



BALANS

appetizers

chicken quesadilla
pepper jack cheese, tomatillo salsa and sour cream 7.95

s&p popcorn shrimp
szechuan pepper, chili, garlic, and scallions 8.95

seared scallops
mint pea puree, crispy pancetta and gremolata 8.95

clams soffrito
steamed clams in white wine, shallots, garlic and parsley 8.50

teriyaki beef skewers asian slaw 8.50

pot stickers
sambal oleck 8.95

greek platter
houmous, taramasalata, tzatziki, olives, dolmades and pita bread 8.95

fried calamari
tropical tartare sauce 7.95

salads

florida crab salad
lump crab, pink grapefruit, orange, watermelon, mixed greens and mango lime dressing 16.50

tomato, basil & mozzarella
with arugula, chopped onions and balsamic reduction 9.50
with prosciutto add 3.50

blue cheese endive & fennel salad
with iceberg lettuce, candied walnuts and citrus dressing 9.50

caesar salad
romaine lettuce, grated parmesan, croutons and caesar dressing 6.95 / 8.95
add chicken 3.50 / add shrimp 6.00

side orders

sauteed mushrooms 3.50

steak fries 3.50

regular fries 3.50

wilted spinach with garlic 3.50

mashed potatoes 3.50

jasmine rice 3.50

green salad with balsamic dressing 4.95

sauteed broccolini 3.50

macaroni cheese 5.00

BALANS mug 7.00

main courses

double baked cheese soufflé
with citrus tossed mixed greens 12.50

chilean sea-bass
sweet pepper stew, crushed potatoes and gremolata 22.95

10 oz filet mignon
wild cherry pinot noir reduction, broccolini and mashed potatoes 36.50

herb grilled chicken
sage butter, lemon herb potatoes and roasted tomatoes 15.50

jambalaya
louisiana style rice with spicy chorizo sausage, shrimp, clams and calamari 19.50

chili rubbed skirt steak
caramelized onions and steak fries 20.95

tilapia channa masala
pan fried tilapia with indian garbanzo bean curry and mint yogurt 17.95

thai red curry
(with chicken or shrimp) stir fried with roasted peanuts, thai spices, peppers, scallions and coconut cream on jasmine rice 15.50

18oz ribeye steak
tamarind steak sauce 29.95

rack of lamb
grilled herbed polenta, broccolini and rosemary jus 29.50

balans US1 burger
with lettuce, tomato and onion on a toasted bun with fries 9.50
choice of cheese (cheddar, swiss or blue)
for mozzarella or feta add 1.00
for avocado, bacon, mushroom or sauteed onions add 0.75

chicken or mozzarella sandwich
fire roasted peppers, tomato, arugula and mayo on toasted ciabatta bread, citrus tossed mixed greens 8.95

pasta & noodles

penne all'arrabiata
chili, garlic, and tomato sauce 12.95
add chicken 3.50 / add shrimp 6.00

veal chop milanese
mushroom tarragon linguine 16.95

crab linguine
lump crab meat, chili, garlic and parsley 16.95

chicken, spinach and ricotta cannelloni
tomato cream sauce 14.50

spaghetti with meatballs
pomodoro sauce 14.50

rigatoni
with feta cheese, kalamata olives and pistachio pesto sauce 14.95

pumpkin mascarpone tortellini
sautéed cherry tomatoes and herb cream sauce 14.95

indonesian noodles
(with chicken or shrimp), egg noodles, celery, carrots, cabbage, scallions, peanuts and sweet soy sauce 13.95

champagne

	GLASS	BOTTLE
piper heidsieck cuvee brut	11.00	55.00
dom perignon cuvee		195.00
perrier jouet grand brut		69.00
veuve cliquot yellow label		79.00
laurent perrier rose		105.00

wines

white wines

	GLASS	BOTTLE
chardonnay canyon road, california	7.00	22.00
chardonnay decadance, california	9.00	34.00
viognier chardonnay estampa estate, chile	7.50	25.00
chardonnay pinot noir haute cabriere, south africa		35.00
pinot grigio posenato, venezie, italy	7.00	22.00
pinot grigio italo cescon "fralcetto", italy	9.00	36.00
sauvignon blanc whitehaven, new zealand	8.00	30.00
sauvignon blanc diemersdal, south africa	8.00	27.00
pinot gris spruce goose, oregon	10.00	39.00
grenache blanc chat-en-oeuf, france	8.50	30.00
fume blanc ella valley select, israel		27.00
riesling schmitt shone classic, germany		22.00
pouilly-fuisse mommessin, france		39.00

sparkling wine

villa santi proseco, italy	8.00	34.00
vueve moisans brut	6.00	22.00
vueve moisans rose brut	6.00	22.00

red wine

cabernet sauvignon canyon road, california	7.00	22.00
cabernet sauvignon, big ass, napa valley	10.00	39.00
cabernet shiraz merlot joseph river, australia	9.00	33.00
cabernet-carmenere-petit verdot estampa reserve, chile		32.00
pinot noir chamarre, france	8.00	29.00
pinot noir carmel road, california	9.00	36.00
merlot casillero del diablo, concha y toro, chile	7.50	24.00
merlot, ray's station, sonoma county	10.00	39.00
malbec, reserve los clop, argentina	8.00	29.00
tempranillo campós goticos, spain		33.00
super tuscan fresco baldi remole, italy	8.50	30.00
shiraz mcwilliams, australia		27.00
pinotage diemersdal, south africa		36.00

rose

pinot noir rose jeriko, mendocino	7.00	24.00
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A 15% gratuity has been added to your check.

