

# FIX

## BREAKFAST

### BARISTA

**BLOODY FIX**  
chef's special

**MIMOSA**  
champagne &  
fresh-squeezed orange juice

**BELLINI**  
champagne & peach purée

**ESPRESSO**  
**CAPPUCCINO**  
**CAFÉ LATTE**  
**CAFÉ MOCHA**  
**CAFÉ CON LECHE**  
**CARAMEL MACCHIATO**

### SMOOTHIES

**ALMOND-BANANA**  
**MIXED BERRY**  
**SMOOTHIE OF THE DAY\***

### QUENCH

**MILK**  
whole, reduced, skim, soy

*fresh-squeezed à la minute*

**ORANGE**  
**BLOOD ORANGE SWIRL**  
**CRANBERRY**  
**APPLE**  
**TOMATO**  
**GRAPEFRUIT**

### HEALTHY START

**SEASONAL FRUIT PLATE**  
add yogurt

**BERRIES**  
seasonal selection

**IRISH OATMEAL**  
maple-brown sugar  
-or-  
apple cinnamon & raisins

**OATMEAL OF THE DAY\***

**FRUIT & GRANOLA**  
mixed berries, bananas, melon,  
grapes, granola medley  
add yogurt

### EGGCETERA

**FARMHOUSE FRESH EGGS**  
two eggs any style, home fries, breakfast meat

**BREAKFAST SKILLET**  
hard-boiled quail egg, pancetta-wrapped fingerling  
potatoes, roasted cipollini onions

**MUSHROOM OMELET**  
roasted wild mushrooms, goat cheese, chives,  
sun-dried tomato pesto

**YOUR FARM OMELET\***  
build-your-own

### GRIDDLE

**WHOLE WHEAT STACK**  
blueberry pancakes, candied pecans, banana-rum butter

**APPLE-CARDAMOM STACK**  
ginger-hazelnut butter, cider-poached apple compote

**CHOCOLATE CHIP STACK**  
green & black® dark chocolate chip pancakes, bananas  
foster sauce, amaretto-whipped cream

**FRENCH TOAST**  
challah bread, vanilla bean whipped cream,  
strawberry-rhubarb compote

**FILET EGGS BENEDICT**  
sunny-side up egg, crispy pancetta, baby arugula,  
seared beef tenderloin, toasted english muffin

**BREAKFAST AREPAS**  
colombian-style, queso fresco, poached eggs

### AND...

**SAUSAGE**  
turkey, tofu, pork or beef

**BACON**  
turkey, beef or pork

**CORNED BEEF HASH**  
red-skin potatoes, vidalia onion

**POTATO HASH**  
oven-roasted baby yukon potatoes, melted leeks,  
roasted peppers

**PASTRY BASKET\***

### ALL DAY FIX

**RICE KRISPIE®-CRUSTED FRENCH TOAST**  
brioche bread, bourbon-caramel sauce, mascarpone zabaglione, fresh strawberries

**THE REFINED CUBAN PANINI**  
slow-cooked pork belly, serrano ham, imported swiss cheese, house-made pickles, fried egg, cuban bread

**COMPART DUROC™ PORK BELLY BENEDICT**  
grilled pineapple, pork belly, avocado, watercress, toasted english muffin

**ROCK SHRIMP & STONE CRAB OMELET**  
wilted garlic spinach

\*Please ask your server for details

## LATE NIGHT

### SLIDERS served with fried plantain chips

#### FILET

pan-fried quail egg,  
pepper-crusting bacon, white truffle aioli

#### COMPART DUROC™ PORK BELLY

spicy oven-dried pineapple, pickled shallots

#### SHORT RIB

vidalia onion confit, braising sauce

#### SEARED TUNA

white sesame-crusting, wasabi mayo

#### PORTOBELLO & GOAT CHEESE

sun-dried tomato aioli

#### ROPA VIEJA

cuban-style braised pork, spanish rice cake,  
roasted tomatillo salsa

#### KOBE BEEF

beef & bun, 'nuff said

### SMALL PLATES

#### SESAME-CRUSTED SEARED TUNA

watercress, pickled jalapeños, cucumbers,  
ponzu-ginger vinaigrette

#### EMPANADA TRIO

guava & cheese, chicken, beef

#### SHRIMP COCKTAIL

charred tomatillo-wasabi cocktail sauce

#### FRIED CALAMARI

roasted rocoto peppers, pepperoncini, citrus-chili vinaigrette

#### FIX WINGS

buffalo-style wings, celery, bleu cheese or ranch  
6 or 12

### SANDWICHES

#### LOBSTER & JUMBO LUMP CRAB CAKE

brown butter aioli, cilantro-marinated fried green tomato

#### GRILLED CHICKEN

smoked tomato jam, avocado, roasted red onions,  
crispy jalapeños, bacon

#### FRIED OYSTER PO BOY

chipotle-spiced, cornmeal-crusting, pickled shallots,  
bacon-chive aioli

### BURGERS

#### THE FIX 10 OZ.

glace de viande, vidalia onion confit, grilled surry farms bacon, baby arugula

#### THE KOBE 8 OZ.

american-style, irish whisky cheddar, black truffle butter, toasted bun, surry farms bacon

#### LAMB BURGER 8 OZ.

cumin, greek feta, mediterranean olive tapenade, cucumbers, tzatziki, baby spinach

### ENTREES

#### BEEF CHURRASCO

grill marinated hanger steak, chimichurri, fried yucca potato,  
avocado, roasted corn salad

#### OVEN-ROASTED PERUVIAN-STYLE CHICKEN

free range all-natural chicken breast, arroz chaufa,  
farm-fresh seasonal vegetables

#### GRILLED FILET

8 oz. all-natural beef tenderloin, port wine demi-glace,  
farm-fresh seasonal vegetables, roasted garlic mashed potatoes

#### PAN-SEARED GROUPER

lime-cilantro marinade, grilled mango-avocado salsa,  
plantain hash

#### Executive Chef David Welch

My responsibility to the guest does not end once the plate leaves the kitchen; it is more than just cooking good food. My goal is to leave my guest with a memorable experience that they will want to share, one that lasts them a lifetime.

\*Please ask your server for details