

## Salads\*

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**Heirloom Avocado**

15  
€



**Heirloom Tomato and Avocado**

18  
€



**Maroulosalata**

18  
€

## Dessert

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**Holiday Cookies**

## Desserts\*

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**House Made Ice Cream**

9 €

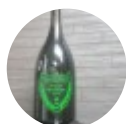


**Chocolate ice cream**

22

## Alcoholic Drinks

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**Dom Perignon**

430  
€



**Corona**



**Guinness**

9

## 10 most popular

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**Tabbouleh**

15  
€

## Pizza\*

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**Greek**

16  
€

## Antipasti

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**Seasonal Burrata**

## Sandwiches

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**The Nova**

21  
€

## SIDES

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**Roasted Garlic Rosemary Pomme Puree**



**Vanilla Cinnamon Sweet Potato Souffle**



**Apple Cranberry Pecan Corn Bread Stuffing**



**Brown Butter Maple Roasted Baby Carrots**

## Desserts

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**Pumpkin Pie Tart Southern Pecan Pie**



**Cinnamon Yule Log Warm Apple Cobbler**



**Gianduja Chocolate Verrine**



**Festive Cake Pops Holiday Cookies**



**Strawberry Yogurt Panna Cotta**



**Passion Fruit Mango Sorbet**



**Cinnamon Yule Log**

## Cocktails

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**Bal Harbour Sangría**

17  
€



**Astor's Hideaway**

18  
€



**Miami Hitch**

19  
€



**Tropical Mint Julep**

20  
€



**Mojito**

19  
€

## Beer\*

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**Heineken**



**Stella Artois**

5



**Freedom Tower Amber Ale**



**Pop's Porter**



**Spanglish Latin Lager**

## **Wein**

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**Veuve Clicquot**

172  
€

## **Pastas**

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**Lobster Shrimp Pasta**

45  
€

## **Sauces**

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**Key Lime Honey Mustard**

## **Donuts - Ungefüllt**

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**Cinnamon**

## Main

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**Apple Cider Brined Turkey**

## Wine

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**Peter Yealands, Sauvignon Blanc**

15  
€

## White wine

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**Duckhorn, Chardonnay**

15  
€

## Vodka

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**Grey Goose**

## Small Bites

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**Oven Roasted Fennel Tomato Soup**

14  
€



**Braised Lamb Meatballs**

18  
€



**Lemon Oregano Chicken Wings**

16  
€



**Crispy Octopus Potatoes**

20  
€



**Fried Kasseri Cheese**

18  
€



**Hummus and Tyrokafteri**

21  
€

## Entrees

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**Apricot Glazed Cedar Plank Salmon**



**Vegetarian Spanish Paella**

**Donuts box of 6 (one type)**

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**Chocolate Rainbow Sprinkles**

## Rose

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**Fleurs de Prairie, Cotes de Provence, France**



**Rock Angel, Cotes de Provence, France**

## Whites

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**Meiomi Rose**

14  
€

## White

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**Santa Margherita, Pinot Grigio**

15  
€



**Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand**



**Oberon, Sauvignon Blanc, Napa Valley, USA**





**Terlato, Pinot Grigio, Colli Orientali Del Friuli, Italy**



**Terrazas de Los Andes, Chardonnay, Mendoza, Argentina**



**Boen, Chardonnay, California, USA**



**Lucien Albrecht, Riesling, Alsace, France**



**Parparoussis Estate, Sideritis the Gift of Dionysos, Achaia, Greece**



**De Ladoucette, Sauvignon Blanc, Pouilly-Fume, France**



**Nickel Nickel, Truchard, Chardonnay, Napa Valley, USA**



**Kistler, Chardonnay, Sonoma Mountain, USA**

## **Red**

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**Monchiero Nebbiolo d'Alba**

13  
€



**St Regis, Cabernet Sauvignon, California, USA**



**Numanthia Termes, Tempranillo, Castilla y Leon, Spain**



**Terrazas de Los Andes, Cabernet Sauvignon, Mendoza, Argentina**



**Finca Decero, Malbec, Mendoza, Argentina**



**Shelter the Butcher , Cabernet Sauvignon, Napa Valley, USA**



**Duckhorn, Merlot, Napa Valley, USA**



**Gerovassiliou, Avaton, Red Blend, Macedonia, Greece**



**Heitz Cellar, Cabernet Sauvignon, Napa Valley, USA, 2014**



**Saint George, Aghiorghitiko Nemea, 2017**



**Christophe Buisson, Auxey-Duresses, Bourgogne, France, 2009**



**Michel Magnien Argillieres , Chambolle-Musigny Bourgogne, France, 2016**



**Michel Magnien Chaffots , 1er Cru, Bourgogne, France, 2016**

## Beginnings

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**Caviar Deviled Eggs**

## Sparkling

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**Piper-Heidsieck**

21  
€



**Piper-Heidsieck Rosé**

32  
€



**Chandon Garden Spritz, Mendoza, Argentina**

## Hot Off the Griddle

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**Citrus French Toast**

21  
€

## Chilled Seafood

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**Spiced Chilled Jumbo Shrimp**



