CHEF'S TABLE

As we prepare your main course, indulge in our Chef's Table buffet and help yourself to the accompaniments featured on the menu.

Shrimp Cocktail
Cocktail Sauce, Mustard Sauce, Lemon Wedges

Salumeria
Prosciutto di Parma, Coppa, Finnochiona, Manchego, Smoked Goats' Cornichons, Fig Jam, Marinated Caselvetrano Olives, Marcona Almonds

Warm Baked Brie
Hot Honey, Crushed Pistachio

House Foccacia
Roasted Garlic, Sea Salt

Savory Cream Puff
Smoked Salmon, Creme Fraiche, Dill, and CAVR Osetra Caviar

Mozzarella & Heirloom Tomato
Aged Balsamic, Olive Oil

Hearts of Palm & Citrus
Grapefruit, Orange, Radish, Basil

Roasted Butternut Squash & Grains
Spinach, Cranberry, Hazelnut, Goat, Sherry Vinegar

Long-Stem Roman Artichokes
Romesco Sauce

Sushi by Pubbelly
Wasabi, Ginger, Soy Sauce
California Roll
Spicy Tuna Roll
Cucumber & Avocado Roll

Baby Gold Potatoes
Smoked Paprika Aioli

Caramelized Brussel Sprouts
White Miso

Creamy Polenta
Mascarpone, Roasted Mushrooms

Roasted Heirloom Carrots
Maple, Butter

Dessert

Assorted Chef's Cookies

FROM THE KITCHEN

Prepared to Order

Fan Favorite Entree Choice - 64

Signature Smash Burger
Double Patty, American, Pickles, Special Sauce

Roasted Chicken
48 Hour Brine, Natural Jus

Premium Entree Choice - 85

Filet Mignon
Sauce Diane

Chillean Sea Bass
Miso Butter

On select game nights, our Chef Partner Program welcomes celebrated Miami chefs and beloved local restaurants for a distinctive taste of the city at the comfort of the game.

GLUTEN FREE VEGETARIAN DAIRY FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please note that all food, beverage and related items are subject to a 21% service charge on all parties of six or more, plus applicable sales tax.

A La Carte Enhancements

Large Florida Stone Crab Claws | 85
Mustard Sauce

Potato Latkes | 17
Sour Cream, Apple Sauce

Caviar Service by CAVR | 125
Potato Latkes, Shallot, Chopped Egg, Creme Fraiche

Crab Cakes | 37
Blue Crab, Herbs, Worcestershire Cream

Caesar Salad | 21
Garlic Bread Crumble, White Anchovy Dressing
add Chicken +7

Chicken Tenders | 21
Hand Breaded Chicken Tenders,
Honey Mustard, BBQ. Served with Fries

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