

# CORSAIR

kitchen & bar

## BREAKFAST, BRUNCH + LUNCH

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CORSAIR Kitchen & Bar has opened its doors within the exclusive Turnberry Isle Miami resort and golf club located between Miami and Fort Lauderdale.

CORSAIR represents a new spirit of hospitality based on an American-inspired kitchen and bar,

CORSAIR'S contemporary cuisine attracts those looking for lighter comfort food. Its open kitchen offers authentic creations designed to satisfy your palette in a friendly, sophisticated setting; a perfect gathering place for breakfast, lunch, dinner, after work or a spirited night out. Beautifully designed, the casually elegant environment flows onto an outdoor patio overlooking a scenic tropical oasis and the resort's acclaimed championship golf courses.

Enjoy the simplicity of our food, innovative cocktails and excellent service.

CORSAIR can accommodate events for 12 to 250 people.

## CUISINE

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The menu is an American-inspired kitchen and bar, CORSAIR'S contemporary cuisine attracts those looking for lighter comfort food with a focus on local products and farms.

Executive Chef, Gordon Maybury | Chef de Cuisine, Steve Sprague

## RESTAURANT HOURS

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Starting at 7:00am - 6:00pm

## PRIX FIXE AND BUFFET MENUS

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### CANAPÉS SELECTION

\$5-7 per piece

\$45-\$65 per person

### WINE PAIRINGS AVAILABLE

*OR*

### SOMMELIER SELECTION

\$48+ bottle

## CAPACITIES

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### PRIVATE DINING ROOM

30 seated / 50 reception

### PATIO

80 seated / 125 reception

### LOUNGE

15 seated / 25 reception

### BUYOUT

200 seated / 300 reception

Beverages are billed upon consumption | open bar packages available

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## THE PRIVATE DINING ROOM

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CORSAIR'S private dining room is perfect for corporate events, parties, and meetings. The room can host up to 30 guests for a seated meal, or 40 for a cocktail reception.



## THE PATIO

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CORSAIR'S beautiful outdoor patio is a wonderful setting for daytime or evening events or parties. The space can host up to 80 guests for a seated meal, or 125 for a cocktail reception.

If interested please inquire for our minimums



## THE LOUNGE

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CORSAIR'S semi-private indoor lounge is perfect for an informal daytime setting or evening event. The space can host up to 15 guests for a seated meal or 35 guests for a cocktail reception.



## SEMI-PRIVATE OR BUY-OUT

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CORSAIR is also available for complete or partial buyout options seven days a week for dinner. The restaurant has indoor/outdoor seating for up to 200 guests or 300 for a standing reception.



## BREAKFAST

### **CORSAIR BUFFET BREAKFAST TABLE\* 29**

fruits, breads, pastries, cereals, granola  
oatmeal, yogurt, griddle items, organic eggs  
breakfast meats, roasted potatoes, artisanal  
cheeses, sliced meats, smoked salmon fresh  
squeezed juices, coffee & tea

### **CORSAIR BUFFET BREAKFAST TABLE 21**

fruits, breads, pastries, cereals oatmeal,  
yogurt, cheeses, sliced meats fresh squeezed  
juices, coffee & tea

