

## BEERS FROM AROUND THE WORLD

### DRAFT ON TAP

	20oz	14oz
<b>Stella Artois</b> - Belgium	<b>10.90</b>	<b>8.35</b>
<b>Heineken</b> - Holland	<b>10.25</b>	<b>7.85</b>
<b>Bass Ale</b> - England	<b>9.75</b>	<b>7.25</b>
<b>Blue Moon Belgium White Ale</b> - USA	<b>9.90</b>	<b>7.35</b>
<b>Bar Staff Selections</b>		<b>MKT Price</b>

### BY THE BOTTLE

<b>Bud Light</b> - USA	<b>6.25</b>
<b>Budweiser</b> - USA	<b>6.25</b>
<b>Yuengling Lager</b> - USA	<b>6.95</b>
<b>Space Dust IPA</b> - USA	<b>10.75</b>
<b>Red Hook Long Hammer IPA</b> - USA	<b>7.50</b>
<b>Fat Tire</b> - USA	<b>7.50</b>
<b>Chimay Grand Reserve Blue</b> - Belgium	<b>12.50</b>
<b>Delirium Tremens</b> - Belgium	<b>12.25</b>
<b>Warsteiner Pilsner</b> - Germany	<b>7.50</b>
<b>Pilsner Urquell</b> - Czech Republic	<b>7.50</b>
<b>Peroni Nastro Azzuro</b> - Italy	<b>7.50</b>
<b>Mahou</b> - Spain	<b>7.75</b>
<b>Sapporo (16oz)</b> - Japan	<b>8.95</b>
<b>Guinness Draught (14.9 oz)</b>	<b>8.95</b>
<b>Amstel Light</b> - Holland	<b>7.25</b>
<b>Corona</b> - Mexico	<b>7.25</b>
<b>Presidente</b> - Dominican Republic	<b>6.95</b>
<b>Red Stripe</b> - Jamaica	<b>7.50</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>Hahn Pinot Noir</b> - <i>Monterey County</i>	<b>30.00</b>

### WHITE

<b>Chalk Hill</b> - Chardonnay - <i>Sonoma</i>	<b>42.00</b>
<b>Pigbin 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>7.75</b> / Bottle <b>24.50</b>
<b>Montecillo</b> Rioja Crianza - <i>Spanish Red</i>	Glass <b>8.95</b> / Bottle <b>26.50</b>
<b>Torre La Moreira</b> Albariño - <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

## MIAMI INTERNATIONAL AIRPORT

# 305.876.0616

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KIDS MENU AVAILABLE

## BREAKFAST ENTREES

<b>Two Eggs any style with Toast</b>	<b>7.50</b>
<b>Two Eggs any style with Bacon, Ham or Sausage and Toast</b>	<b>9.50</b>
<b>Steak and Eggs</b> Tenderloin Medallions Two Eggs and Toast	<b>16.25</b>
<b>Eggs Benedict</b> Poached Eggs over an English Muffin with Canadian Bacon and Hollandaise Sauce	<b>11.50</b>
<b>LBC (Lox, Bagel and Cream Cheese)</b> Nova Scotia Smoked Salmon Served on a Bagel with Cream Cheese, Bermuda Onions, Capers and Tomatoes	<b>12.50</b>
<b>Pancakes with Bacon, Ham or Sausage</b>	<b>7.85</b>
<b>French Toast with Bacon, Ham or Sausage</b>	<b>7.85</b>
<b>Pancakes or French Toast with a Dollop of Whipped Cream and Your Choice of Two:</b>	<b>6.95</b>
Candied Pecans    Chocolate Chips    Bananas    Strawberries    Blueberries	

## OMELETTES

<b>Spanish Omelette</b> Chorizo, Manchego Cheese, Onions and Peppers. Served with Toast	<b>9.75</b>
<b>Western Omelette</b> Ham, Cheddar Cheese, Onion and Peppers. Served with Toast.	<b>9.75</b>
<b>Plain Omelette</b> Served with Toast	<b>8.25</b>

### 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 3.25 / Egg Whites substitute 1.00**

## SANDWICHES

<b>Egg Sandwiches served on a Croissant, Brioche Bun or Bagel</b>	
<b>Scrambled Eggs with Cheese</b>	<b>6.95</b>
<b>Scrambled Eggs with Bacon, Ham or Sausage</b>	<b>7.95</b>
<b>Scrambled Eggs with Cheese and Bacon, Ham or Sausage</b>	<b>8.95</b>
<b>Black Angus Sliders</b>	<b>11.50</b>
Cheddar Cheese, Grilled Onions, Bacon and Hickory BBQ Sauce	
<b>Po-Boy Shrimp Sandwich</b>	<b>12.95</b>
Fried Shrimp Piled High on a Soft Roll with Lettuce, Tomato and Creole Mayo	
<b>Reuben Sandwich</b>	<b>14.95</b>
Corned Beef, Thousand Island Dressing, Sauerkraut and Swiss Cheese on Grilled Rye Bread	
<b>Parmesan Crusted Panini</b>	<b>9.95</b>
Grilled with Turkey, Ham and Cheddar Cheese on Sourdough Bread	
<b>Miami's Cuban Sandwich</b>	<b>11.25</b>
Sweet Ham, Slow Roasted Pork and Swiss Cheese Press Grilled to Perfection	
<b>Classic Club Sandwich</b>	<b>12.50</b>
Turkey, Ham, Swiss Cheese, Bacon, Lettuce and Tomato	

