

TAMARA'S BISTRO

★ DINNER MENU - 5PM TO 11PM ★

APPETIZERS

WATERMELON AND FETA Candied Walnuts.....	9	GRILLED OYSTERS Confit Garlic, Creamed Spinach.....	Mkt
ASSORTED OLIVES Chèvre Crostini, Confit Garlic.....	8	SMOKED CHICKEN IN CUCUMBER Cranberries, Almonds, Sweet and Spicy!.....	10
STEAK TARTARE Cornichons, Bourbon Aioli, Grilled Baguette.....	16	GRILLED ASPARAGUS & PROSCIUTTO CROSTINI'S Parmesan & Olive Oil.....	10
TUNA TARTARE Olive Melba, Tomato Confit with Avocado.....	14	FROMAGE Assorted Cheeses, Grilled Baguette.....	14
SHRIMP COCKTAIL Horseradish Guava BBQ.....	13	MEDITERRANEAN Pita, Hummus, Baba Ghanoush, Tzatziki.....	13
MUSHROOM CROSTINI Confit Garlic, Gruyère.....	10	BACON WRAPPED DATES Boursin Crème Fraiche.....	14
CHARCUTERIE Assorted Cured Meats, Condiments, Grilled Baguette.....	15		

SALADS

HOUSE SALAD Cucumber, Red Onion, Tomato, Olives, Endives.....	S 7 L 11	ENDIVES Roquefort, Arugula, Shaved Apple, Candied Walnuts.....	13
ROMAINE HEART SALAD Garlic Parmesan Aioli, Olive Melba.....	8	NICOISE Butter Greens, Anchovies, Green Beans, Eggs, Potatoes, Olives, Tomatoes.....	14
BIB WEDGE SALAD Bib Lettuce, Roquefort Dressing, Bacon, Heirloom Tomatoes, Onion.....	13	STRAWBERRY SALAD Avocado, Candied Walnuts, Fig, Chèvre, Strawberry Vinaigrette.....	14
BURRATA AND HEIRLOOM TOMATO Basil, Olive Oil, Balsamic Reduction.....	16	ADD ONS: Chicken.....	6
		Tuna or Shrimp.....	8
		Sirloin.....	10

ENTRÉE

POULET ROTI Joyce Farms Pomegranate Glazed Chicken, Maple Blueberry Jus, Garlic Mashed.....	23	10oz STEAK FRITES Au poivre, Truffle Parmesan Fries.....	23
SNAPPER MEUNIÈRE Lemon Butter Sauce, Sautéed Arugula-Apple Salad, Celery Root Puree.....	26	HERB RUBBED RACK OF LAMB Red Quinoa Salad, Apple Raita, Port Jus.....	28
SMOKED SALMON CARBONARA Bucatini, Gruyère, Bacon.....	19	6oz FILET MIGNON Wild Mushroom Demi Glace, Blue Cheese Pommes Mousse.....	26
OMELETTE & SALAD Brie, Asparagus, Heirloom Tomatoes, Hollandaise, Shrimp or Snapper.....	26	VEGETARIAN Ask for Today's Selection.....	18

LIGHT FARE

TRUFFLE FLATBREAD Three Cheese, Truffle, Tomato Relish.....	16
MARGHERITA PIZZETTA Bufala Mozzarella, Heirloom Tomatoes, Basil.....	12
1939 BURGER* L.T.O., Manchego or Cheddar.....	15
FRENCH CHEESE STEAK* French Bread, Brie, Caramelized Onions.....	19
BLUE BURGER SLIDERS* Caramelized Onions, Blue Cheese, Pepper Aioli.....	16
AHI TUNA SLIDERS* Wakame Salad, Pickled Ginger, Wasabi Mayo Avocado.....	16
CRAB CAKE SLIDERS* Apple Fennel Salad, Cranberry Walnut Mayo.....	16

* Served with a Side of French Fries or Small House Salad

FINALE \$8

SORBET AND BERRIES Grand Marnier and Orange Water Blossom
MOUSSE AU CHOCOLAT Macaroon, Crème de Cassis
BANANA CRÈME BRULÉE Flambé Banana and Crispy Caramel
KEY LIME TART Flamed Meringue, Fruit Graffiti

Bon Appétit

NATIONAL HOTEL
MIAMI BEACH

9% APPLICABLE TAX + 18% SERVICE CHARGE

*Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.