

BEERS FROM AROUND THE WORLD

DRAFT ON TAP

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

BY THE BOTTLE

Bud Light - USA	6.50
Budweiser - USA	6.50
Yuengling Lager - USA	6.95
Space Dust IPA - USA	10.75
Red Hook Long Hammer IPA - USA	7.50
Fat Tire - USA	7.50
Chimay Grand Reserve Blue - Belgium	12.50
Delirium Tremens - Belgium	12.25
Warsteiner Pilsner - Germany	7.50
Pilsner Urquell - Czech Republic	7.50
Peroni Nastro Azzuro - Italy	7.50
Mahou - Spain	7.75
Sapporo (16oz) - Japan	8.95
Guinness Draught (14.9 oz)	8.95
Amstel Light - Holland	7.25
Corona - Mexico	7.25
Presidente - Dominican Republic	6.95
Red Stripe - Jamaica	7.50
St. Pauli (non-alcoholic) - Germany	5.50

WINE LIST

RED

Sebastiani - Merlot - <i>Sonoma Coast</i>	28.00
Guenoc - Petit Sirah - <i>Lake County</i>	28.00
J Lohr Seven Oaks - Cabernet Sauvignon - <i>Paso Robles</i>	30.00
Hahn Pinot Noir - <i>Monterey County</i>	30.00

WHITE

Chalk Hill - Chardonnay - <i>Sonoma</i>	42.00
Pigbin Friuli Grave - Pinot Grigio - <i>Italy</i>	26.00
Roth - Sauvignon Blanc - <i>Alexander Valley</i>	28.00

HOUSE WINE

Salmon Creek Cellars - <i>California</i> Cabernet Sauvignon - Merlot - Chardonnay - Pinot Grigio	Glass 7.75 / Bottle 24.50
Montecillo Rioja Crianza - <i>Spanish Red</i>	Glass 8.95 / Bottle 26.50
Torre La Moreira Albariño - <i>Spanish White</i>	Glass 9.25 / Bottle 28.50

SANGRIA

Spanish Red Wine Sangria	Glass 7.75 / Pitcher 24.95
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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.



CONCOURSE "D"

GATE D-24

MIAMI INTERNATIONAL AIRPORT

305.876.0616

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KIDS MENU AVAILABLE

BREAKFAST ENTREES

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

OMELETTES

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

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

Egg Sandwiches served on a Croissant, Brioche Bun or Bagel*	
Scrambled Eggs with Cheese*	6.95
Scrambled Eggs with Bacon, Ham or Sausage*	7.95
Scrambled Eggs with Cheese and Bacon, Ham or Sausage*	8.95
Black Angus Sliders*	11.50
Cheddar Cheese, Grilled Onions, Bacon and Hickory BBQ Sauce	
Po-Boy Shrimp Sandwich	12.95
Fried Shrimp Piled High on a Soft Roll with Lettuce, Tomato and Creole Mayo	
Reuben Sandwich	15.50
Corned Beef, Thousand Island Dressing, Sauerkraut and Swiss Cheese on Grilled Rye Bread	
Parmesan Crusted Panini	10.50
Grilled with Turkey, Ham and Cheddar Cheese on Sourdough Bread	
Miami's Cuban Sandwich	11.25
Sweet Ham, Slow Roasted Pork and Swiss Cheese Press Grilled to Perfection	
Classic Club Sandwich	13.00
Turkey, Ham, Swiss Cheese, Bacon, Lettuce and Tomato	

APPETIZERS

Jumbo Wild Shrimp Cocktail	12.45
Garlic Shrimp "Ajillo" Sautéed with Virgin Olive Oil, Garlic and a Touch of Chili Peppers	10.25
Empanadas Filled with Roasted Corn, Sweet Ham and Goat Cheese	8.50
Fried Calamari with Tomato Aioli	12.50
Chicken Wings Tossed in a Spicy Citrus BBQ Sauce	11.50
Mahi-Mahi Fingers* Mahi-Mahi Lightly Battered and Fried. Served with Key Lime Tartar Sauce	10.95
Ceviche* Fish Cured in Lime and Mandarin Juice with Diced Tomatoes, Avocado and Blue Corn Tortilla Chips	10.95
Truffle Parmesan Fries Topped with Parmesan and Herbs	7.75
Tapa Plate of Manchego Cheese, Fried Chorizo and Assorted Olives	9.25
Artichoke Spinach Dip Served with Blue Corn Tortilla Chips	10.50
Cream of Black Bean Soup With a Touch of Sherry Served with Sour Cream and Chives	6.00

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SALADS

The Wedge Iceberg Wedge with Creamy Blue Cheese Dressing Topped with Crumbled Blue Cheese, Bacon and Tomato.	11.50
Grilled Steak Salad* Beef Tenderloin Sliced over Mixed Greens with Apples, Walnuts and Buttermilk Horseradish Dressing	17.95
Clubhouse Salad Mixed Field Greens with Cranberries, Candied Pecans, Goat Cheese, Onions and Tossed in a Honey Balsamic Vinaigrette	9.95
Kale Caesar Salad Small 6.95 / Large 9.25 A Bed of Fresh Chopped Kale Tossed in our House Caesar Dressing and Topped with Fresh Shaved Parmesan Cheese, Chopped Bacon and Grape Tomatoes	
Traditional Caesar Salad Small 6.95 / Large 9.25	
Add to any Entree Salad: Chicken 6.00 / Mahi* 7.50 / Sliced Grilled Steak* 9.50	
Side Salad 5.95 Mixed Greens, Tomatoes, Onions, Cucumbers and Carrots	
Dressings: Ranch • Thousand Island • Blue Cheese Honey Balsamic Vinaigrette	

ENTREES

Filet Mignon* An 8oz Filet Mignon Wrapped in Applewood Bacon and Topped with our Homemade Mushroom Merlot Sauce. Served with Mashed Potatoes and Sautéed Vegetables	25.50
Grilled Skirt Steak* "Churrasco" Served with Mashed Potatoes, Vegetables and Grilled Tomato Provençal	26.95
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	18.50
Swordfish* "Black and Blue" Char-Grilled Swordfish with Caramelized Onions and Crumbled Blue Cheese. Served with French Fries and Vegetables	19.75
Breaded Chicken Parmesan Topped with Pomodoro Sauce, Provolone, Mozzarella and Parmesan Cheese au Gratin. Served with Fettuccini in a Pink Vodka Sauce	16.75
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	17.75
Shrimp Fettuccini a la Carbonara Bacon Wrapped Jumbo Shrimp with Fettuccini and Green Peas in Carbonara Sauce	22.75
Crispy Clubhouse Chicken Boneless Fried Chicken Chunks Southern Style with the Skin On, Drizzled with Cayenne Infused Honey and Served with Sweet Potato Fries	14.50
Pasta Giardino Gluten Free Brown Rice Pasta Sautéed in Olive Oil, Marinara Sauce, Garlic, Diced Tomato and Tossed with a Fresh Vegetable Medley	13.75

SIDES

French Fries	3.95
Sweet Potato Fries	
Mashed Potatoes	
Grilled Tomato Provençal	
Ciabatta Herb Toast	
Julienne of Vegetables	
White Rice	

DESSERTS

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