## APPETIZERS

<b>Jumbo Wild Shrimp Cocktail</b>	<b>12.45</b>
<b>Garlic Shrimp "Ajillo"</b> Sautéed with Virgin Olive Oil, Garlic and a Touch of Chili Peppers	<b>9.95</b>
<b>Empanadas</b> Filled with Roasted Corn, Sweet Ham and Goat Cheese	<b>8.50</b>
<b>Fried Calamari with Tomato Aioli</b>	<b>12.00</b>
<b>Chicken Wings</b> Tossed in a Spicy Citrus BBQ Sauce	<b>10.95</b>
<b>Mahi-Mahi Fingers</b> Mahi-Mahi Lightly Battered and Fried. Served with Key Lime Tartar Sauce	<b>10.95</b>
<b>Ceviche</b> Fish Cured in Lime and Mandarin Juice with Diced Tomatoes, Avocado and Blue Corn Tortilla Chips	<b>10.75</b>
<b>Truffle Parmesan Fries</b> Topped with Parmesan and Herbs	<b>7.25</b>
<b>Tapa Plate of Manchego Cheese, Fried Chorizo and Assorted Olives</b>	<b>9.25</b>
<b>Artichoke Spinach Dip</b> Served with Blue Corn Tortilla Chips	<b>10.00</b>
<b>Cream of Black Bean Soup</b> With a Touch of Sherry Served with Sour Cream and Chives	<b>6.00</b>

## SALADS

<b>The Wedge</b> Iceberg Wedge with Creamy Blue Cheese Dressing Topped with Crumbled Blue Cheese, Bacon and Tomato.	<b>11.00</b>
<b>Grilled Steak Salad</b> Beef Tenderloin Sliced over Mixed Greens with Apples, Walnuts and Buttermilk Horseradish Dressing	<b>17.75</b>
<b>Clubhouse Salad</b> Mixed Field Greens with Cranberries, Candied Pecans, Goat Cheese, Onions and Tossed in a Honey Balsamic Vinaigrette	<b>9.95</b>
<b>Kale Caesar Salad</b> Small <b>6.95</b> / Large <b>8.50</b> A Bed of Fresh Chopped Kale Tossed in our House Caesar Dressing and Topped with Fresh Shaved Parmesan Cheese, Chopped Bacon and Grape Tomatoes	
<b>Traditional Caesar Salad</b> Small <b>6.95</b> / Large <b>8.50</b>	
<b>Add to any Entree Salad:</b> Chicken <b>6.00</b> / Dolphin <b>7.50</b> / Sliced Grilled Steak <b>8.50</b>	
<b>Side Salad</b> Mixed Greens, Tomatoes, Onions, Cucumbers and Carrots	<b>5.75</b>
<b>Dressings:</b> Ranch • Thousand Island • Blue Cheese Honey Balsamic Vinaigrette	

## ENTREES

<b>Filet Mignon</b> An 8oz Filet Mignon Wrapped in Applewood Bacon and Topped with our Homemade Mushroom Merlot Sauce. Served with Mashed Potatoes and Sautéed Vegetables	<b>25.50</b>
<b>Grilled Skirt Steak</b> Served with Mashed Potatoes, Vegetables and Grilled Tomato Provençal	<b>26.50</b>
<b>Tomato Basil Mahi-Mahi</b> Mahi-Mahi Filet Lightly Crusted with Breadcrumbs, Parmesan Cheese and Garlic Butter, Topped with Tomatoes, Capers and Basil. Served with Mashed Potatoes and Vegetables	<b>18.50</b>
<b>Swordfish "Black and Blue"</b> Char-Grilled Swordfish with Caramelized Onions and Crumbled Blue Cheese. Served with French Fries and Vegetables	<b>19.75</b>
<b>Breaded Chicken Parmesan</b> Topped with Pomodoro Sauce, Provolone, Mozzarella and Parmesan Cheese au Gratin. Served with Fettuccini in a Pink Vodka Sauce	<b>16.50</b>
<b>Beef Milanese Tricolore</b> Breaded Beef Paillard Topped with Arugula, Greens, Tomatoes, Onions and Fresh Shaved Parmesan. Served with French Fries, Also available with Breaded Chicken	<b>17.50</b>
<b>Shrimp Fettuccini a la Carbonara</b> Bacon Wrapped Jumbo Shrimp with Fettuccini and Green Peas in Carbonara Sauce	<b>22.50</b>
<b>Crispy Clubhouse Chicken</b> Boneless Fried Chicken Chunks Southern Style with the Skin On, Drizzled with Cayenne Infused Honey and Served with Sweet Potato Fries	<b>14.50</b>
<b>Pasta Giardino</b> Gluten Free Brown Rice Pasta Sautéed in Olive Oil, Marinara Sauce, Garlic, Diced Tomato and Tossed with a Fresh Vegetable Medley	<b>13.50</b>

## SIDES

**3.75**

<b>French Fries</b>
<b>Sweet Potato Fries</b>
<b>Mashed Potatoes</b>
<b>Grilled Tomato Provençal</b>
<b>Ciabatta Herb Toast</b>
<b>Julienne of Vegetables</b>
<b>White Rice</b>

## DESSERTS

<b>Crème Brûlée</b>	<b>6.50</b>
<b>Brownie Sundae</b> with Vanilla Ice Cream, Whipped Cream, Fudge and Candied Pecans	<b>6.75</b>
<b>Fresh Strawberries</b> with Whipped Crème Patissiere	<b>7.75</b>
<b>Florida Key Lime Pie</b>	<b>5.50</b>