



SAMPLE DINNER MENU

Menu changes daily - No sharing/No substitutes, No Take Out

Please choose one from each course

APPETIZER

**SOUP OF THE NIGHT: ROASTED
CAULIFLOWER BISQUE**
With a Goat Cheese Crostini

FRITTERS OF THE NIGHT:
With Black Bean Corn Salsa and a
Chipotle Aioli

LEMON ROASTED GARLIC CAESAR SALAD
Romaine Lettuce, Fresh Squeezed Lemon, Shaved Reggiano, Roasted Garlic & Lemon Sizzled
Wontons

ENTRÉE

PAN SEARED BRANZINO
With Red Bliss Mash, and an Arugula Salad With Red Onion, Heirloom Cherry Tomato, and a
Lemon Agave Vinaigrette

PAN FRIED VEAL PARMESAN
With Carrot Tomato Marinara & Mozzarella Served with an Arugula Salad

CERTIFIED ANGUS BEEF FLAT IRON STEAK
With Herb Butter Mash, Sauteed Brussel Sprouts and a Double Mustard Demi Cream

VEGETARIAN OF THE NIGHT: VEGETABLE NAPOLEON
Layered with a Shallot Polenta Cake, Roasted Portobello Mushroom Cap, Yellow Beefsteak
Tomato & Zucchini Topped with Melted Mozzarella and Balsamic Reduction in an Arugula Pesto
Cream

DESSERT

MANGO TRES LECHEs
With Fresh Mango & Chantilly Cream

**CHOCOLATE CHIP ICE CREAM
SANDWICH**

SORBET OF THE DAY: PASSION FRUIT

\$39

(Not inclusive of tax and gratuity)

Ortanique on the Mile | 278 Miracle Mile | 305.446.7710 | OrtaniqueRestaurants.com

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