

## BEERS FROM AROUND THE WORLD

### DRAFT ON TAP

	20oz	14oz
<b>Stella Artois</b> - Belgium	<b>10.50</b>	<b>7.95</b>
<b>Heineken</b> - Holland	<b>9.75</b>	<b>7.45</b>
<b>Bass Ale</b> - England	<b>9.35</b>	<b>6.85</b>
<b>Blue Moon Belgium White Ale</b> - USA	<b>9.50</b>	<b>6.95</b>
<b>Bud Light</b> - USA	<b>8.25</b>	<b>5.95</b>
<b>Bar Staff Selection</b>		<b>MKT Price</b>

### BY THE BOTTLE

<b>Budweiser</b> - USA	<b>5.95</b>
<b>Yuengling Lager</b> - USA	<b>6.75</b>
<b>Green Flash West Coast Double IPA</b> - USA	<b>10.50</b>
<b>Red Hook Long Hammer IPA</b> - USA	<b>7.25</b>
<b>Fat Tire</b> - USA	<b>7.25</b>
<b>Chimay Grand Reserve Blue</b> - Belgium	<b>12.00</b>
<b>Delirium Tremens</b> - Belgium	<b>11.75</b>
<b>Warsteiner Pilsner</b> - Germany	<b>7.25</b>
<b>Pilsner Urquell</b> - Czech Republic	<b>7.25</b>
<b>Peroni Nastro Azzuro</b> - Italy	<b>7.25</b>
<b>Mahou</b> - Spain	<b>7.50</b>
<b>Sapporo (16oz)</b> - Japan	<b>8.75</b>
<b>Guinness Extra Stout</b> - Ireland	<b>7.50</b>
<b>Amstel Light</b> - Holland	<b>6.95</b>
<b>Corona</b> - Mexico	<b>6.95</b>
<b>Presidente</b> - Dominican Republic	<b>6.75</b>
<b>Red Stripe</b> - Jamaica	<b>6.95</b>
<b>St. Pauli (non-alcoholic)</b> - Germany	<b>5.50</b>

## WINE LIST

### RED

<b>Sebastiani</b> - Merlot - <i>Sonoma Coast</i>	<b>28.00</b>
<b>Guenoc</b> - Petit Sirah - <i>Lake County</i>	<b>28.00</b>
<b>J Lohr Seven Oaks</b> - Cabernet Sauvignon - <i>Paso Robles</i>	<b>30.00</b>
<b>Row Eleven Viñas 3</b> - Pinot Noir - <i>California</i>	<b>32.00</b>
<b>Kuleto Frog Prince</b> - Blend - <i>Napa Valley</i>	<b>42.00</b>

### WHITE

<b>Cupcake</b> - Chardonnay - <i>Central Coast</i>	<b>24.00</b>
<b>Chalk Hill</b> - Chardonnay - <i>Sonoma</i>	<b>42.00</b>
<b>Pighin Friuli Grave</b> - Pinot Grigio - <i>Italy</i>	<b>26.00</b>
<b>Roth</b> - Sauvignon Blanc - <i>Alexander Valley</i>	<b>28.00</b>

### HOUSE WINE

<b>Salmon Creek Cellars</b> <i>California</i> - Cabernet Sauvignon - Merlot - Chardonnay - Pinot Grigio	Glass <b>7.50</b> / Bottle <b>24.50</b>
<b>Montecillo</b> <i>Rioja Crianza</i> - <i>Spanish Red</i>	Glass <b>8.75</b> / Bottle <b>26.50</b>
<b>Torre La Moreira</b> <i>Albariño</i> - <i>Spanish White</i>	Glass <b>9.25</b> / Bottle <b>28.50</b>

### SANGRIA

<b>Spanish Red Wine Sangria</b>	Glass <b>7.75</b> / Pitcher <b>24.95</b>
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We are pleased to offer airport employees a 10% discount on take out orders.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food borne illness.

