

TEN20 CAFE CLEVELANDER



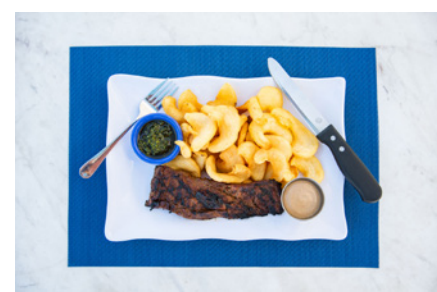
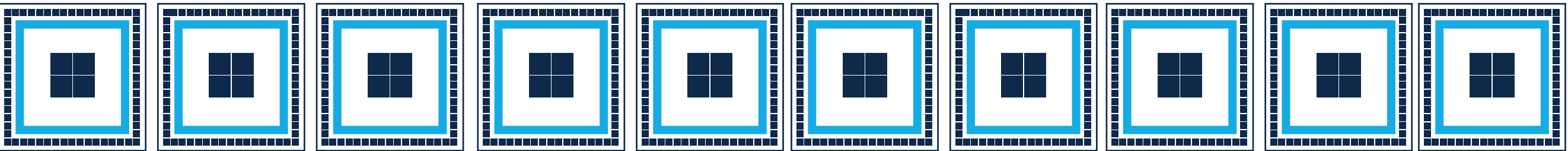
STARTERS

- COCONUT SHRIMP** 16
Coconut, panko and sesame coated deep fried shrimp served with apricot chili dip
- EMPANADAS** 14
Two large beef empanadas served with cilantro lime aioli
- BAJA FISH TACOS** 17
Beer battered Mahi-Mahi topped with red cabbage, cilantro, radish, serrano aioli on fresh corn tortillas. Served with a side of pico de gallo
- CALAMARI** 14
Buttermilk batter fried calamari topped with cherry peppers. Served with marinara & lemon caper mayo
- CHURRASCO TACOS** 17
Marinated chopped Churrasco skirt steak & onions topped with guacamole, cilantro on a corn tortilla. Served with a side of pico de gallo
- CHICKEN TENDERS** 13
Seasoned batter and maple mustard



SALADS

- CAESAR** 10
Fresh romaine, Parmesan, ciabatta croutons & classic Caesar dressing
add chicken breast \$7 | shrimp \$11 | mahi-mahi \$13 | skirt steak \$12
- SHRIMP LOUIE** 22
Crisp iceberg lettuce and cold poached shrimp tossed in classic Louie dressing. Served with asparagus, tomatoes, cucumbers and avocado
- SEARED TUNA** 23
Thinly sliced seared Ahi tuna topped with volcanic salt, tropical citrus sauce, sesame oil, cilantro, pistachios, cucumber, mixed greens
- SPINACH COBB** 18
Spinach, grilled chicken breast, applewood smoked bacon, hard boiled eggs, tomatoes, crumbled bleu cheese, avocado, ranch dressing
- CLEVE HOUSE SALAD** 10
Fresh greens, tomatoes, red onion, sweet walnuts, crumbled bleu cheese, balsamic vinaigrette
add: chicken breast \$7 | shrimp \$11 | mahi-mahi \$13 | skirt steak \$12



ENTREES

- CHURRASCO STEAK** 27
10 oz marinated churrasco skirt steak grilled to your liking, served with housemade chimichurri and sidewinder fries
- LASAGNA BLANCA** 24
Braised pulled chicken lasagna with bechamel sauce, ricotta, mozzarella, parmesan
- STUFFED SALMON** 26
Crab, shrimp & lobster stuffing, mashed potatoes, sauteed green beans & spinach, lemon Dijon sauce
- CARIBBEAN CONCH** 24
Delicious and tender fried conch filets breaded and fried and served over a tropical salad of mangos, cucumbers, shaved carrots, red onion and tart pomegranate seeds dressed in a citrus vinaigrette. Served with apricot chili sauce and lime wedges
- SEAFOOD PASTA** 29
Mussels, shrimp, calamari and a grilled prawn cooked in white wine, clam juice, olive oil, shallots, garlic, butter, and red pepper flakes served over white linguini



ISLAND SPICED HALF CHICKEN

- 22
Jerk marinated half chicken roasted to perfection. Served with a tropical salad of pineapple and citrus and side of scotch bonnet honey aioli
- CHICKEN PARMESAN** 26
Double chicken breast, lightly breaded, fried and topped with San Marzano tomatoes and melted mozzarella. Served with arugula salad



WINGS

- OUR FAMOUS GRILLED CHICKEN WINGS**
Served with our house made wing sauce
Eight wings for \$15
add: carrots & celery with bleu cheese \$2



