

SOUPS & STARTERS

Spicy Bahamian Conch Chowder

cup bowl
Fresh conch with herbs and blend of Caribbean spices simmered and topped with cilantro marinated tostones

Chef's Mood

cup bowl
Chef's daily inspiration

Semolina Crusted Shrimp & Calamari

Breaded and lightly cooked shrimp and calamari, served with spicy marinara and honey wasabi aioli

Mauí Griddle Lobster Corn Crab Cake

Succulent Maine lobster, jumbo lump crab, roasted sweet corn with grilled tropical fruit relish and red curried remoulade

Ahi Tuna Tartare Tropics Tower

(low cholesterol)
Avocado, mango and papaya with spiced green apple ginger glaze and honey wasabi aioli

Grilled Chilled Roasted Portabella Bites

(low cholesterol)
Pesto goat cheese, Buffalo mozzarella, vine-ripe tomato and balsamic & virgin olive oil with baby arugula

Fire Roasted Artichoke Rockefeller

(carb conscious)
Spinach, parmesan cheese, bacon, roasted garlic aioli and sun-dried tomato oil

South Florida Prawn Cocktail

(carb conscious)
Resting on a bed of wild greens with zesty chipotle cocktail sauce

SALADS & LITE FARE

Bin 595 Baby Organic Greens

(low cholesterol)
Fresh baby greens wrapped in European cucumber, candied walnuts, gorgonzola cheese, grape tomatoes, red onion and balsamic vinaigrette

Bin 595 Classic Caesar Salad

(low cholesterol)
Crisp romaine lettuce mixed with homestyle croutons, anchovy and shaved parmesan cheese

Beefsteak Tomato Mozzarella Caprese

(carb conscious)
Beefsteak duo tomatoes, Buffalo mozzarella, basil puree and aged balsamic

Paradise Fruit Platter

(low cholesterol)
A selection of fresh seasonal fruit served with yogurt and a muffin

Baby Iceberg Wedge

Heirloom tomatoes, crumbled gorgonzola cheese, candied walnuts and smoked heirloom tomato vinaigrette

Bin 595 Certified Loaded Black Angus Burger

Half pound of juicy ground sirloin topped with cheddar cheese, lettuce, tomato, caramelized onions, mushroom, applewood bacon and pickles served on focaccia kaiser roll with French fries

Sweet Black Peppered Churrasco Bibb Salad

(low cholesterol)
Shaved bibb lettuce, radish slaw, crumbled gorgonzola cheese, baby pear vine-ripened tomato with wasabi yuzu vinaigrette

Southern Style Chicken Breast

Corn-fed young chicken breast with our southern style herb coating, Yukon potato puree, sweet carrot, buttered green beans with thyme pan gravy

Lobster-Crab Mac & Cheese Casserole

Grandma's style mac & cheese filled with succulent Maine lobster and jumbo lump crabmeat with fine herbs and spices

Penne a la Broccolini

(low cholesterol)
Penne tossed with sautéed broccolini, wild mushroom, sun-dried tomato, asparagus with sweet basil tomato broth

Rustic Tuscan Center Cut Pork Chop

(carb conscious)
Pan seared, apple compote, green beans and peppercorn bourbon gravy

Bin 595 Homestyle Meatloaf

Our blend of beef, veal, pork with sautéed vegetables and fresh herbs and spices, Yukon potato puree, green beans, sweet carrots and peppercorn bourbon gravy

FAVORITES

Sea Bass

Pan seared and served over sun-dried tomato and crab risotto, drizzled with lemon vanilla bean butter, paired with seasonal vegetables

Pan Seared Wild King Salmon

Yukon potato puree, sautéed seasonal baby vegetables, cilantro champagne beurre blanc, topped with Ikura caviar and citrus crème fraiche

Duo of Diver Scallops & Prawns

Diver scallops and giant prawns dusted with our fine herbs and spices, leeks, fennel, fava bean and sun-dried tomato, simmered in a truffle wine broth over sweet pea crab risotto

Seafood Medley

Maine lobster tail, shrimp, scallop with a coconut curry basmati rice and seasonal vegetables, drizzled with pineapple ginger beurre blanc

Boursin & Gorgonzola Herb Crusted Filet Mignon

(carb conscious)
Seasonal baby vegetables, topped with wild mushroom glaze

Land & Sea

Petite filet, oven broiled Maine lobster tail, Yukon potato puree, seasonal baby vegetables with garlic herb vanilla bean butter and Pinot Noir reduction

Guinness Braised Short Rib Osso Bucco

Braised in a Guinness sweet carrot stew, Yukon potato puree and seasonal baby vegetables

Asian Sesame Glazed New York Strip Loin

12 oz. steak marinated in our herbs and spices, baby bok choy and sautéed seasonal baby vegetables, Yukon potato puree, laced with Asian sesame glaze

Pan Seared Five Spiced Yellowtail Snapper

Coconut curry basmati rice and seasonal baby vegetables, accented by pineapple ginger beurre blanc

