neomi's grill

CONTEMPORARY FLORIDIAN CUISINE

WE CREATED OUR MENU AROUND LOCAL FLAVORS OF SOUTH FLORIDA, UTILIZING INGREDIENTS SOURCED FROM OUR SOIL, SEAFOOD CAUGHT OUT OF OUR SURROUNDING WATERS, AND ALWAYS WITH A SUSTAINABLE FRIENDLY APPROACH

Starters

Short Rib Sliders 16 Truffle mayo | arugula | caramelized onions

Jamon Serrano Flatbread 15 Fresh mozzarella | peppery arugula | shaved parmesan | red wine syrup

Beef Empanadas 13 Ground beef stuffing | locally made corn dough | Colombian salsa encocado

Cocktail de Camarones 16 Poached with pickling spices | salsa rosada | plantain mariquitas

Soup & Sandwich 15 Roasted tomato bisque | lump crab & Havarti grilled cheese

Lamb Hummus 13 Harissa spiced ground lamb | hummus tehina | goat cheese | mint

Spinach & Artichoke Dip 12 quattro formaggio | crispy tortilla chips

Salads

Ensalada Miami 12 Redlands baby lettuces | hearts of palm | Florida tomatoes | mango | cucumber | sweet onion Avocado | cilantro key lime dressing

Wedge Salad 10 Romaine hearts | blue cheese | apple smoked bacon | tomatoes | herbed ranch dressing

Caesar 12 shaved parmesan | garlic focaccia crostini | fig & olive tapenade | baby romaine

Crispy Serrano Ham 13 Baby arugula | heirloom tomatoes | pickled red onion | beets | queso blanco |Sherry syrup olive emulsion

Enhance your Salad

Grilled Chicken Breast 9 Local Catch of the Day MP Grilled Churrasco Steak 5oz. for 7 | 10.oz for 13 Grilled or Poached Shrimp | 3 pieces for 10 Pan Seared Salmon 16

Main Plates

Shrimp Scampi Style 30 braised spinach | Truffle mac n' cheese | toasted Cuban bread crumbs

Spiced Rum Glazed Beef Short Ribs 28 Coconut-Raisin rice | green onion salad | papaya chutney

Caribbean Style Seafood Chowder 22 Sesonal local fish & shellfish | spiced coconut broth | corn, potatoes & yucca

East Coast Baha Fish Tacos 16 MIA beer battered cobia | flour tortillas | cabbage slaw | pico de gallo | avocado chipotle crema

All American Burger 15 Choice of cheese | lettuce tomato & onion | French fries

Daily Catch Fish Sandwich 15 Charred pepper aioli | Redlands fruit relish | Haitian pickliz slaw | brioche bun| fried jalapeno topping

Club Sandwich 14 Deli turkey | avocado | Swiss | mayo | leaf lettuce | tomato | whole grain toast

Pasta Bar 17 Choice of Pasta: Fettuccine, Spaghetti, Penne or Cheese Ravioli Choice of Sauce: Alfredo, Pomodoro, Bolognese or Pesto

Simply Cooked

Our steak house style section, served with local roasted vegetables and choice of side

Filet Mignon* | char grilled 36 Faroe Salmon | pan seared 25 East Coast Grouper | pan seared 28 Red Snapper | pan seared 27 Local Catch of the Day MP Sea Scallops | pan seared 30 NY Steak | char grilled 26 Roasted Chicken | orange-mango gastrique 25

Sauces

Choose one sauce to accompany your entrée

Grapefruit beurre blanc Malbec peppercorn sauce Red pepper chimichurri Tarragon lobster butter Cilantro béarnaise

Additional Sides

Parmesan steak fries 6 Coconut raisin rice 4 Butter whipped potatoes 5 Truffle mac n' cheese 6 Local Roasted Vegetables 6

- Lemon butter broccolini 5
- Butter glazed asparagus 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a foodborne illness. It is recommended to order your food well done please order at your own risk. An eighteen percent service and nine percent sales tax will be added to your check