# CLUBHOUSE



CONCOURSE "D"

GATE D-24

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KIDS MENU AVAILABLE

menu men, inc



## BREAKFAST ENTREES

Two Eggs any style with Toast	6.25
Two Eggs any style with Bacon, Ham or Sausage and Toast	7.95
Steak and Eggs Tenderloin Medallions Two Eggs and Toast	14.95
Eggs Benedict Poached Eggs over an English Muffin with Canadian Bacon and Hollandaise Sauce	9.75
LBC (Lox, Bagel and Cream Cheese) Nova Scotia Smoked Salmon Served on a Bagel with Cream Cheese, Bermuda Onions, Capers and Tomatoes	11.25
Pancakes with Bacon, Ham or Sausage	7.55
French Toast with Bacon, Ham or Sausage	7.55
Pancakes or French Toast with a Dollop of Whipped Cream and Your Choice of Two: Candied Pecans    Chocolate Chips    Bananas    Strawberries    Blueberries	6.75

## OMELETTES

Spanish Omelette Chorizo, Manchego Cheese, Onions and Peppers. Served with Toast	8.95
Western Omelette Ham, Cheddar Cheese, Onion and Peppers. Served with Toast	8.25
Plain Omelette Served with Toast	6.95

### Add any ingredient: 1.00 each

Cheddar, Swiss, Goat Cheese, American, Manchego, Ham, Chorizo, Bacon, Turkey, Spinach or Mushrooms

### Add any ingredient: .75 each

Peppers, Onions or Tomatoes

\*Add Home Fried Potatoes, Sweet Potato Fries or French Fries to any of the above items 2.85 / Egg Whites substitute 1.00

## SANDWICHES

<b>Egg Sandwiches served on a Croissant, Brioche Bun or Bagel</b>	
Scrambled Eggs with Cheese	6.25
Scrambled Eggs with Bacon, Ham or Sausage	7.25
Scrambled Eggs with Cheese and Bacon, Ham or Sausage	7.65
Miami's Cuban Sandwich Sweet Ham, Slow Roasted Pork and Swiss Cheese on Cuban Bread, Grilled to Perfection	9.45
Parmesan Crusted Panini Grilled with Turkey, Ham and Cheddar Cheese on Sourdough Bread	8.95
Black Angus Sliders Cheddar Cheese, Grilled Onions, Bacon and Hickory BBQ Sauce	10.50
Po-Boy Shrimp Sandwich Fried Shrimp Piled High on a Soft Roll with Lettuce, Tomato and Creole Mayo	12.95
Reuben Sandwich Corned Beef, Thousand Island Dressing, Sauerkraut and Swiss Cheese on Grilled Rye Bread	12.75
Parmesan Crusted Panini Grilled with Turkey, Ham and Cheddar Cheese on Sourdough Bread	8.95

## APPETIZERS

Jumbo Wild Shrimp Cocktail	11.50
Garlic Shrimp "Ajillo" Sautéed with Virgin Olive Oil, Garlic and a Touch of Chili Peppers	9.50
Empanadas Filled with Roasted Corn, Sweet Ham and Goat Cheese	8.50
Fried Calamari with Tomato Aioli	9.50
Chicken Wings Tossed in a Spicy Citrus BBQ Sauce	9.75
Mahi-Mahi Fingers Mahi-Mahi Lightly Battered and Fried. Served with Key Lime Tartar Sauce	9.75
Ceviche Fish Cured in Lime and Mandarin Juice with Diced Tomatoes, Avocado and Blue Corn Tortilla Chips	9.50
Truffle Parmesan Fries Topped with Parmesan and Herbs	6.50
Tapa Plate of Manchego Cheese, Fried Chorizo and Assorted Olives	8.50
Artichoke Spinach Dip Served with Blue Corn Tortilla Chips	9.50
Cream of Black Bean Soup With a Touch of Sherry Served with Sour Cream and Chives	6.00