Florida consumer advisory states that consumption of raw or undercooked meats and seafood may increase your risk to foodborne illnesses.

cocktails All at 11.00

classic & contemporary

- balans grape saketini**
sake, sky grape vodka, grape juice
- lychee champagne** lychee juice, lemon oils, champagne
- the british bramble** bombay sapphire, fresh lemon, crowned with crème de cassis
- espresso martini** grey goose vodka, coffee liqueur, fresh espresso
- ginger pineapple** martini absolut vodka, canton ginger cordial, pineapple juice
- french martini** royale grey goose citron, chambord, pineapple juice crowned with champagne

the blood & sand dewars white label, martini rosso, fresh orange juice, orange bitters

amaretto e pear sour grey goose poire, disaronno amaretto, fresh lemon juice

passion margarita cazadores blanco tequila, passoa liqueur

berry cosmopolitan stoli raspberry, cranberry juice, lime and triple sec

peach fuzz snow queen vodka, peach schnapps, peach puree and splash of o.j.

the tall and light

- pimms royale** pimms cup, seasonal fruit, brut champagne
- acai & pear caipiroska** grey goose poire, fresh lime and acai juice
- tropical tea** bacardi rum, absolut vodka, bombay sapphire gin, triple sec, pineapple juice, orange juice, cranberry juice
- pain killer** bacardi select, pineapple juice, coco Lopez
- cuban mojito** bacardi superior, fresh mint and lime, club soda

lychee mojito bacardi superior, soho lychee liqueur, lychee fruit, mint, lime and club soda

strawberry caipirinha moleca cachaca, fresh strawberries, sugar, lime and club soda

summertime collins bombay sapphire, fresh lemon juice, hint of sugar, club soda

beer

- miller lite** 4.00
- michelob ultra** 4.00
- heineken** 5.00
- heineken light** 5.00
- stella artois** 5.00
- peroni** 5.00
- corona** 5.00
- newcastle brown ale** 5.00
- guinness** 5.00
- grolsch** (16-oz) 5.75
- coors** (non-alcoholic) 4.00

shooting gallery All Shots 8.00

- b52** baileys, grand marnier, kahlua
- lemon drop** absolut citron, sugar
- jager bomb** jagermeister, red bull
- brave mexican** cuervo tequila, kahlua
- screaming yellow monkey** stoli, banana liqueur, crème de cacao
- kamikaze** absolut, triple sec, lime juice

pitchers

- margarita** cuervo gold 32.00 / cazadores blanco 36.00
- pimms cup royale** 36.00
- sangria red / white** 28.00
- sangria royale**
vueve moisans brut / rose 32.00
- planters punch** bacardi select 32.00
- long island iced tea** 36.00
- mojito** bacardi superior 32.00

teas

- harney & sons** peach tea or green tea 16oz 3.95
- english breakfast**
ceylon and assam black tea 2.25
- earl grey lavender** ceylon, oolong and darjeeling blend flavored with oil of bergamot 2.25
- tropical green tea** dragonwell green tea, young hyson and pineapple flavoring 2.25
- mint herbal**
egyptian mint leaves and caffeine free 2.25
- chamomile herbal** chamomile flowers, marigold flowers and peppermint leaves. caffeine free 2.25
- white tangerine tea** using the bud of the plant from fujian, fragrant with tangerine; high antioxidants 2.25
- citrus spice herbal** with rooibos, lemon peel, orange peel, cloves, cinnamon and other spices 2.25
- fresh brewed iced tea** 2.25

sodas & water

- fiji spring** 500ml / liter bottle 3.25 / 5.50
- san pellegrino** 500ml / liter bottle 3.25 / 5.50
- sodas** 2.85
- red bull** (sugar free) 5.00

coffee

- american coffee** 2.25
- hot chocolate mint**
creme de menthe and whipped cream 8.00
- espresso** single / double 2.25 / 3.25
- cappuccino / latté** 3.25
- hot chocolate / mocha**
with whipped cream 2.95
- iced cappuccino** 3.25
- irish coffee**
with whipped cream 8.00
- b52 mocha** baileys, kahlua, grand marnier and whipped cream 8.00
- hazelnut latte**
frangelico and whipped cream 8.00

fruit smoothies

- mango, pineapple & coconut** 5.95
- banana & strawberry** 5.95
- banana & peanut butter** 5.95

juices

- fresh squeezed juice**
orange, grapefruit 3.50
- harney & sons**
orange & mango, cranberry or apple 3.50