continental does not include hot items or  
smoked salmon

### **ENTRÉES A LA CARTE**

#### **MARKET FRUIT PLATTER**

local oranges, melon, pineapple, berries - \$13

#### **AÇAÍ BOWL**

blueberries, banana, basil, almonds - \$14

#### **PARFAIT**

greek yogurt, honey, berries, granola - \$11

#### **MCCANNS STEEL-CUT IRISH OATMEAL**

raisins, brown sugar - \$10

#### **CORSAIR WHOLE GRAIN "OATMEAL"**

maple, cinnamon, lime zest - \$11

#### **SMOKED SALMON PLATE**

cream cheese, tomatoes onions, capers, bagel  
- \$18

#### **BUTTERMILK PANCAKES**

blueberries, lemon curd, maple syrup - \$16

#### **BRIOCHE FRENCH TOAST**

nutella cream, caramelized bananas  
caramel sauce - \$16

#### **GLUTEN FREE WAFFLES**

summer berry compote, maple syrup - \$16

#### **ORGANIC EGGS AS YOU LIKE\***

sausage or bacon crispy potatoes, toast - \$15

#### **ORGANIC EGG OMELETTE AS YOU LIKE\***

sausage or bacon crispy potatoes, toast - \$17

#### **POACHED EGGS WITH AVOCADO\***

basil, country bread, lime, pico de gallo - \$17

#### **BREAKFAST SANDWICH\***

bacon, egg, avocado fontina, soft roll,  
crispy potatoes - \$15

#### **EGGS BENEDICT\***

ham or smoked salmon poached egg,  
english muffin, hollandaise - \$18

#### **EGG WHITE FRITTATA\***

spinach, olives, artichokes feta cheese,  
seasonal fruit - \$17

#### **HOUSE-MADE GRANOLA - 9**

#### **CHOICE OF BREAKFAST CEREAL - 7**

## BREAKFAST

### A LA CARTE CONTINUED

### BREAKFAST SIDES

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- Applewood smoked bacon - \$5
- Chicken sausage - \$5
- Pork breakfast sausage - \$5
- Black forest ham - \$5
- Crispy potato - \$4
- Bagel - \$4
- Pastry basket (Croissant, scone, muffin) - \$10
- Seasonal fruit - \$5
- Mixed berries - \$7
- Avocado berries - \$4

### BEVERAGES

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#### FRESH SQUEEZED JUICES & COLD BEVERAGES

orange, grapefruit, apple, cranberry,  
lemonade, iced tea - \$5

### HOT BEVERAGES

- American coffee - \$5
- Hot tea selection - \$4
- Espresso - \$3.5
- Cappuccino - \$4.5
- Latte - \$4.5

### BREAKFAST LIBATIONS

- bloody mary mimosa bellini - \$13

A la carte items available until 10:45 AM  
For your convenience, an 24% service  
charge will be added to all checks.

\*Consuming raw or undercooked meats,  
poultry seafood or eggs may increase the  
consumers' risk of foodborne illness.

## WEEKEND BRUNCH

### FROM THE KITCHEN

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#### ENDLESS SUPPLY

#### CONTINENTAL BREAKFAST

assorted fresh fruit, berries, yogurt parfaits  
house-made granola, fresh pastries

#### \*HOT

scrambled eggs, oatmeal, bacon sausage,  
breakfast potatoes

#### CHEF'S HOUSE FLATBREAD

#### MEZZE TABLE

charcuterie, artisanal cheese roasted & grilled  
vegetables, olive oil, balsamic

#### \*RAW BAR

shrimp, crab claws, smoked salmon caper  
remoulade & cocktail sauces

#### BRUNCH SWEETS

made-to-order waffles an array of house-made  
desserts

### COOKED TO ORDER

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#### CHOICE OF ONE THE FOLLOWING

#### AÇAÍ BOWL

green apple, kale, cucumber, banana, agave

#### SALAD

seared tuna, hard boiled egg, green  
beansroasted potato, olive, tomato, herb  
vinaigrette

#### \*EGGS BENEDICT

english muffin, crab cake, bacon, spicy  
mayo 63° egg, béarnaise

#### FRENCH TOAST

banana bread, caramel sauce, grilled  
pineapplecinnamon whipped cream

#### \*BREAKFAST SKILLET

yucca fries, peppers, onion, tomato, shrimp,  
fried egg

#### \*MAC 'N CHEESE

gnocchi, cheese sauce, bacon, chives,  
sour cream

#### SANDWICH

grilled pita, blackened chicken, lettuce,  
tomatopickled onion, lemon herb yogurt

#### OPEN FACE OMELETTE

wild mushrooms, brie cheese, arugula salad

Served from 11:30 am-3 pm

\$45++ includes bottomless mimosas

\$8++ per person bloody mary bar

\$29++ children under 12 years

For your convenience, an 24% service  
charge will be added to all checks.

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poultry, seafood or eggs may increase the  
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## HORS D'OEUVRES

