

# MEZAZUL

STEAKHOUSE

## **first course**

malta braised short ribs  
pan de bono & fire grilled pineapple

## **second course**

knife & fork caesar salad  
hearts of romaine, garlic crostini, oven roasted tomatoes

## **main course**

slow roasted rotisserie mojo chicken  
boniato mashers, citrus-garlic sauce  
or  
florida black grouper  
creamy leeks, Peruvian potatoes, guava emulsion  
or  
12oz prime grilled churrasco  
chimichurri, boniato mashers & grilled asparagus

## **dessert**

florida key lime pie

**illy french press coffee service & tea service**

**MENU OPTION 1; \$75 PER PERSON, PLUS APPLICABLE TAX & 22% SERVICE CHARGE**

**Menu created May 2011**

# MESAZUL

STEAKHOUSE

## **first course**

jumbo lump crab cake  
pan seared, crispy leeks, & remoulade

## **second course**

mesazul "chop house" salad  
iceberg lettuce, pepper bacon, tomatoes, avocado, & maytag blue  
cheese

## **main course**

new age lechon asado  
niman ranch pork tenderloin, cuban style roast pork,  
crispy "aranitas", onion slaw, congri cake, avocado & cilantro oil  
or  
seared ahi tuna  
jicama fennel ceviche, oil cured tomatoes & cilantro  
or  
8oz filet mignon  
Boniato mashers & grilled asparagus

## **dessert**

ny style cheesecake

**illy french press coffee service & tea service**

**MENU OPTION 2; \$85 PER PERSON, PLUS APPLICABLE TAX & 22% SERVICE CHARGE**

**Menu created May 2011**

# MEAZUL

STEAKHOUSE

## **first course**

jumbo shrimp cocktail  
spice poached, cilantro cocktail sauce

## **second course**

mesazul "chop house" salad  
iceberg lettuce, pepper bacon, tomatoes, avocado, & maytag blue  
cheese  
or  
knife & fork caesar salad  
hearts of romaine, garlic crostini, oven roasted tomatoes

## **main course**

florida black grouper "oscar"  
asparagus, crab claw, & hollandaise  
or

16 oz rib eye  
Boniato mashers & grilled asparagus  
or  
14oz dry aged new york strip steak  
Boniato mashers & grilled asparagus

## **dessert**

chocolate bar with dulce de leche

**illy french press coffee service & tea service**

**MENU OPTION 3; \$95 PER PERSON PLUS APPLICABLE TAX & 22% SERVICE CHARGE**

**Menu created May 2011**

**amuse**

the chef's daily "whim"  
a petite latin inspired taste to set the stage for the meal

**first course**

lobster causa  
potato puree, aji amarillo, peppers & avocado

**second course**

knife & fork caesar salad  
hearts of romaine, garlic crostini, oven roasted tomatoes

**main course**

surf & turf  
short ribs seco  
crispy potatoes, cold water lobster tail

or

14 oz prime, new york strip steak  
wild mushrooms and boniato, chimichuri

or

florida black grouper "oscar"  
asparagus, crab claw, & hollandaise

**dessert**

chocolate pistachio crisp  
thin dark chocolate layers with a chocolate and pistachio cream

**illy french press coffee service & tea service**

**MENU OPTION 4 \$120 PER PERSON PLUS APPLICABLE TAX & 22% SERVICE CHARGE**

**Menu created May 2011**