Sauce 25.50*  
*Sushi Style Tuna with Baby Greens, Wasabi Risotto and Oyster Sauce 34.50*  
*Panko Crusted Scallops with Green Apples, Leeks and Curry Sauce 42.50*  
*Floridian Lobster Tail with Truffle Mash and Yuzu Butter 36.50*  
*Crab and Lobster Fettuccine with Brandy Turmeric Sauce 29.50*  
*Shrimp Tortellini with Garlic, Basil and Porcini Mushrooms 29.50*  
*Angel Hair Pasta with Prosciutto, Pine Nuts,  
Sun Dried Tomatoes, Garlic and Basil 22.50*  
*Stuffed Crab Ravioli with Marinara Turmeric Sauce 29.50*  
*Vegan Napoleon with Roasted Eggplant, Tomato, Red Onion,  
Wasabi Risotto and Tamarind Sauce 26.50*  
*Honey Balsamic Roasted Chicken with Shallot Garlic Confit,  
Green and Yellow Patty Pans 29.50*  
*Rack of Lamb with Potato Mash and Chambord Demi-Glace 39.50*  
*Filet Mignon with Potato Gratin and Peppercorn Mélange Sauce 42.50*  
*Seared Duck with Frisée, Radicchio, Endive, Pineapple Star Anisé Sauce  
and Fried Rice 32.50*

*Please Ask Your Server for our Daily Specials*

*(prices available upon request)*

*18% Gratuity will be Included to Your Check*

House Wines by the Glass

Chardonnay, Merlot, Cabernet-Savignon

White Zinfandel 8.00

Pinot Grigio 9.00

Champagnes & Sparkling Wine

Cristal, Louis Roederer, France 385

Moët & Chandon, Dom Pérignon, France 295

Veuve Clicquot, Yellow Label, France 125

Moët & Chandon, White Star, France 125

Louis Roederer Brut Premier, France 65

House Selection 55

American White Wines

Chardonnay, Far Niente, Napa Valley 115

Chardonnay, The Cutrer, Sonoma Cutrer, Russian River 69

Chardonnay, Groth, Napa Valley 59

Chardonnay, Kendall-Jackson, "Vintner's Reserve", California 44

Chardonnay, Cambria, "Katherine's Vineyard", Santa Maria Valley 42

Fumé Blanc, Robert Mondavi, Napa Valley 46

Sauvignon Blanc, Geysler Peak, Sonoma 33

French White & Rose Wines

Puligny Montrachet, Olivier Leflaive, Burgundy 89

Pouilly Fuissé, Mommessin, Burgundy 49

Sancerre, Château de Sancerre, Loire Valley 48

Pouilly Fumé, Ladoucette, Loire Valley 67

Gewurstraminer, Trimbach, Alsace 44

Pinot Blanc, Hugel, "Les Amours", Alsace 39

Rosé, "Domaine de l'Olivette", Bandol 36

International White Wines

Pinot Grigio, Santa Margherita, Italy 59

Chardonnay, Santa Rita, "Reserve", Chile 36

Chardonnay, Château Lujaise, Maule Valley Chile 29

Riesling, Schmitt Söfine, Piesporter "Kabinett", Germany

### American Red Wines

*Cabernet Sauvignon, Jordan, Alexander Valley 105*  
*Cabernet Sauvignon, Flora Springs, Napa 68*  
*Cabernet Sauvignon, Kendall-Jackson, "Vitner's Reserve", California 49*  
*Cabernet Sauvignon, Hess Select, California 39*  
*Merlot, Pine Ridge "Crimson Creek", Napa 69*  
*Merlot, Kendall-Jackson, "Vitner's Reserve", California 49*  
*Merlot Pedroncelli, "Bench Vineyard", Sonoma 39*  
*Pinot Noir, Beaulieu Vineyards, BV Carneros Reserve, Napa Valley 79*  
*Zinfandel Franciscan, Oakville Estate, Napa 42*

### French Red Wines

*Pommard, Mommessin, Burgundy 84*  
*Châteauneuf du Pape, "Les Sinauds", Perrin, Rhone Valley 72*  
*St. Emilion Grand Cru, Château Haut Cormey, Bordeaux 55*  
*Beaujolais Villages, Mommessin "Old Vines" 29*

### International Red Wines

*Merlot Casa Lapostolle, "Cuvée Alexander", Chile 49*  
*Chianti Classico, Riserva Ducale "Tan Label", Ruffino Italy*  
*Shiraz, Cape Mentelle, Australia*  
*Rupert & Rothschild, "Classique", South Africa*  
*Rioja, Marqués de Cáceres, Spain*  
*Pinot Noir, Alsino "Reserve", Chile*

### House Reserve

*Opus One, Robert Mondavi-Rothschild, Meritage, Napa Valley 2001 295*  
*Niebaum-Coppola, Rubicon, Napa Valley 1999*  
*Far Niente, Cabernet Sauvignon, Napa Valley 2002 195*  
*Conn Creek, Anthology, Meritage, Napa Valley 2002 125*  
*Belle Glos, Pinot Noir, Taylor Lane, Sonoma 2003 110*  
*Stella Maris, Meritage, Columbia Valley, 2002*

## Drinks Menu

*Martini's*

*Cosmopolitan*

*Vodka, Control, & Cranberry Juice*

*Apple Martini*

*Vodka Citrus, Sour Apple, & Splash Lemon Juice*

*Pineapple Martini*

*Vodka, Pineapple Liquor, & Pineapple Juice*

*Pama Martini*

*Vodka Citrus, Pama Liquor, Grapefruit Juice, & Lemon Juice*

*South Beach Martini*

*Vodka Vanilla, Malibu Rum, Pineapple Juice*

## Mixed Drinks

*Planter Punch*

*Myer's Rum, Triple Sec, Pineapple Juice, Orange Juice, Lemon Juice, & Splash of Granadine*

*Sex on the Beach*

*Vodka, Peach Liquor, Orange Juice, & Cranberry Juice*

*Long Island Iced Tea*

*Rum, Vodka, Gin, Tequila, Triple Sec, Lemon Juice, & Splash of Coke*

*Hurricane*

*Rum, Vodka, Tequila, Triple Sec, Lemon Juice, & Splash of Cranberry Juice*

*Mojito*

*Rum, Fresh Mint Leaves, Lime, Cane Sugar, & Splash of Soda*

## Frozen Drinks

*Miami Vice*

*Piña Colada*

*Strawberry Daiquiri*

## Liquor

*Jack Daniels*  
*Maker's Mark*  
*Crown Royal*  
*Johnny Walker Black Label*  
*Chivas Regal*  
*Canadian Club*  
*Glenlivet*  
*Glenfiddich*  
*Hennessy V. S.*  
*Hennessy V.S.O.P.*  
*Courvoisier V.S.*  
*Courvoisier V.S.O.P.*  
*Courvoisier X.O.*  
*Rum Flor de Caña*  
*Bacardi Rum (Raspberry, Coconut, Lemon, Orange, and Melon)*  
*Grey Goose Vodka*  
*Belvedere Vodka*  
*Stolichnaya Vodka*  
*Absolut Vodka*  
*Tanqueray Gin*  
*Bombay Gin*  
*Patron Silver*  
*Jose Cuervo Gold*  
*Jose Cuervo 1800 Reposado*

## Desserts

*Tiramisu*  
*Key Lime Calypso*  
*Key Lime Moose (Key Lime Moose)*  
*Warm Chocolate Fondant*  
*Crème Brûlée*  
*Thin Crust Apple Tart*  
*Chocolate & Vanilla Ice Cream*  
*Strawberry & Mango Sorbet*