 These items have been selected to meet the diverse dietary needs of our guests

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

WINE LIST

Wine & Champagne By the Glass

- 150 Beringer White Zinfandel, California
- 151 Cote Tariquet White Meritage, Bordeaux
- 140 Coppola Bianco Pinot Grigio, California
- 130 Geyser Peak Sauvignon Blanc, California
- 131 Kim Crawford Sauvignon Blanc, New Zealand
- 119 Rosemount Show Reserve, California
- 111 Kendall-Jackson Chardonnay, California
- 110 Columbia Chardonnay, Columbia Valley
- 113 Frei Brothers Reserve, Sonoma
- 153 Hogue Cellars Riesling, Washington
- 124 Kenwood, Sparkling (Split), California
- 127 Moet & Chandon White Star (Split)

Champagnes & Sparkling Wines

- 100 Sofia Blanc de Blanc Sparkling
- 101 Piper Heidsieck
- 102 Perrier-Jouet, Grand Brut, France, N.V.
- 103 Taittinger, Brut La Francaise, N. V.
- 104 Moet & Chandon White Star
- 105 Clicquot Yellow Label
- 106 Dom Perignon, France 99-00

Chardonnay

- 109 Penfolds T. Hyland, South Australia
- 110 Columbia Chardonnay
- 111 Kendall-Jackson Chardonnay
- 112 Morgan, Monterey
- 113 Frei Brothers Russian River Chardonnay
- 114 Louis Jadot, Pouilly-Fuisse
- 115 Coppola's Directors Cut Chardonnay
- 116 Terlato Family, Russian River Chardonnay
- 117 Louis Jadot, Puligny-Montrachet
- 118 ZD Reserve, Napa
- 119 Rosemount Chardonnay, Australia

Sauvignon Blanc

- 130 Geyser Peak Sauvignon Blanc
- 131 Kim Crawford Sauvignon Blanc
- 132 Groth Sauvignon Blanc, Napa
- 133 Michel Redde La Moynerie, Pouilly-Fume
- 134 Cakebread Cellars, Napa Valley

Pinot Gris & Grigio

- 140 Coppola, Bianco
- 141 King Estate, Pinot Gris, Oregon
- 142 Santa Margherita, Valadige, Italy

Other Whites

- 150 Beringer White Zinfandel, California
- 151 Cote Tariquet, White Meritage, Bordeaux
- 152 Murphy-Goode Fume Blanc
- 153 Hogue Cellars Riesling, Washington
- 154 Martin Codax Albarino Rias

Half Bottles Red & White

- 160 La Crema Pinot Noir
- 161 Rutherford Hill Merlot
- 162 Francis Coppola Claret
- 163 Stags Leap Chimney Rock Cabernet
- 164 Murphy-Goode Fume Blanc
- 165 Clos du Bois Chardonnay
- 166 Santa Margharita Pinot Grigio

Red By the Glass

- 200 Cab Sauvignon, Trinchero, California
- 260 Merlot, Red Rock, California
- 222 Petite Sirah, Guenoc Estate, North Lake
- 250 Pinot Noir, Mirassou, California
- 270 Shiraz, Jacobs Creek, Australia
- 204 Cabernet, Penfolds Bin 407, Australia
- 183 Chianti, Nozzole Classico Riserva, Italy

Cabernet Sauvignon

- 200 Trinchero, California
- 201 Kendall-Jackson, California
- 202 Hess Estate, Napa
- 203 Martin Ray, Mendocino
- 204 Penfolds Bin 407, Australia
- 205 Casa Lapostelle, Chile
- 206 Sequoia Grove, Napa
- 207 Merryvale, Napa
- 208 Spring Mountain, Napa
- 209 Jordan, Napa
- 210 Groth, Napa
- 211 J. Davies, Napa

Zinfandel

- 230 Ravenswood, Sonoma
- 231 Peachy Canyon Westside, Paso Robles
- 232 Frogs Leap, Napa

Meritage & Blend

- 240 Devils' Lair, Australia
- 241 Clos Du Bois Marlstone, Alexander Valley
- 242 Opus One, Mondavi/Rothschild, Napa 00

Pinot Noir

- 250 Mirassou, California
- 252 Coppola Diamond, California
- 253 La Crema, Sonoma
- 254 Martin Ray, Redwood Valley
- 255 David Bruce, Russian River Valley
- 256 Sanford, California
- 257 Argyle, Oregon

Merlot

- 260 Red Rock, California
- 261 Ravenswood, Sonoma
- 262 Wild Horse, Napa
- 263 Franciscan Estates, Napa
- 264 Frog's Leap, Napa
- 265 Merryvale, Napa

Shiraz, Petite Sirah & Syrah

- 270 Jacobs Creek Shiraz, Australia
- 271 Guenoc, Petite Shirah, North Lake
- 272 Peter Lehmann, Shiraz, Australia
- 273 Penfolds, Bin 28 Shiraz, S. Australia

Other Reds

- 281 Ergo, Tempranillo Rioja, Spain
- 282 Nozzole, Chianti Classico Riserva, Italy
- 283 Abadia Retuerta Seleccion Especial, Tempranillo/Cabernet, Spain
- 284 Masi, Brolo di Campofiorin, Italy
- 285 Antinori Tignaello

Port

Graham's