



Butterfly Cafe

STARTERS

CONCH CHOWDER | 17 G

Traditional Bahamian Style Chowder
in a Spicy Tomato Broth

BUTTERFLY SALAD | 19

Mixed Greens, Blue Cheese, Pecans Caramelized
Onion, Mango Balsamic Vinaigrette

SAMBA SALAD | 19 G

Mixed Greens, Mango, Avocado, Mango Balsamic
Vinaigrette

CAESAR SALAD | 19

Romaine, Parmesan Cheese, Brioche Croutons,
House Caesar Dressing

MIXED GREENS SALAD | 19

Mixed Greens, Strawberries, Blue Cheese, Pecans,
Red Onion, Raspberry Vinaigrette

WARM GOAT CHEESE | 22 G

Marcona Almond Crust, Amarena Cherries

TOMATO & MOZZARELLA SALAD | 19 G

Fresh Florida Tomato, Fresh Mozzarella Balsamic,
Virgin Olive Oil, Fresh Basil

SMOKED FISH DIP | 22

Cornichons, Crostini

SHRIMP COCKTAIL | 21 G

Pink Shrimp, Traditional Cocktail Sauce

LUMP CRAB CAKES | 24

Jicama Slaw, Chipotle Aioli

TUNA NAPOLEON | 23

Diced Ahi Tartare, Avocado, Crispy Wontons

ENTREES

MAHI MAHI | 48 G

Cilantro Cream Sauce, Mango Salsa, Yukon Gold Mashed Potatoes, Seasonal Vegetables

YELLOWTAIL SNAPPER | 48 G

Sherry Brown Butter, Yukon Gold Mashed Potatoes, Asparagus

PENNE POMODORO | 32

Italian Plum Tomato, Fresh Basil, Parmesan Cheese

also available with Alfredo Sauce

Chicken +8, Shrimp +11, Vegetables +6

COCONUT SHRIMP | 42

Apricot Dipping Sauce, Saffron Rice, Seasonal Vegetables

SCALLOP RISOTTO | 54 G

Parmesan Risotto, Roasted Red Pepper Brandy Cream Sauce

FILET MIGNON | 59 G

Onion Marmalade, Red Wine Demi, Yukon Gold Mashed Potatoes, Seasonal Vegetables

COWBOY | 65

22 oz Bone-In Angus Ribeye, Truffled Bistro Fries, Asparagus, Red Wine Demi

FRESH MAHI SANDWICH | 32

Panko Crust, Jicama Slaw, Brioche Bun | Curly Fries

ALL AMERICAN CHEESEBURGER | 27

10oz Prime Beef, Brioche Bun, Curly Fries

* Consuming raw or uncooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.

Prices do not include applicable sales tax and gratuity. 18% gratuity will be added to all checks, 20% for parties of 6 or more.

G - Gluten Free