

# MIAMI SPICE DINNER MENU \$60

#### APPETIZER (CHOOSE ONE)

# EAST COAST OYSTERS\*\* (3)

martini brine, cucumber, pink peppercorn | make it 1/2 dozen + \$15

#### **BEEF TARTARE TOAST\*\***

french mustard, capers, cornichon, crème fraiche | add Klaw signature caviar + \$20

# **KLAW GREEN SALAD**

sherry vinaigrette, pecorino, pine nut breadcrumbs

ENTREE (CHOOSE ONE)

# SPANISH SOLE

caper & golden raisin butter, chive, grilled lemon

#### 12oz RIBEYE

choose peppercorn sauce or truffle sauce | add fresh truffle + \$15 (supplement t-bone (25oz) + \$75)

#### 8oz FILET

choose peppercorn sauce or truffle sauce | add fresh truffle + \$15

#### **ELEVATE YOUR SPICE**

# NORWEGIAN KING CRAB LEG - 80Z \$88 ADDITIONAL

served with lemon garlic butter

HAND CUT

SIDES (CHOOSE ONE)

BABY CARROTS PAN ROASTED MUSHROOMS

DESSERT (CHOOSE ONE)

### GREEK YOGURT PANNA COTTA

guava coulis & cremeux, candied nuts

# PINA COLADA CHEESECAKE

pinacolada cremeux, dry coconut meringue, rum pineapple

# CHOCOLATE CRUNCH BAR

guanaja mousse, hazelnut, coffee toffee, vanilla ice cream

<sup>\*</sup>Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions\*\*If you have chronic illness of the liver, stomach or blood or have immune disorders you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. Klaw Miami adds a 20% service charge to guests bills. No substitutions.

The entire party must participate in selecting Miami Spice menu.