



Lava Stone Dinner / Neomi's Terrace

Hot lava stone cooking is one of the oldest methods of cooking. Our beach-side version is in its simplicity. Be your own chef: choose your dinner and cook it to your desired level of perfection.

🔥 Lava stones are served very HOT, please do not touch 🔥

Appetizers

Grilled Vegetable Burrata | tomato confit | pine nuts | vincotto reduction | 14

Chick Pea Hummus | celery & carrots | feta cheese | toasted pistachio | vegetable chips | 12

Shrimp Cocktail | cilantro remoulade | vodka cocktail sauce | lemon | 16

Heirloom Tomato Bruschetta | olive oil | basil | sweet onion | parmesan flatbread | 11

Holy Guacamole! | 13

Fresh California Haas avocados, mashed lightly with cilantro, lime, tomatoes and a touch of fresh jalapeno
Served in a traditional Molcajeta with corn tortilla chips

Pico de Gallo Salsa | 4

Salads

please choose one

Classic Caesar | **Beet, Arugula, & Goat Cheese** | **Famous Wedge Salad**

The Mojito Bar

Complement your Lava Stone Dinner with one of our refreshing cocktails made with a variety of specialty rums

Traditional Mojito | Bacardi Silver | lime | sugar | mint | splash of soda 12.50

Frozen Coconut Mojito | Bacardi | Malibu | piña colada | mint 12.50

Citrus Mojito | Bacardi Limon | Florida citrus | mint | splash of Sprite 12.50

Mojito & Bubbles | Bacardi Silver | traditional Mojito | Prosecco 12.50

Aged Mojito | Zacapa Rum | Brown Sugar Syrup | lime | mint 12.50

Entrée

8 oz. Prime Filet Mignon | 42

Local Catch | Market Price

4 Jumbo Sea Scallops | 30

Organic Chicken Breast | 20

10 oz. Churrasco Skirt Steak | 30

8 oz. Lobster Tail | removed from shell | 32

4 Marinated Colossal Shrimp | 27

Churrasco & Chicken | 32

Petite Filet & Chicken | 33

Lobster & Seafood of Choice | 34

Churrasco & Seafood of Choice | 34

Petite Filet & Seafood of Choice | 35

Angus Beef Burger | salad or choice of side | 18

Sides

please choose one

Loaded Baked Potato | Steak Fries | Spanish Chorizo Potato Salad | Paella Style Rice

Condiments & Sauces

All entrees come with classic maitre d' butter & chimichurri. Please choose one more condiment:

Mango BBQ Sauce | great on any beef or chicken

Pineapple Jalapeno Pico de Gallo | perfect with seafood

Key Lime Compound Butter | compliments seafood and chicken entrees

Melinda's Black Pepper Ketchup | not your ordinary ketchup - great on steaks or chicken

Additional Bread Service | 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a food borne illness.
It is recommended to cook your food well done, please cook at your own risk.
An eighteen percent service charge and nine percent sales tax will be added to your check.*

