



ULTRA LOUNGE

Rather than offering individual starters and main courses, SPIN Ultra Lounge serves dishes that are designed for sharing among friends and are brought to the table steadily and continuously throughout the meal.

⌋ These items are available from dusk till dawn.

SMALL PLATES

Almond Crusted Brie with Strawberry Balsamic Coulis

⌋ Waffle Fries with Truffle Oil, Herbs, Aioli

⌋ Fresh Naan Bread with Harissa Spiced Hummus

⌋ Chef's Selection of Cheeses with Savannah Honeycomb, Figs, Flat Bread Crackers

⌋ Crab and Brie Quesadilla with Caramelized Onion, Grain Mustard Aioli

Tuna Poke with Asian Pear, Avocado, Micro Greens, Yuzu, White Soy*

Caviar Potato Skins with Chives, Shallot, Boursin Cheese*

⌋ Shrimp Cocktail with a Sauce Trio

Burrata Di Andria with Heirloom Tomato, Basil, Grilled Crostini

⌋ Spicy Tuna Roll with Tuna, Cucumber, Scallion and Spicy Mayo*

⌋ Boca Bagel Roll with Smoked Salmon, Cream Cheese, Scallion and Cucumber

Mini Kobe Beef Corn Dogs with Dipping Sauces

⌋ SPIN Trail Mix – "Sweet, Salty, Spicy"

⌋ Chef's Selection of Imported Marinated Olives

⌋ Truffle Popcorn with Italian Sea Salt and Fresh Herbs

SPIN SLIDERS

American Kobe - Smoky Mayo, Butter Lettuce, House Made B&B Pickles and Roma Tomato

Crab Cake BLT - Applewood Smoked Bacon, Roma Tomato, Butter Lettuce, Creole Remoulade

Buffalo Chicken - Spicy Breaded Chicken, Shaved Celery and Carrots with Maytag Blue Cheese Dressing

Steamed Beef Buns - Beef Short Rib Cooked Sous Vide, Cilantro, Peanuts, Kimchee Slaw

FLAT BREADS

⌋ All Natural Chicken with Artichoke – Goat Cheese, Lemon Confit, Shaved Red Onion, Cracked Black Pepper

⌋ Short Rib Cooked Sous Vide – Portabella Mushrooms, Shaved Truffle Pecorino, Roma Tomato, Roasted Garlic, Arugula

⌋ Tomato and Basil with Fresh Mozzarella

⌋ Lobster – Avocado, Tomato, Corn, Red Onion, Roasted Sweet Peppers, Jalapeño Cream

SWEETS

"Coffee and Doughnuts" Beignets with Kahlúa Mousse

⌋ "Drunken" Melon and Pineapple Infused with Premium Vodka

⌋ Mini Cup Cake Flight

⌋ Petite Pleasures – Chef's Selection of Shot Glass Desserts

HAPPY HOUR

Waffle Fries with Truffle Oil, Fresh Herbs and Aioli

5

Crab & Brie Quesadilla with Caramelized Onion, Grain Mustard Aioli

7

(2) Mini Kobe Beef Corn Dogs with Dipping Sauces

5

(1) American Kobe Beef Slider

4

(1) Buffalo Chicken Slider

4

Tomato and Basil Flat Bread

6

* Excluding Holidays and Special Events

- Executive Chef Jason Feinberg
- Sous Chef Marc Debrozzo

*The FDA advises that consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.