THE DECK AT ISLAND GARDENS PRESENTS CARNAVAL SENSEL BACK FROM DEAD

\$59.00

PER PERSON PLUS 7% TAX AND 18% SERVICE CHARGE

APPETIZER

(CHOICE OF ONE EACH)

THE ROCKET

ARUGULA, PECORINO CHEESE, SLICED PEARS, ROASTED WALNUTS AND POMEGRANATE SEED DRESSING

THE AEGEAN Tomato, cucumber, Kalamata olives, peppers, feta cheese, raw onion and extra virgin olive oil

> GRILLED OCTOPUS Served in a sizzling skillet with salmoriglio sauce and lemon

LOBSTER RISOTTO YOUNG GREEN PEAS, CHIVES AND COGNAC FLAMBE +\$14.00 ADDITIONAL

ENTREE

(CHOICE OF ONE EACH)

PEAR RAVIOLI

PEAR AND GORGONZOLA CHEESE, FINISHED WITH BLACK TRUFFLE CREAM SAUCE

GRILLED BRANZINO

WITH MEDITERRANEAN CHIMI-CHURRI, FRESH PARSLEY, LEMON WEDGE TO SQUEEZE

HERB MARINATED LAMB CHOPS

WITH FRESH OREGANO AND ROSEMARY, EXTRA VIRGIN OLIVE OIL AND HOMEMADE FRIES

PRIME CUT RIB EYE STEAK

GRILLED RIB EYE WITH MAITRE D'BUTTER AND HOMEMADE FRIES +\$19.00 ADDITIONAL

DESSERT FOR THE TABLE

WHITE CHOCOLATE BREAD PUDDING, HOMEMADE ROASTED WALNUT BAKLAVA AND SEASONAL FRESH FRUIT PLATTER



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SI

ISLAND GARDENS

TABLE + CABANA RESERVATIONS THEDECK@ISLANDGARDENS.COM | (786) 627-4949 888 MACARTHUR CAUSEWAY . MIAMI FL 33139 *