## SALADS

The Wedge Iceberg Wedge with Creamy Blue Cheese Dressing Topped with Crumbled Blue Cheese, Bacon and Tomato.	9.50
Grilled Steak Salad Beef Tenderloin Sliced over Mixed Greens with Apples, Walnuts and Buttermilk Horseradish Dressing	16.00
Clubhouse Salad Mixed Field Greens with Cranberries, Candied Pecans, Goat Cheese, Onions and Tossed in a Honey Balsamic Vinaigrette	8.95
Traditional Caesar Salad Small 6.50 / Large 7.95	
Add to any Entree Salad: Chicken 6.00 / Dolphin 7.50 / Sliced Grilled Steak 8.50	
Side Salad Mixed Greens, Tomatoes, Onions, Cucumbers and Carrots	5.25
<b>Dressings:</b> Ranch • Thousand Island • Blue Cheese Honey Balsamic Vinaigrette	

## ENTREES

Grilled Skirt Steak Served with Mashed Potatoes, Vegetables and Grilled Tomato Provençal	21.00
Tomato Basil Mahi-Mahi Mahi-Mahi Filet Lightly Crusted with Breadcrumbs, Parmesan Cheese and Garlic Butter, Topped with Tomatoes, Capers and Basil. Served with Mashed Potatoes and Vegetables	16.95
Mahi-Mahi "Black and Blue" Char-Grilled Mahi-Mahi with Caramelized Onions and Crumbled Blue Cheese. Served with French Fries and Vegetables	17.50
Breaded Chicken Parmesan Topped with Pomodoro Sauce, Provolone, Mozzarella and Parmesan Cheese au Gratin. Served with Fettuccini in a Pink Vodka Sauce	15.50
Beef Milanese Tricolore Breaded Beef Paillard Topped with Arugula, Greens, Tomatoes, Onions and Fresh Shaved Parmesan. Served with French Fries, Also available with Breaded Chicken	16.50
Shrimp Fettuccini a la Carbonara Bacon Wrapped Jumbo Shrimp with Fettuccini in Carbonara Sauce	19.50
Crispy Clubhouse Chicken Boneless Fried Chicken Southern Style with the Skin On, Drizzled with Cayenne Infused Honey and Served with Sweet Potato Fries	13.50
Pasta Giardino Gluten Free Brown Rice Pasta Sautéed in Olive Oil, Garlic, Diced Tomato and Tossed with a Fresh Vegetable Medley	12.50

## SIDES

French Fries	3.50
Sweet Potato Fries	
Mashed Potatoes	
Grilled Tomato Provençal	
Ciabatta Herb Toast	
Julienne of Vegetables	

## DESSERTS

Crème Brûlée	6.50
Brownie Sundae with Vanilla Ice Cream, Whipped Cream, Fudge and Candied Pecans	6.50
Fresh Strawberries with Whipped Crème Patissiere	7.75
Florida Key Lime Pie	4.75

## The **one** Burger 14.25

8oz Black Angus Burger with Grilled Onions, Sautéed Mushrooms, Roasted Tomatoes and Topped with a Parmesan Crisp on a Brioche Bun with Fries

Char-Grilled 8oz Black Angus Burger 11.95  
Served with Lettuce, Tomato, Red Onions and Fries

Add Ons:  
0.50 Grilled Onions, Sautéed Mushrooms, Roasted Tomatoes  
1.50 Bacon, Cheddar, Swiss, Provolone, American, Goat, Blue Cheese  
1.95 Fried Egg, Parmesan Crisp, Avocado

Miami's Cuban Sandwich Sweet Ham, Slow Roasted Pork and Swiss Cheese Press Grilled to Perfection	9.45
Classic Club Sandwich Turkey, Ham, Swiss Cheese, Bacon, Lettuce and Tomato	10.50
Grilled Mahi-Mahi Sandwich Key Lime Tartar Sauce, Lettuce, Red Onions and Tomato	14.50
Char-Grilled Chicken Breast Ciabatta Provolone Cheese, Arugula, Red Onion and Tomato	12.25