



EL Mirador Restaurant

Breakfast Hours 6:30AM to 10:30AM WEEKDAYS
6:30AM to 11:00AM WEEKENDS



Specialities

Sunrise Sandwich / 840 CAL

One egg, cooked any style, cheddar cheese and choice of meat on an English muffin, served with breakfast potatoes. \$10.00

Veggie Skillet / 850 CAL

Two eggs, cooked any style, broccoli, mushrooms, peppers, onion and tomatoes served with breakfast potatoes and topped with shredded cheddar cheese. \$10.50

Morning Breakfast Burrito / 1280 CAL

Two scrambled eggs with onion, peppers, bacon, crisp potatoes and shredded cheese wrapped in a warm flour tortilla. \$11.00

Cuban Sandwich Omelet / 1100 CAL

Two eggs omelet with ham & onion sautéed, swiss cheese in a Cuban bread sandwich accompany with home fries potato. \$12.00

Steak and Eggs / 930 CAL

A 5 oz. Top Sirloin, cooked to order, with two eggs prepared any style. \$17.00

Eggs Benedict / 900 CAL

Two poached eggs and Ham on an English muffin topped with Hollandaise sauce. \$12.00

Huevos Rancheros / 870 CAL

Two eggs, cooked any style, served over refried beans, pico de gallo, tangy cheeses and served with a flour tortilla. \$11.00

Texas French Toast / 1205 CAL

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. \$9.00

Sides

Fruit \$5.00 / 100 CAL

Breakfast Potatoes \$5.00 / 290 CAL

Bacon \$5.00 / 160 CAL

Sausage \$5.00 / 360 CAL

Toast \$4.00 / 120 CAL

Oatmeal \$6.00 / 450 CAL

Extra Egg \$2.00 / 90 CAL

Yogurt \$4.00 / 150 CAL

Drinks

Coffee \$3.50 / 0 CAL

Juice \$4.00 / 110-140 CAL

Tea \$3.50 / 0 CAL

Milk \$3.50 / 150 CAL

Assorted Soft Drinks \$2.50 / 0-160 CAL

Hotel Favorites

InnJoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$11.00

Tailor Made 3 Egg Omelette / 640+ CAL

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. \$12.00

Start Fresh Wrap / 820 CAL

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$10.00

Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$9.00

Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$11.00

Pancakes / 1300 CAL

Griddle pancakes topped with butter and served with syrup. Add Blueberry, \$ 1.00. \$9.00

Room Service Dial Ext. 53

A \$ 3.00 delivery charge, a 18 % gratuity charge, and applicable sales tax will be added to the price of all items.

*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.

• a 18 % service charge will be automatically added to the bill.
2,000 calories a day is used for general nutritional advice, but calorie needs vary.
Additional nutrition information available upon request.





El Mirador Restaurant

Dinner Hours

6:00PM to 11:00PM 7 DAYS A WEEK



Small Bites

Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$12.50

Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$12.00

Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$10.00
Add Grilled Chicken. \$Add Grilled Chicken \$ 6.00 / 187 CAL
Add Shrimp or Steak. \$Add Shrimp \$ 10.00 - Add Steak \$ 10.00 / 112-286 CAL



Salads

Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$10.00
Add Grilled Chicken. \$6.00 / 187 CAL
Add Shrimp or Steak. \$Add Shrimp \$ 10.00 - Add Steak \$ 10.00 / 112-286 CAL

Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$22.00

Desserts

Brownie Sundae \$7.00 / 1010 CAL

NY Cheesecake \$7.00 / 800 CAL

Sides

French Fries \$5.00 / 280 CAL

Side Salad \$5.00 / 150 CAL



Entrees

All of our Entrees are served with your choice of two sides; Pasta dishes are served with a side salad.

Citrus Grilled Salmon / 610 CAL

A fillet of salmon finished in a citrus, white wine butter sauce. \$22.00
Add blackened seasoning with no extra charge

Ribeye Steak / 960 CAL

A 12 oz. ribeye steak garlic confit, fresh rosemary and grilled to order. \$28.00

Penne Pesto & Marinara Sauce. / 960 CAL

Sauté penne pasta in a butter home-made marinara sauce with a touch of chef pesto sauce and dry oregano. \$16.00
Add chicken 6, beef 10, shrimp 10

Grilled Chicken Breast / 850 CAL

Chicken Breast Supreme, seasoned with Montreal chicken seasoning, sour orange, garlic confit, rosemary, and grilled to order, served with light lemon and garlic sauce. \$16.00



Burgers & Sandwiches

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$12.00

Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$15.00

**Room Service
Dial Ext. 53**

A \$ 3.00 delivery charge, a 18 % gratuity charge, and

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For parties of 10 or more, a 18 % service charge will be automatically added to the bill.

