

appetizers

grilled eggplant

tomato, garlic and aged gruyère 6.50

macaroni cheese

au gratin 5.00

pot stickers

sambal oleck 6.95

saté

skewered marinated chicken, pickled cucumber

saté sauce 6.95

chicken quesadilla

pepper jack cheese, tomatillo salsa

and sour cream 7.95

fried calamari

tropical tartar sauce 8.25

crabcake

mango salsa and chipotle remoulade 9.95

seared scallop & slow roast pork belly

ginger orange glaze 9.50

clams soffrito

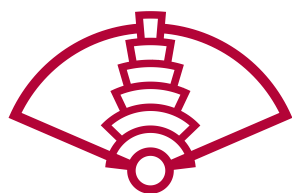
steamed clams in white wine, shallots, garlic and

parsley 8.75

greek platter

houmous, taramasalata, tzatziki, olives, dolmades

and flat bread 8.95



BALANS

pasta & noodles

penne all'arrabiata

chili garlic, and tomato sauce

12.50

add chicken 3.75 / add shrimp 6.00

indonesian noodles

egg noodles, carrots, cabbage, scallions,

peanuts and sweet soy sauce

with chicken 13.50 with shrimp 14.95

wild mushroom linguine

oyster, shiitake, crimini, portabello mushrooms, spinach, garlic and olive oil

12.50

gnocchi

bolognese sauce

12.95

salmon fettuccine

sautéed arugula, cherry tomatoes, thyme, lemon, garlic and olive oil

14.95

lobster spaghetti

with pancetta and lobster cream

16.95

chicken, spinach & ricotta cannelloni

with tomato cream sauce

13.50

crab linguine

lump crab meat, chili, scallions, garlic and parsley

15.95

salads

octopus salad

marinated octopus, giant butter beans and borlotti

beans, red onion, arugula, fire roasted red pepper,

lemon, garlic, olive oil 14.95

tomato, basil & mozzarella

with arugula, 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 10.95

florida crab salad

lump crab, pink grapefruit, orange, watermelon,

mixed greens and mango lime dressing 15.95

chicken cobb salad

bacon, blue cheese, avocado, egg, tomatoes

romaine lettuce and ranch dressing 13.95

baja shrimp or chicken salad

romaine lettuce, corn, bell peppers, avocado,

black beans, fresh cilantro, onions, tortilla strips,

and serrano chili lime dressing

with chicken 14.50 with shrimp 15.95

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) 15.95

caesar salad

romaine lettuce, grated parmesan, croutons and

caesar dressing 6.95 / 8.95

add chicken 3.75 / add shrimp 6.00

warm goat cheese salad

spinach, mixed greens, hazelnuts, dried

cranberries and raspberry vinaigrette 13.95

side orders

regular fries 3.50

mashed potatoes 3.50

crushed fingerling potatoes 3.50

butternut squash & sweet potato puree 4.00

jasmine rice 3.50

sautéed broccolini with garlic 3.75

sautéed baby bok choy 3.75

wilted spinach with garlic 3.75

stir fried vegetables 3.75

green salad balsamic dressing 4.95

main courses

mushroom tofu burger

roasted butternut squash and sweet potato puree, sautéed portabello mushroom,

scallions, and red onion jam

10.50

herb grilled chicken

sage butter, lemon herb potatoes and roasted tomato

15.50

thai red curry

(with chicken or shrimp) stir fried with roasted peanuts, thai spices,

peppers, scallions and coconut cream on jasmine rice

15.95

blackened mahi mahi

sautéed bok choy, salted caramel sweet plantain, mango papaya salsa

18.95

jambalaya

louisiana style rice with spicy chorizo sausage,

shrimp, clams, calamari and crispy onions

19.50

chilean sea-bass

crushed fingerling potatoes, seared spinach, vermouth cream sauce

24.95

honey miso salmon

green beans, jasmine rice

18.95

from our grill

balans US1 prime burger

with lettuce, tomato and onion, on our house baked bun, fries

and choice of cheese (cheddar, swiss or blue)

