

TABLE SNACKS

Florida Stone Crab Claws with Mustard Aioli	MP
Petrossian JG Select Caviar, Masa Blinis Lemon Crème Fraîche and Chive	175
Charcuterie and Cheese Board	28
Cinco Jotas Jamón Ibérico	34
Guacamole with Toasted Pistachio and Warm Crunchy Tortillas	19

LIGHT & BRIGHT

South Kampachi Crudo, Green Chili Dressing Crunchy Rice and Herbs*	25
Arugula and Shaved Brussels Sprouts Salad Manchego, Dill and Green Olive Vinaigrette	24
Heart of Palm, Heirloom Tomato Salad Young Coconut Dressing and Avocado	24
Tuna Tartare, Chili Crumbs, Cucumber Herbal Sesame Vinaigrette*	29
Maitake Mushroom and Goat Cheese Fresno Pepper Vinaigrette	26

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	18
Cinco Jotas Jamón and Manchego Cheese Fritters	18
Corn Nut Crusted Calamari with Jalapeño Salsa Verde	24
Spiced Ground Beef and Celery Root Empanadas, Tomato Salsa	23
Wild Gulf Shrimp with Sizzling Garlic and Chili Oil	28
Charred Octopus with Paprika Crème Fraîche Guajillo Vinaigrette	28

Chef Jean-Georges Vongerichten
 Chef de Cuisine Lateisha Wilson

PIZZAS

Mushroom and Organic Farm Egg	27
Avocado, Jalapeño, Cilantro, Lime and Onion	28
Black Truffle and Fontina Cheese	29
Butternut Squash with Nduji, Ricotta Cheese and Hot Honey	28

MASA & TORTILLAS

Roasted Mushroom Tacos, Sour Cherry Mole, Kale Slaw	24
Crispy Fish Tacos, Aioli and Cabbage-Chili Pickled	29
Glazed Short Rib Tacos, Habanero Relish, Crunchy Onions	32
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	27
Seared Shrimp, Avocado Salsa and Spicy Peanut Slaw	31

GRILLED & ROASTED

Whole Roasted Cauliflower with Hibiscus Romesco Sauce Warm Tortillas	36
Pan Seared Snapper, Herbal Salsa, Habanero Relish Warm Tortillas	52
Grilled Maine Lobster with Smoked Chili Drawn Butter	62
Arroz con Pollo, Crackling Skin and Lemon Zest	42
Beef Tenderloin "Burnt Ends" Chimichurri	76
32 oz. Prime Aged Ribeye For Two*	148

SIDES

Potato Purée with Queso Fresco and Sea Salt	14
Roasted Brussels Sprouts with Chilies, Mint Aged Pecorino Cheese	16
Roasted Carrots with Garlic and Paprika	16

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness*

An automatic service charge of 18% will be applied to your check but can be adjusted at your discretion.

MATADOR ROOM