

## appetizers

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

**fried calamari**  
tropical tartare sauce 7.95

**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 6.95

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

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



## salads

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

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

**greek salad** romaine lettuce,  
black olives, cucumber, tomatoes,  
onions, feta cheese and citrus  
dressing 11.95

**chili beef salad** grilled  
marinated beef, mixed greens,  
tomatoes, cucumbers, onions,  
thai mixed herbs and spicy thai  
soy dressing (*can be made with chicken  
or shrimp*) 15.50

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

**tuna niçoise** grilled tuna  
steak, mixed greens, black olives,  
egg, potatoes, onions, peppers,  
green beans and citrus dressing  
18.95

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

**chicken cobb salad**  
bacon, blue cheese, avocado,  
egg, tomatoes romaine lettuce  
and ranch dressing 13.95



**B A L A N S** mug 7.00



# B A L A N S

## 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

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

**chicken, spinach and ricotta  
cannelloni**  
tomato cream sauce 14.50

**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

**spaghetti with meatballs**  
pomodoro sauce 14.50

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

## main courses

**double baked cheese soufflé**  
with citrus tossed mixed greens 12.50

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

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

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

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

**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

**18oz ribeye steak**  
tamarind steak sauce 29.95

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

## sandwiches

**balans US1 burger** with lettuce,  
tomato and onion on a toasted bun with fries  
choice of cheese (cheddar, swiss or blue)  
9.50  
*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

**ruben** corned beef, swiss cheese,  
sauerkraut and thousand island dressing on  
toasted onion bread 11.50

**lobster club wrap**  
bacon, lettuce, tomato, florida cocktail  
sauce in a flour tortilla and citrus  
tossed greens 15.50

**californian wrap**  
crabstick, nori, avocado, cucumber  
and wasabi mayonnaise in a rice paper  
wrap 10.95

**croque madame**  
ham and swiss cheese in toasted  
brioche bread, fried egg and citrus  
tossed greens 8.95

## 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

## champagne

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

## wines

### white wines

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

### sparkling wine

<b>villa santi</b> proseco, italy	8.00	34.00
<b>vieve moisans brut</b>	6.00	22.00
<b>vieve moisans rose brut</b>	6.00	22.00

### red wine

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

### rose

<b>pinot noir rose</b> jeriko, mendocino	7.00	24.00
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## 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** bollywood 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, bollywood 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** bollywood 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**  
vieve 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 or san pellegrino** 500ml 3.25
- natura purified water** p/btl .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

A 18% gratuity will be added to parties of 6 or more.

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