EL MIRADOR RESTAURANT & BAR

MIAMI LATIN FOOD MENU

APPETIZERS

Soup of the Day 4
Fresh home-made daily

Quesadilla 10
Pepper, onion and blend of cheese grilled in a flour tortilla, server w/ salsa and sour cream
Add chicken 6, beef 10, shrimp 10

Ham Croquets 8
All of cooked ham with bechamel sauce, breaded and fried until golden crispy, 10 ea

Chicken Salad 8
Classic home-made dice of chicken, creamy mayonnaise, crisp celery onion, and fresh herbs. **GF**

Fried Calamary 14
Calamary Breaded, fried until golden and served with special Chef Marinara Sauce

SALADS

CHICKEN 6, BEEF 10, SHRIMP 10

Caesar Salad 10 VEG
Small Caesar Salad 6 VEG
Romaine lettuce, parmesan cheese and croutons, tossed in Caesar dressing.

Tomato, Mozzarella Caprese 14
Tomato, fresh mozzarella, pesto sauce with touch of balsamic vinaigrette. **VEG/GF**

Let & Springs Salad 12 VEG/GF
Rings lettuce, beets, red onion, tomato grapes, and cucumber with balsamic dressing.

Grilled Sirloin Salad 22 GF
Grilled sirloin, mixed greens, crumble cheese, tomatoes and red onion tossed with raspberry vinaigrette

CHEF'S SPECIALTIES

Entrees are served with two sides, pastas with bread

Penne Pesto & Marinara Sauce 15
Sauté penne pasta in butter home-made marinara sauce with touch of chef pesto sauce,
Add chicken 6, shrimp 10, steak 10. **VEG**

Creamy Garlic Penne 15
Sauté penne pasta in garlic butter creamy sauce with a touch of pesto sauce
Add chicken 6, shrimp 10, steak 10. **VEG**

Grilled Pork Loin Charcutière 18
Center cut pork loin, seasoning with a chef rosemary garlic oil and grilled until perfection, server with special chef sauce

BBQ Pineapple Pork Rib 25
Full marinade and Slow cooked, brushed with delicious BBQ and pineapple sauce.

Chicken Breast Lemon Garlic Sauce 16
Grilled chicken supreme with delicious lemon garlic sauce

Filetillo of Chicken Salteado 16
Chicken tender strip sautéed with pepper, onion seasoned with garlic & chef herb selection **GF**

Churrasco Steak Chimichurri 26
10 oz tender beef flap meat garlic seasoned and grilled to order **GF**

Ribeye Steak 28
12oz Ribeye steak seasoned with rosemary confit garlic and grilled to order **GF**

Snapper Filet Maitre d' Hotel 26
Grilled to order, snapper filet seasoned with garlic and olive oil emulsion, topped with maitre d' hotel butter **GF**

Shrimp Casserole 25
Jumbo shrimp seasoned and cooked with fresh garlic, peppers and marinara sauce **GF**

Vegetarian Paella 18 VEG/GF
Exquisite yellow rice casserole, made with, fresh vegetables, olive oil and chef herb selection, served to order
Add Shrimp \$10

VEGETARIAN-**VEG**
GLUTEN FREE-**GF**

SANDWICH & PIZZAS

Sandwich are served with fries

Churrasco Sandwich 20
Tender beef flap meat, garlic seasoned and grilled to order in a hoagie roll, onion, tomato, lettuce and chimichurri sauce

Authentic Cuban Sandwich 13
Cuban bread filled with sliced pork, ham, swiss cheese, mustard and pickles

Havana Burger 13
1/2 pound of pure ground beef seasoned with garlic, pepper, onion and grill to order, server over bun hamburger bread with ham, swiss cheese, lettuce, tomato and pickles

10" Pizzas 13
10 " Italy base with home-made marinara sauce and mozzarella cheese, Add ham, pepperoni, or vegetables x3, Shrimp x 10

SIDES

White rice 4 **VEG/GF**
black beans 4 **VEG/GF**
French Fries 5 **VEG**
Garlic Mashed Potato 5 **VEG**
Fried Sweet Potato 5 **VEG**
Yucca Frita 5 **VEG/GF**
Vegetables 5 **VEG/GF**

DRINKS

Assorted soft drinks 3.00
American Coffee 3.50
Espresso coffee 3.00
Tea 3.50
Milk 3.50
Juice 5.00
Lemonade 5.00

ROOM SERVICE
DIAL EXT. 53
\$3.00 DELIVERY CHARGE

18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO THE PRICES OF ALL ITEMS

EL MIRADOR RESTAURANT & BAR

Every moment has its wine

WINES

RED WINE

CABERNET SAUVIGNON, CANYON ROAD. CA 8/32
CABERNET SAUVIGNON, KENDALL-JACKSON. CA 11/44
MERLOT, CANYON ROAD. CA 8/32
MERLOT, 14 HAND. WA 10/40
RED BLEND, 14 HANS. WA 10/40
PINOT NOIR, MARK WEST. CA 10/40
MALBEC, TINTO NEGRO. MENDOZA, ARG 11/44
RIOJA CRIANZA MARQUES DE CACERES. SP /50

