

# Klaw

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## 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 EXPERIENCE

#### NORWEGIAN KING CRAB LEG - 8oz

**\$88** ADDITIONAL

served with lemon garlic butter

### SIDES (CHOOSE ONE)

HAND CUT  
STEAK FRIES

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

\*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.