



**LIGHT
KEEPERS**

**MONDAY
THROUGH
FRIDAY**

**MIAMI
SPICE**

LUNCH

\$23 PER PERSON, PLUS TAX AND GRATUITY

1ST COURSE

CHOICE OF

CHILLED CORN SOUP Foraged Mushroom Custard, Blue Crab

ROCCO'S BURRATA Heirloom Tomatoes, Macerated Cherries, Vincotto

SWEET PEAS AND BEANS SALAD Tarragon, Meyer Lemon Chili Dressing

2ND COURSE

CHOICE OF

LK CHEESEBURGER Watercress, Aged Cheddar, Garlic Fries

ROAST CHICKEN CHOP SALAD Crisp Summer Lettuce, Avocado, Florida Citrus

PEI MUSSELS & LAGER Shallots Confit, Fine Herbs & Local Brew

MAINE LOBSTER ROLL Potato Roll, Celery, Chive Butter
\$12 Supplement

3RD COURSE

CHOICE OF

ST. DOMINGUE CHOCOLATE CUSTARD (GF)
Maple Chocolate Cake, Yuzu Curd, Naval Orange Clouds

RASPBERRY SOFT MERINGUE (GF/DF)
Summer Berries, Dairy Free Crème Chantilly,
Almond Milk Rocks



**LIGHT
KEEPERS**

**SUNDAY
THROUGH
FRIDAY**

**MIAMI
SPICE**

DINNER

\$39 PER PERSON, PLUS TAX AND GRATUITY

1ST COURSE

CHOICE OF

CHILLED CORN SOUP Foraged Mushroom Custard, Blue Crab

ROCCO'S BURRATA Heirloom Tomatoes, Macerated Cherries, Vincotto

SWEET PEAS AND BEANS SALAD Tarragon, Meyer Lemon Chili Dressing

BAY SCALLOP CRUDO Aji Dulce, Mango, Passion Fruit

2ND COURSE

CHOICE OF

RICOTTA CAVATELLI Roasted Tomato Sauce, Torn Basil, Garlic Bread Crumble - Add Lobster \$18

STEAMED RED SNAPPER Pei Mussels, Local Brew & Scalloped Potatoes

ROAST CHICKEN BREAST Au Jus, Berber Spice Rub, Beluga Lentils

TERES MAJOR STEAK Lemon Crushed Potatoes, Mustard Sauce

3RD COURSE

CHOICE OF

ST. DOMINGUE CHOCOLATE CUSTARD (GF)

Maple Chocolate Cake, Yuzu Curd, Naval Orange Clouds

RASPBERRY SOFT MERINGUE (GF/DF)

Summer Berries, Dairy Free Crème Chantilly, Almond Milk Rocks