

The Bar @ 725 SOUTH

STARTERS

SIGNATURE CRAB CAKES 13
Colossal Lump Crabmeat, Bacon Remoulade, Micro Greens

CREAMY TOMATO BASIL SOUP 7
Garlic Croutons, Micro Greens

TRUFFLE POTATO FRIES 6
Parmesan, Garlic Aioli

CHICKEN WINGS 10
(Naked, Buffalo, BBQ, Old Bay) Celery, Carrots, Blue Cheese Dressing

CHEESE BOARD 13
Artisan Cheeses, Honeycomb, Fruits, Lavash Crackers

BAHAMIAN CONCH FRITTER 10
Charred Pineapple Salsa

CUBANO EGG ROLL 8
Cilantro-Jalapeno Aioli

THE WESTIN CALAMARI 11
Sweet Chili Sauce, Toasted Almonds, Green Beans

SALADS

CHOP CHOP 10
Romaine, Iceberg, Bacon, Tomato, Avocado, Blue Cheese, Eggs

CLASSIC CAESAR 11
Romaine Hearts, Parmesan, Garlic
Croutons, House-Made Caesar Dressing

STRAWBERRY + FETA 12
Baby Lettuces, Cucumber, Toasted Almond,
Mandarin Oranges

+ CHICKEN 5 + SALMON 6 + JUMBO SHRIMP 8 + SKIRT STEAK 8

DRESSING: Balsamic Dijon, Ranch, Blue Cheese, Caesar, Lemon, Red Wine,
Ginger Sesame

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR
EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS.*

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SANDWICHES

Choice of: Skinny Fries, Dressed Green, Chopped Seasonal Fruit

SUPER LUMP CRAB CAKE 16
Baby Greens, Tomato, Pickled Red Onion, Remoulade

SLICED CHICKEN PANINI 13
Sundried Tomato, Basil, Provolone, Garlic Aioli

FLORIDA BLACK GROUPER 17
Grilled, Blackened, or Fried
Remoulade, Baby Greens, Pickled Red Onion

8 OZ. CERTIFIED ANGUS BEEF BURGER 14
Lettuce, Tomato, Onion, Pickle, Brioche

Add-On: \$.75 each. Bacon, Mushrooms, Avocado, Fried Egg, Cheese

MAINS

PAN SEARED SCOTTISH SALMON 22
Fingerling Potato, Garlicky Spinach, Saffron Fumet

SPIT ROASTED HALF FREE RANGE CHICKEN 17
Yucca Fries, Coleslaw, Cilantro-Jalapeno Aioli

SPAGHETTI AND SHRIMP PESTO 22
Diced Vegetables, Parmesan Grana Padano

ROASTED 7 OZ. FILET MIGNON 26
Fingerling Potato, Diced Vegetables, Merlot
onion Jam, Demi Glace

DESSERTS

CHOCOLATE GANACHE BUNDT CAKE 8
Vanilla Bean Ice Cream, Raspberry Syrup

FLORIDA KEY LIME TARTLETS 7
Blueberry Compote, Key Lime Syrup

COOKIES & ICE CREAM FOR TWO 9
Whole Pint Haagan Dazs Ice Cream, Chocolate Chip Cookies

FRESH SEASONAL BERRIES 6
Grand Marnier Crème Anglaise

Executive Chef – Tony Van Hang
Executive Sous – Joseph Viruet