

FLAVOR SOUTH FLORIDA

2024 Dinner Menu

-\$50 pp-



ROASTED HUMMUS

Classic Mediterranean hummus with creamy roasted chickpeas, garlic and oil

COCONUT SHRIMP

Coconut Encrusted Shrimp served with House Made Pina Colada Sauce

SMOKED FISH DIP

Locally Sourced Mahi Dip. Served with Tomatoes, Jalapeños, and Warm Garlic Chili Naan Chips



KEY LIME RASPBERRY CHEESECAKE

Finished with a Raspberry Drizzle and Whipped Cream

CHOCOLATE LAVA CAKE

Warm Stuffed Chocolate Cake Topped with Whipped Cream



SOPHIA'S CRAB CAKES

Twin crab cakes served with creole dijon mustard

12 OZ GRILLED RIBEYE

Center cut, grilled and basted with garlic butter

CENTER CUT PORK LOIN CHOP

Charbroiled and topped with California compote

ROASTED BONELESS CHICKEN

Marinated Boneless Breast and Thigh. Slow cooked and Finished on the Grill

