

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