### FROM THE SEA

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\$7 PER PIECE

#### SHRIMP COCKTAIL

horseradish cocktail sauce

#### CRABCAKE

corn remoulade

#### AHI TUNA

crispy wonton, mango salsa

#### SMOKED SALMON

grit cake, crème fraîche

### FROM THE LAND

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\$6 PER PIECE

#### SHORT RIB TOSTADA

small-batch guacamole, pico de gallo

#### MAC N' CHEESE

bacon

#### MEATBALL

heirloom tomato sauce

### VEGETARIAN

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\$5 PER PIECE

#### TOMATO BRUSCHETTA

burrata, garden basil

#### WILD MUSHROOM FLATBREAD

goat cheese, truffle oil, arugula

### DEVEILED EGG

smoked paprika, chives

### SWEET BITES

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\$4 PER PIECE

#### KEY LIME TART

meringue

#### CHOCOLATE TRUFFLE

#### FRENCH MACARON

### PLATED OPTIONS

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\$200 PER PLATTER

*(EACH SERVES 15 GUESTS)*

#### TRIO OF ARTISANAL CHEESES

traditional accompaniments

#### CHARCUTERIE PLATTER

traditional accompaniments

Priced per-piece, Minimum order of 10 of each passed item

24% service charge not included in above pricing

## CHEF'S STANDARD LUNCH MENU

### STARTERS

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CHOICE OF

#### SOUP OF THE DAY

seasonal selection

#### CAESAR SALAD

white anchovy, croutons, parmesan,  
caesar dressing

### MAIN DISHES

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CHOICE OF

#### POTATO GNOCCHI

pomodoro, garden basil, aged parmesan

#### "THE GREEK"

romaine, onions, olives, feta,  
roasted peppers, tomatoes, cucumber,  
oregano-vinaigrette

#### "THE CLUB"

turkey, bacon, bibb, tomato,  
avocado mayo, house wheat bread

### DESSERTS

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CHEF'S SELECTION

\$45 pp | 24% service charge

Please note that due to seasonality of certain  
items this menu is subject to change



## CHEF'S PREMIUM LUNCH MENU

### STARTERS

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#### SOUP OF THE DAY

seasonal selection

#### "THE GREEK"

romaine, onions, olives, feta,  
roasted peppers, tomatoes, cucumber,  
oregano-vinaigrette

### MAIN DISHES

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#### ROASTED SALMON + KALE

brussels sprouts, avocado, tomato,  
lentil vinaigrette

#### ROASTED SALMON + KALE

brussels sprouts, avocado, tomato,  
lentil vinaigrette

#### STEAK FRITES

american wagyu skirt steak, herbed fries,  
young lettuce, chimichurri

### DESSERTS

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#### CHEF'S SELECTION

\$55 pp | 24% service charge

Please note that due to seasonality of certain  
items this menu is subject to change

## FOUR-COURSE FAMILY STYLE MENU

### FAMILY STYLE STARTERS

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#### MEDITERRANEAN PLATTER

hummus, 'bomba', marinated olives,  
greek yogurt, toasted pita

#### MARGHERITA

vine ripened tomato, fresh mozzarella,  
sweet basil

### MIDDLE COURSE

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#### SOUP OF THE DAY

seasonal selection

#### "THE GREEK"

romaine, onions, olives, feta,  
roasted peppers, tomatoes, cucumber,  
oregano-vinaigrette

### MAIN DISHES

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#### CRISPY SKIN SNAPPER

warm farik tabbouleh, fennel, olives,  
grapefruit salad

#### REUBEN

house-corned beef, swiss cheese, sauerkraut,  
1000 island, rye bread

#### STEAK FRITES

american wagyu skirt steak, herbed fries,  
young lettuce, chimichurri

### FAMILY STYLE DESSERTS

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#### MIXED BERRIES

vanilla whipped cream

#### THE DEVIL'S CHOCOLATE CUSTARD

devil's food cake, cocoa nibs, coffee ice cream

#### SEASONAL CHEESECAKE

inquire for current offerings

\$65 pp | 24% service charge

Please note that due to seasonality of certain  
items this menu is subject to change

## OPEN BAR BEVERAGE PACKAGES

### STANDARD \$25 PER PERSON PER HOUR

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Skyy Vodka

All Available Stolichnaya Varieties

Flor de Cana Rum

Don Eduardo Blanco Tequila

Cointreau

Beefeater Gin

Skyy Citron

Vox Apple

Jack Daniels Tennessee Whiskey

Cutty Sark Scotch/Whiskey Blend

Jim Beam Bourbon

Sommelier Selected White Wine

Sommelier Selected Red Wine

Belvedere Pomarancza

Vox Apple

Johnny Walker Black Scotch/Whiskey Blend

Maker's Mark Bourbon

Sommelier Selected White Wine

Sommelier Selected Red Wine

All Packages include imported, domestic & non-alcoholic beer, mineral water, fruit mixers & soft drinks. Beverage service is subject to a 24% service charge & 9% sales tax

### STANDARD \$35 PER PERSON PER HOUR

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Belvedere Vodka

All Available Stolichnaya Varieties

Bacardi Rum

Patron Silver Tequila

Cointreau

Tanqueray Gin

Belvedere Citrus