



HAWKS CAY®

ISLAND RESORT · MARINA · VILLAS

1.888.443.6393 | T 305.743.7000 | F 305.743.5215

Plated Dinner

Soups

Bone Island Chowder
Yellow Tomato and Mango Gazpacho
Three Onion Soup, Smoked Provolone
She-Crab Bisque

Salads

Bowtie of Mesclun Greens, Shaved Cucumber, Oven Cured Tomato
Balsamic and Extra Virgin Olive Oil

Asparagus, Pink Grapefruit and Goat Cheese Fritter, Herb Salad Walnut Dressing

Long Cut Romaine Hearts, Pancetta Crisp
Creamy Caesar Dressing, Black Pepper Crouton

BBLT, Baby Iceberg, Maytag Blue Cheese, Tarragon Dressing

Appetizers

Hawks Cay Crab Cake, Papaya Citrus Salsa

Lemon Seared Diver Scallop with Pineapple Reduction

Parmesan Crusted Tart with Smoked Salmon and Leek on a Bed of Greens

Marinated Portobello Mushroom with Roasted Red Pepper Coulis, Tortilla Crisp

Artichoke Ravioli with Sun-Dried Tomato, Black Olive, Poached Garlic and Oregano
Flavored Bouillon

Rock Shrimp Risotto, Hearts of Palm, Cherry Tomato, Spinach
and Shaved Peccorino Romano

All menus are subject to 21% service charge and 7.5% tax



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Entrées

Crispy Seared Yellowtail Floridian Snapper,
Passion Fruit Papaya Salsa

Miso Baked Mahi Mahi,
Yuzu Citrus Reduction

Prosciutto di Parma Wrapped Key Largo Gulf Snapper,
Sun-Dried Tomato Pesto

Cumin Seared Grouper
Mango Butter

Mint Pesto Stuffed Chicken Supreme
Black Bean Coconut Sauce

Guava Glazed Beef Short Ribs,
Cabernet Sauce

Grilled Beef Tenderloin,
Green Peppercorn Sauce

Ratatouille Strudel with Tomato Coulis and Seared Almonds

Florida Blue Crab Cake

Maine Lobster

Jumbo Gulf Prawns (3)

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Plated Dinner

Vegetable

Brown Butter Baby Spinach and Field Mushrooms

Haricot Vert

Country Ratatouille

Garlic-Roasted Vegetables

Jumbo Asparagus Bundle

Accompaniments

Peruvian Potato Mash

5 Cheese Potato Gratin

Roasted Pepper Queso Fresco Rice Croquette

Crispy Yucca Fries

Conch and Chorizo Fried Rice

Salt Baked Fingerling Potatoes

Desserts

Key Lime Mango Parfait

Guava Coulis

Apple Torte Tatin, Vanilla Ice Cream, Apple Reduction

Milk Chocolate Passion Fruit Mousse Dome with Coconib Twill

Pistachio Frasier Cake, Raspberry Macaroon

Praline Chocolate Crunch with Cappuccino Ice Cream

Freshly Brewed Regular and Decaffeinated Coffee and Gourmet Teas

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