

# LUNCH PRE SET 1

## **APPETIZERS**

*Choice of One*

### **The Pelican**

Mesclum greens, Cucumbers, Fried Plantain, Red Wine Vinaigrette

### **Fried Calamari**

Citrus Buffalo Sauce

### **Seabass and Salmon Bunuelos**

Saffron Aioli

## **ENTRÉES**

*Choice of One*

### **Almond Chicken Salad Wrap**

Raisins, Toasted Almonds, Garlic Aioli, Spinach, Oven Roasted Tomatoes

### **Biscayne Burger**

Brioche Bun, Choice of Cheeses, Lettuce, Tomato, Onion, Pickles, Herb Fries

### **Smoked Tomato**

Mixed Greens, Avocado, Blue Cheese, Teardrop Tomatoes,  
Smoked Tomato Vinaigrette

## **DESSERT**

### **Rum Tres Leches**

Rum Sponge Cake, Cinnamon Meringue, Fresh Berries

\$35 per person



# LUNCH PRE SET 2

## **APPETIZERS**

*Choice of One*

### **Buffalo Mozzarella and Tomato Salad**

Parsley and Pine Nut Basil Pesto, Olive Relish

### **Corvina Ceviche**

Sweet Potatoes, Choclo, Red Onions, Lime Juice, Aji Amarillo, Cilantro

### **Serrano Ham Croquetas**

Roasted Garlic Aioli

### **Charcuterie Plate and Cheese Plate**

Chef Selection of Cured Meats and Artisanal Cheeses,  
Fig Jam, Rosemary Citrus Marinated Olives, Homemade Lavash

## **ENTRÉES**

*Choice of One*

### **Short Rib**

Ciabatta Bread, BBQ Short Rib, Provolone Cheese, Cappicola

### **Seared Tuna Wrap**

Whole Wheat Wrap, Shredded Lettuce, Garlic Aioli, Pine Nut, Tomato and Olive Relish

### **Atlantic Salmon**

Pan Seared Salmon, Creamy Mashed Potato, Garlic Caper Butter Sauce

## **DESSERT**

### **Key Biscayne Pie**

Graham Cracker Crumbs, Key Lime Custard, Candied Lime

\$55 per person



# LUNCH PRE SET 3

## **APPETIZERS**

*Choice of One*

### **Spicy Tuna Roll**

Scallions, Spicy Mayo, Sriracha

### **Short Rib Empanadas**

Roasted Jalapeño & Sweet Corn Emulsion, Tomato-Vanilla Jam

### **Smoked Tomato**

Mixed Greens, Avocado, Blue Cheese, Teardrop Tomatoes, Smoked Tomato Vinaigrette

### **Crab Cake**

Grilled Corn, Chives, Peppers, Chipotle Aioli

## **ENTRÉES**

*Choice of One*

### **Tequila Marinated Organic Chicken**

Sweet Corn Arepas, White Cabbage Shishito Pepper Slaw, Homemade Mole

### **12oz New York Strip**

Garlic Mashed Potato, Sautéed Wild Mushrooms and Onion

### **Crispy Whole Local Snapper**

Creamy Coconut Orzo, Arugula and Corn Salad, Roasted Jalapeno Lime Dressing

## **DESSERT**

### **Coconut Flan**

Grated Coconut, Pecan Tuile

\$65 per person



**RUSTY PELICAN**  
WATERFRONT RESTAURANT • LOUNGE • EVENTS