

DINNER MENU

SOUPS

French Onion Soup Served with toasted crouton and caramelized gruyère cheese.	\$ 7.00
Soup of the Day	\$ 7.00

APPETIZERS

Fried Calamari Spiced breaded calamari served with housemade tartar aioli.	\$11.00
Shrimp Manchego Grilled Black Tiger Shrimp served with cheese au gratin and foccacia sticks.	\$13.00
Sweet Plantain Croquette Stuffed with Pancetta, baby Gouda cheese, breaded and served with basil and sun-dried tomatoes.	\$ 9.00
Tenderloin Tips Tenderloin bites with mushroom, garlic and sun-dried tomatoes, topped with Bechamel Sauce.	\$13.00

SALADS

Caesar Salad Our signature classic salad with shaved parmesan and freshly baked croutons. Add: Shrimp \$4.00 Churrasco \$4.00 Chicken \$3.00	\$10.00
Wedge of Romaine An array of native, Gouda and Brie cheese served with marinated Cherry Tomatoes, Crispy Bacon, red onions, eggs and your choice of dressing. Add: Shrimp \$4.00 Churrasco \$4.00 Chicken \$3.00	\$13.00
Ensalada Ibérica Romaine, manchego cheese, spanish ham, green olives, black olives, honey roasted peanuts, roasted red bell peppers, olive oil & roasted garlic creamy dressing.	\$15.00
Chef Damián's Cobb Salad Romaine topped with grilled chicken, bacon, marinated baby tomatoes, boiled eggs, swiss cheese and manchego shaves served with your choice of dressing.	\$15.00
Italianissima Salad Baby spinach leaves, black olives, roasted red bell peppers, sundried tomatoes, crispy red onions, artichoke hearts, feta cheese & balsamic dressing	\$14.00
Any One Half Salad of choice with an order of Soup	\$14.00

PASTA

Penne with Sausage Cream Sauce, Grilled Chicken Breast and Sundried Tomato Strips, Garnished with Basil Pesto and Parmesan Cheese Shaves.	\$18.00
Fettuccini with Seafood Medley in a Fresh Basil and Tomato Sauce.	\$19.00

DINNER MENU

ENTRÉES

Tenderloin of Beef Au Jus Tender Center Cut Filet grilled to perfection topped with Sausage Cilantro Brown Sauce and Fresh Seasonal Vegetables.	\$28.00
Jíbaro Chicken Stuffed Chicken Breast with Cassava Mousse, Native Cheese and Fresh Cilantro atop of Spicy Rum Caramelized red onion with sun-dried tomato chimichurri.	\$19.00
Grilled Wild Salmon 8 ounce fresh salmon fillet served with roasted garlic cassava mash, fresh vegetables, and creamy mustard sauce.	\$22.00
Surf and Turf “The best of sun and sea” Fork tender beef fillet paired with juicy plump black tiger shrimp served with crawfish creole sauce and fresh vegetables.	\$34.00

CHEF DAMIÁN’S EUROPEAN & LATINO FUSION

Churrasco & Mangú USDA Choice Skirt steak strips crowning a delicious silky boiled green plantain mash with housemade roasted onion demi glaze brown sauce, accented with sautéed red onions and native cheese	\$24.00
Chillo Entero Frito <i>So crunchy, you will eat the fins!</i> Crisp fried whole Red Snapper served with tomato and cilantro mojito.	\$25.00
Veal Rack Saltimbocca Our unique version of veal petite chop stuffed with Spanish and Prosciutto Ham Manchego Cheese Sauce served with Red Wine Guava Sauce.	\$26.00
Jumbo Shrimp Duo Roasted Almond and coconut breaded Shrimp, fried and served with our Plantain Gnocchi in a Red Pepper Mustard Cream.	\$22.00
Tutta Pasta Your choice of fettucini or penne in a delicate parmesan cream sauce accented with vibrant green peas, mushrooms and imported Italian prosciutto topped with 8 oz. of ocean fresh wild salmon.	\$24.00

SIDE DISHES

Mamposteo Rice • Cassava Croquette • Roasted Red Potatoes • Green Plantain Mangú • Cilantro Mashed Potatoes

Additional side dishes : \$4.00



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.