**Alaskan King Crab ½ Lb or 1 Lb**



**½ Blue Point Dozen Oysters**

28  
€



**Snow Crab ½ Lb or 1 Lb**

## DRAFTS

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**Sam Adam's Seasonal**

## Draft Beers

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**Channel Marker IPA**

## Fruit Tea

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**Grapefruit Paradise**

20  
€

## Seafood Entrees

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**Shrimp Bucatini**

26  
€

## **Draft**

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**Floridian Hefeweizen**

## **Third**

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**Pumpkin Pie Tart**

## **Alcohol Mixers**

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**Maraschino Cherries**

## **Pasta & Grains**

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**Toasted Farro**

## Spritzers

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**Summer Spritzer**

19  
€

## Large Bites

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**Oven Roasted Ora King Salmon**

31  
€



**Zaatar Spiced Skirt Steak**

28  
€



**Hand Crafted Lamb Burger**

22  
€



**Black Angus 16oz Strip Loin**

59  
€

## Brunch Classics

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**Ricotta Orange Pancakes**

15  
€



**Vegan Quinoa Sautee**

22  
€

## Wines by The Bottle

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**Taittinger Brut, Champagne, France**

## Chilled Seafood Tower

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**The Atlantikos**

73  
€



**House of Astor**

168  
€

## Carving Station

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**Dijon Herb Crusted Prime Ribeye**

## Champagne + Sparkling

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**Louis Roederer Cristal, Champagne, France**

## Red (Bottle Only)

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**David Bruce Pinot Noir**

26  
€

## Mild Pale Beers

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**Havana Lager**

## Dessert / Ice cream

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**Baklava Tart**

10  
€



**Greek Yogurt Sorbet**

12  
€

## Bottle Service upon Request

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**Papa's Pilar**



## Royal Seafood Tower

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**Hog Island Cold Water Oysters**



**Cuban Sugar Shrimp Ceviche**



**Bloody Mary Cocktail Sauce**



**Rosé Mignonette**

## Imperial Sushi Bar

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**Sashimi, Nigiri Signature Maki Rolls**

## Artisanal Cheese & Charcuterie

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**Point Reyes Blue Humboldt Fog**



**Barely Buzzed Tillamook Cheddar**



**La Quercia Prosciutto Molinari**



**Soppresata Spicy Coppa Mortadella**



**Marinated Spanish Olives Membrillo**



**Honeycomb Marcona Almonds**



**Giardiniera Grissini Toasted Crostini**

## **Holiday Ice Cream Bar**

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**Banana Spiced Rum Caramel**

## **Uncategorized**

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**Mediterranean Spreads**

16  
€



**Grilled Branzino**

28  
€



**Tandoori Chicken Skewers**

24  
€



**Vanilla Yogurt Panna Cotta**

10  
€



**Lemon Olive Oil Cake**

10  
€



**Cucumber Cooler**

18  
€



**Frozen Daiquiris**

18  
€



**Cristal**

516  
€



**Whispering Angel**

15  
€



**Duckhorn, Merlot**

16  
€



**Corona Light**



**Tito's**



**Ketel One**



**Bacardi Silver**



**Casamigos**



**Don Julio**



**The Royale**

116  
€



**The Chickpea**

17  
€



**The Greek**

19  
€



**Traditional Greek**

16  
€



**Lobster Caesar**

28  
€



**Lamb hash**

21  
€



**Mojo Chicken Sandwich**

22  
€



**Brunch Burger**

24  
€



**Traditional Eggs Benedict**

21  
€



**Lobster Benedict**

29  
€



**Chicken and Waffles**

22  
€



**Lobster Tail**

9



**Horiatiki Salad**

19  
€



**Roasted Lamb Chops**

47  
€



**Caramelized Cauliflower**

29  
€



**Moet Imperial, Champagne, France**



**Veuve Clicquot, Champagne, France**



**Dom Perignon, Champagne, France**



**Whispering Angel, Cotes de Provence, France**



**Terrazas De Los Andes, Malbec, Mendoza, Argentina**



**Modelo**



**Michelob Ultra**

9



**La Playita**



**Jumbo Shrimp**



**Snow Crab Claws**



**Rosemary Focaccia**



**Pumpkin Soup**



**Baby Gem Caesar**



**Autumn Greens**



**Butternut Squash Ravioli**



**Grilled Asparagus**



**Tahitian Vanilla**



**Waffle Cones**



**Chocolate Sauce**



**Fresh Strawberries**



**Cinnamon Crumble**



**Whipped Cream**



**Southern Pecan Pie**



**Corona Premier**



**Justin, Cabernet Sauvignon**

15  
€



**Hendricks**