WHITE WINE

CHARDONAY, CANYON ROAD. CA 8/32
CHARDONAY, KENDAL-JACKSON. CA 10/40
SAUVIGNON BLANC, MATUA NZ. 10/40
MOSCATO WHITE, CANYON ROAD. CA 8/32
PINOT GRIGIO, CANYON ROAD. CA 8/32
RIESLING, STE CHATEAU MICHELLE. WA 10/40

ROSE WINE

WHITE ZIFANDEL, CANYON ROAD. CA 8/32
ROSE FROM COTE DE PROVENCE, FLEUR DE MER. FR 15/60

SPARKLIN WINE

PROSECCO ROSE, LALUCA. ITALY 12/48
PROSECCO, LA MARCA. ITALY 12/48
CHAMPAGNE, KORBEL BRUT. CA /60
VEUVE DU VERNAY, ICE. FR /50
LUC BELAIRE, RARE ROSE. FR /80

BEERS

CRAFT

BLUE MOON 7
GOOSE ISLAND IPA 7
SAM ADAMS 7
SHOCK TOP 7

IMPORT

CORONA EXTRA 6.50
HEINEKEN 6.50
STELLA ARTOIS 6.50
MODELO ESPECIAL 6.50
HEINEKEN 0.0 6.50

DOMESTIC

BUD LIGHT 6
MILLER LITE 6
COORS LIGHT 6
MICHELOB ULTRA 6
TORPEDO EXTRA IPA 7

COCKTAILS

MOSCOW MULE 12
MOJITO 12
STRAWBERRY MOJITO 12
MARGARITA 12
STRAWBERRY MARGARITA 12
ULTIMATE CADILLAC MARGARITA 15
CUBA LIBRE 12
CUBATA 15
SEX ON THE BEACH 12
SCREWDRIVER 12
MIMOSA 12
PIÑA COLADA 12
BLOODY MARY 12
RUM COLLINS 12
GIN TONIC 12
MADRAS 12
BLUE LONG ISLAND 12
LONG ISLAND ICED TEA 12
GOLDEN MARGARITA 12
BLUE CORONITA-RITA 15
JACK DANIEL'S LEMONADE 12
APPLE MARTINI 12
CLASSIC MARTINI 12
WHISKEY SOUR 12
AMARETO SOUR 12
COSMOPOLITAN 12
OLD FASHIONED 12

DRINKS

ASSORTED SOFT DRINK 3.00
AMERICAN COFFE 3.50
ESPRESSO COFFEE 3.00
TEA 3.50
MILK 3.50
JUICE 5.00
LEMONADE 5.00

ME TO ENJOY EVERY SATURDAY THE BEST EXPERIENCE IN SALSA NIGHT CLUB 9PM TO 2AM

18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO THE PRICES OF ALL ITEMS

PLEASE DRINK RESPONSIBLY

ROOM SERVICE
DIAL EXT. 53



Sweet Tooth

TRY OUR HOMEMADE
DESSERTS

ADD ICE CREAM FOR 3 BAILEYS TRES LECHE CAKE 7

Home-made moist sponge cake, swimming in 3 milk, Baileys Irish Cream and covered with Chantilly cream.

Warning: contains baileys cream which has alcohol in its ingredients



DULCE DE LECHE FLAN 7

Delicious Home-made 3 milk and dulce de leche custard with caramel sauce

RAISIN & PECAN BREAD PUDDING 7

Home-made combination of 3 milk, french toast bread and vanilla custard mixture, baked and topped with dark caramel

CHOCOLATE CAKE 7

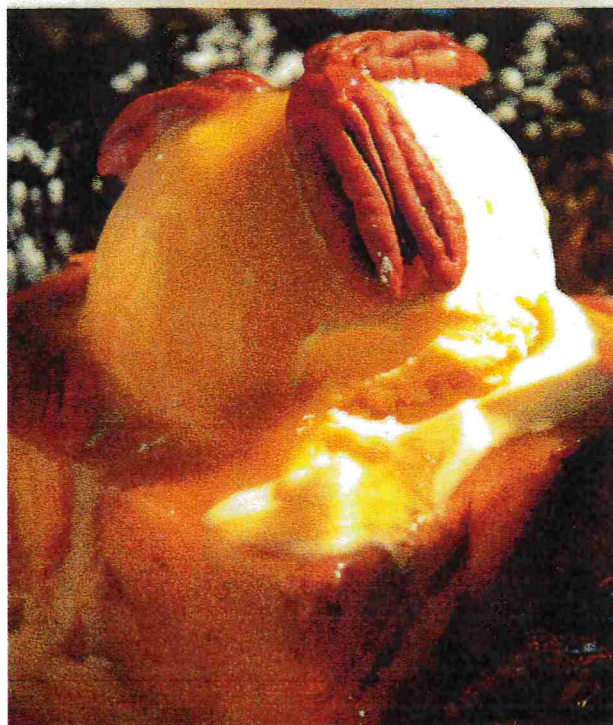
2 layer mosaic chocolate cake

BROWNIE SUNDAY 7

Hot chocolate fudge brownie and your choice of ice cream scoop

NY CHEESE CAKE 7

Classic NY cheese cake



ICE CREAM 4

Ice cream scoop