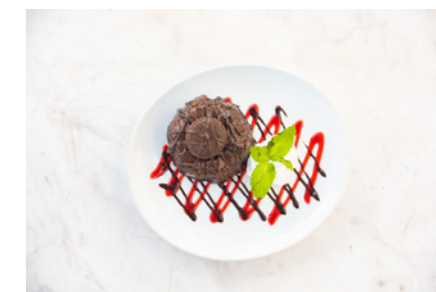
SIDES

- ONION RINGS** 10
served with chipotle aioli
- TRUFFLE FRIES** 9
white truffle & fresh parmesan
- TATER TOTS** 8
- SWEET POTATO FRIES** 6



PIZZAS

- MARGHERITA** 16
Fresh tomatoes, fresh mozzarella, basil, olive oil, marinara
- THE WORKS** 19
Pepperoni, sausage, applewood smoke bacon, mushrooms, bell peppers, onions, mozzarella, marinara
- BBQ CHICKEN** 17
Grilled chicken breast, red onion, mozzarella cheese, cilantro, smoky BBQ sauce
- PEPPERONI** 17
Pepperoni, mozzarella, housemade marinara



HAPPY ENDINGS

- PINEAPPLE BOURBON CAKE** 10
Housemade butter pineapple cake with bourbon caramel, vanilla ice cream and a chocolate dipped pineapple
- COCONUT CREAM PIE** 9
Coconut custard in a flakey crust topped with whipped cream and toasted coconut flakes
- CHOCOLATE ERUPTION** ... 9
Rich chocolate cake with a molten center topped with whipped cream and raspberry syrup

BUNS



CLEVELAND BURGER

- 19
Our signature double patty topped with caramelized onions, melted cheddar cheese, lettuce tomato, red onion
add a patty and make it a triple for \$4
- GRILLED MAHI MAHI SANDO** 19
Grilled mahi-mahi filet, lettuce, tomato, red onion, tartar sauce



HOT HONEY CHICKEN SANDO

- 17
Juicy and crispy fried boneless chicken thigh dipped in our devilish fire bath served on a potato roll with lettuce and sweet dill pickle chips



RICH BOY

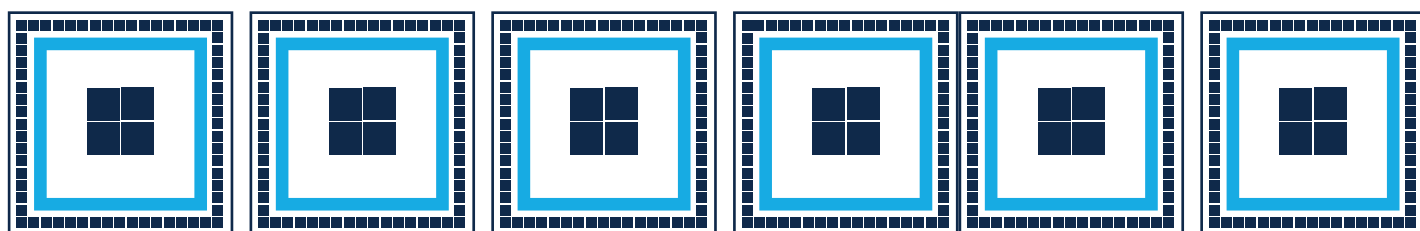
- 17
Our version of the classic oyster po'boy. Golden fried oysters stuffed into a fresh baguette with spicy remoulade, crisp lettuce, fresh tomatoes and sweet dill pickle chips

CHICKEN FAJITA WRAP

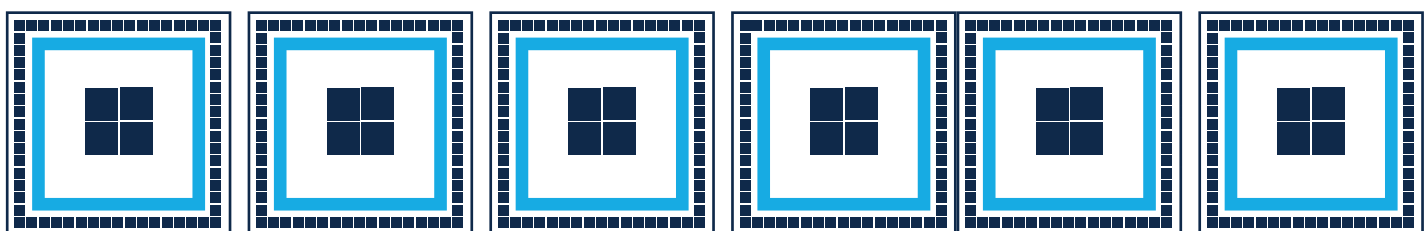
- 17
Grilled chicken breast, bell peppers, onions, fresh salsa, shredded lettuce, aged cheddar, sour cream and guacamole

20% Service Charge, Sales and Resort Taxes Added to Final Check

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Some of our items are prepared with peanut based ingredients. If you have any type of food allergies, please inform your server so we can accommodate your needs.



