

# EXIT • ONE

— food & drinks —

## Soups & Salads

Soup Of The Day 6

Cream Of tomato soup with sharp cheddar  
cheese toast 6

Home-Style, Hearty Chicken Noodle Soup  
6

Classic Caesar Salad and Garlic Parmesan  
Crostini 7

Mixed Greens, Roasted Fennel, Caramelized  
Pancetta, Urgelia Cheese, with Ginger-  
Honey Vinaigrette 10

Baby Heirloom Tomato, Avocado, and Herb  
Burrata Cheese with Creamy Balsamic  
Vinaigrette 13

## Starters

Florida Blue Point Oyster with Raspberry-  
Lime mignonette and Cucumber Pearls  
17

Mahi - Mahi Ceviche with Cucumber, Cherry  
Tomato, Red Onion, Grapefruit, and  
Cilantro 14

Salt and Pepper Fried calamari with Lemon  
Pepper Aioli 12

Mediterranean Mussels, Roasted Fennel,  
Lemongrass Sweet Miso Broth, and Grilled  
Bread 15

Chicken and Leek Pot Stickers with Soy-  
Scallion Dipping Sauce 10

Artisan Cheese with Marinated Olives,  
Apricot Preserve, and Grilled Bread 14

Slow Braised Beef with Sweet Plantains,  
Manchego Cheese and Guava Au Jus 12

Grilled Zucchini with Sun-Dried Tomatoes,  
Fresh Herbs, and Goat Cheese 11





## **Main**

Grilled Whole Branzino with Cilantro Rice, Pineapple, and Cucumber Mojito Slaw **28**

The Tower Burger Grilled to Perfection, topped with Mixed greens, Tomato, Red Onions, and Roasted Garlic Fries **12**

Veal Milanese with Spinach, Tomato, Grapes, Marinated Kalamata Olives, and Fennel Salad, with Balsamic vinaigrette **25**

Grilled Atlantic Salmon, Grilled Leeks, Shitake Mushrooms, and Rendered Pancetta with Tarragon & Roasted Garlic Reduction **22**

Pappardelle and Meatballs with Robust Chunky Tomato Sauce, Burrata, and Fresh Herbs **18**

Marinated Churrasco Skirt Steak with Roasted Spaghetti Squash, Potato Sticks, and Chimichurri Sauce **23**

Roasted Chicken with Summer Vegetables and Citrus Wine Jus **22**

Caribbean-Spiced, Center Cut Pork Chop with Black Bean and Chorizo Moros, topped with Jicama Slaw **24**

Cobia Sashimi with Mussels, Manila Clams, Calamari, Shrimp, and Ginger-Jalapeno Seafood Broth **26**

Linguini Grilled Shrimp, Fresh Herbs, and Poblano Pesto Cream Sauce **22**

Creamy Risotto with Grilled Asparagus, Green Peas, and Prosciutto Di Parma **20**

## **Sides**

Sautéed Green Beans and Balsamic Onions with Caramelized Pancetta **7**

Roasted Garlic Fries **6**

Roasted Summer Herb Vegetables (Baby Carrots, Baby Potato Medley, Fennel, Cello Radish, Asparagus) **8**

Salt and Pepper Baked Potato **5 /Loaded \$2 extra**

Stuffed Jalapeno Halves with Goat cheese and Chorizo **8**

## **Desserts**

Guava Flan **6**

French Toast Cake, Chocolate Ganache, and Vanilla Bean Ice Cream **7**

Tiramisu **7**

Decadent Chocolate Fudge with Chocolate Mousse, Raspberry Gastrique, and Espresso Ice Cream **7**

Summer Peach Cobbler **7**