10.50

for mozzarella or feta add 1.00 for avocado, bacon, mushroom or sautéed onions add 0.75

bbq baby back ribs

apple slaw and one side order

19.95

10oz churrasco

22.95

16oz ribeye steak

28.95

8oz filet mignon

31.95

all our steaks above are served with one side order and choice of sauce

sauces : chimichurri, peppercorn, tamarind steak sauce

cocktails all at 11.50

balans signature cocktails

"pornstar" 12.50

pinnacle vanilla vodka, passionfruit puree and champagne shot

coco beach

don q coco, midori, sour mix, chambord

watermelon mint dream

melon rum, watermelon, fresh mint, sugar, soda

nice & peachy

van gogh peach vodka, cranberry juice, pineapple juice

pain killer

bacardi select, pineapple juice, coco lopez

strawberry caipirinha

cachaca, fresh strawberries, sugar, lime

pimms cup

pimms, cucumber, mint, strawberry, orange, sprite

kinky orgasm

amaretto, baileys, kahlua, milk

berry cosmopolitan

pinnacle raspberry vodka, cranberry juice, lime juice, triple sec

mint and mango margarita

tequila, mango puree, triple sec, sour mix

cucumber ginger cooler

hendricks gin, canton ginger, fresh cucumber, lime juice, agave nectar, soda

lychee grapefruit fizz

champagne, lychee liqueur, grapefruit juice

pitchers

margarita cuervo gold 32.00 / patron 38.00

pimms cup 36.00

sangria red / white 28.00

mai tai don q rum, orange juice, pineapple juice, almond liqueur 36.00

long island iced tea 36.00

ginger spiced mojito black beard spiced rum 38.00

peach kir-fizz van gogh peach vodka, new age sparkling wine, peach puree 36.00

shooting gallery all shots 9.00

wild wet dream don q coco, blue curacao, midori

buttery nipple butterscotch schnapps, baileys

washington apple crown royal, apple liqueur, cranberry

assisted suicide dark rum, jagermeister, coke

orange dreamsicle pinnacle orange vodka, whipped cream

morphine drip amaretto, butterscotch schnapps, 151

just patron with lime and salt

fruit smoothies

mango, pineapple and coconut 5.95

banana and strawberry 5.95

banana and peanut butter 5.95

juices

fresh squeezed juice

orange, grapefruit 3.50

juice

v8, cranberry, pineapple, tomato 3.50

fuze

mango peach, banana colada, strawberry guava 3.00

B A L A N S mug 7.00

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

Florida consumer advisory states that consumption of raw or undercooked meats, eggs, poultry or seafood may increase your risk to foodborne illnesses



mai tai 12.50

don q rum, almond liqueur, orange juice, pineapple juice

skinny silver martini

white tequila, fresh lime, agave nectar

pineapple sage mojito

don q rum, mint leaves, sage leaves, sugar, lime, pineapple juice

tomahawk

tequila, triple sec, cranberry, pineapple

mango spice

mango vodka, jalapeno peppers, mango puree

ginger pineapple martini

pineapple vodka, canton ginger, pineapple juice

adam & veev

veev açai, apple jack, lemon juice, sugar

red lotus

pinnacle vodka, lychee liqueur, cranberry

hpnoti q pain

pinnacle vodka, hpnoti q, passion fruit puree and champagne float

electric lemonade

pinnacle vodka, fresh lemon, blue curacao, soda

martinis

dirty - apple - espresso -
pomegranate - french - lychee
lemon drop - chocolate - pear

sours

whisky - amaretto - midori

mojitos

regular - lychee - ginger
watermelon - strawberry

beer

bud light 4.00

michelob ultra 4.00

heineken 5.00

amstel light 5.00

stella artois 5.00

peroni 5.00

corona 5.00

corona light 5.00

blue moon 5.00

newcastle brown ale 5.00

guinness 5.00

grolsch (16-oz) 5.75

coors (non-alcoholic) 4.00

coffee

american coffee 2.75

espresso single / double 2.75 / 3.75

cappuccino / latté 3.75

hot chocolate / mocha

with whipped cream 3.50

iced cappuccino 3.75

loose leaf teas

served "hot" or "on the rocks" 2.75

- english breakfast
- peach
- sencha fukujuyu
- chamomile
- chai
- mint
- earl grey

fresh brewed iced tea 2.50

sodas & water

red bull
(sugar free) 5.00

sodas 2.95

fiji still/sole sparkling mineral water
small - large 3.25 / 5.50