BEVERAGES



FAMOUS FROZENS

Regular \$14 | Large \$18

- Mickey's Rum Runner**
Bacardi Superior
Add a floater of Bacardi Black \$2
- Cleve Colada**
Rum Haven
Add a floater of Stolen Dark Rum \$2
- SOBE Lemonde**
Stoli Original
Add a floater of Stoli \$2
- Raging Bull**
New Amsterdam Vodka
Add a floater of Stoli \$2
- Deco Margarita**
El Jimador
Add a floater of Milagro Silver \$2
- Miami Vice**
Half Mickey's Rum Runner & Half Colada
Add a floater of Stolen Dark Rum \$2



SPECIALTY COCKTAILS

Regular \$14 | 45oz Mega \$36 | Pitcher \$46

- Classic Mojito**
Bacardi Superior Rum, simple syrup, fresh lime, mint & club soda Ask us about our flavored mojitos!
- Midnight Mojito**
Hennessy Black, simple syrup, fresh lime, mint & club soda
- Weekend Vice**
Bacardi Superior, Blue Curaçao, pineapple juice, coconut puree
- Vanilla Twist**
Stoli Vanilla, muddled lime, kiwi puree, soda
- Brazilian Berry**
Leblon Cachaca, fresh lime, strawberry purée & club soda
- Perfect Margarita**
Herradura Silver, Patrón Citronge, sour mix & orange juice
Spice it up with Ancho Reyes Chile Liqueur \$2
- Rum DMC**
Bacardi Dragon Fruit, Bacardi Mango, Bacardi Coconut, Red Bull Coco Berry
- Berry Lemonade**
Belvedere Vodka, raspberry purée & lemonade
- Don't Be A Peach**
Grey Goose, iced tea, sour mix & peach purée
- Cleve-O-Politan**
Stoli O, cranberry juice, lime juice, simple syrup
- Bye Felicia**
New Amsterdam Vodka, New Amsterdam Gin, Bacardi Rum, El Jimador, watermelon liquor, sprite, sweet & sour
- Caribbean Punch**
Bacardi Tangerine, Bacardi Raspberry, Bacardi Coconut, cranberry, pineapple & orange juice

Coca-Cola Products \$3.50 | Red Bull \$6 | Bottled Water \$3.50

SPARKLING WINE

GLASS

- Korbel Split \$11
Martini & Rossi Rosé Split \$13

WHITE WINE

GLASS | HH | BOTTLE

- Juliette Rosé \$10 | \$7 | \$37
Canyon Road Chardonnay \$10 | \$7 | \$37
Whitehaven Sauvignon Blanc \$11 | \$7 | \$41

RED WINE

GLASS | HH | BOTTLE

- Canyon Road Cabernet Sauvignon \$10 | \$7 | \$37
La Crema Pinot Noir \$13 | \$7 | \$49
Chateau Montelena Cabernet Sauvignon \$100

BOTTLED & CANNED BEER

SINGLE | HH | BUCKET

- Budweiser \$7 | \$6 | \$29
Bud Light \$7 | \$6 | \$29
O'Doul's (Non-Alcoholic) \$7 | \$6 | \$29
Heineken \$8 | \$7 | \$35
Corona \$8 | \$7 | \$35
Modelo Especial \$8 | \$7 | \$35
Presidente \$8 | \$7 | \$35
Michelob Ultra \$8 | \$7 | \$35
Goose Island IPA \$8 | \$7 | \$35

HOUSE SPIRIT BRANDS

REGULAR | HH

- El Jimador | New Amsterdam | Bacardi
Dewar's | Jack Daniel's \$12 | \$7

LOCAL DRAFT BEER

PINT | HH | PITCHER

- Cleveland Pils \$8 | \$7 | \$24
a local pilsner by Concrete Beach Brewery

DRAFT BEER

SINGLE | HH | BUCKET

- Bud Light \$7 | \$6 | \$21
Shock Top \$7 | \$6 | \$21
Heineken \$8 | \$7 | \$21
Corona Light \$8 | \$7 | \$21
Stella Artois \$8 | \$7 | \$21

LOCAL CRAFT BEER

Cans and Bottles

SINGLE | HH | BUCKET

- Concrete Beach Brewery | Miami, FL
Havana Lager | 5.2% ABV \$9 | \$7 | \$40
MIA Beer Company | Miami, FL
Miami Weiss | 6.0% ABV \$9 | \$7 | \$40
305 Golden Ale | 5.0% ABV \$9 | \$7 | \$40
Biscayne Bay Brewing Company | Miami, FL
Miami Pale Ale | 5.5% ABV \$9 | \$7 | \$40

TEN20 CAFE CLEVELANDER

