



DINNER MENU

APPETIZERS

- Crispy Chicken Wings** 19
8 Crispy wings plain or with a side of guava-cocount balsamic reduction sauce
- New Zealand Mussels** 21
6 Pan seared mussels, with olive oil, fish broth, and wine; garnished with minced italian sausage in fresh pomodoro sauce
- Stuffed Jumbo Shrimp** 26
4 Jumbo shrimp, stuffed with blue crab and parmesan panko
- Truffle Fries** 17
Shroestring potatoes garnished with truffle oil and parmesan cheese
- Charcuterie Board** 23
Manchego gorgonzola cheese, fontina prosciutto, sopressata pastrami, roast beef, mediterranen mix, olives, assorted crackers, grapes, and a homemade strawberry-pear-kiwi red wine jam

PASTAS

- Fettuccine Alfredo** 19
Garnished with crispy pancetta
- Add Chicken** 6
- Add Shrimp** 7
- Add Salmon** 10
- Pasta Primavera** 27
Veggie pasta

SALADS

- Classic Caesar** 14
- Chicken Caesar** 21
- Shrimp Caesar** 23
- Salmon Caesar** 25

ENTREES

- Grilled Bison Steak** 45
10 oz Bison, grilled in volcanic rocks & pecan wood, topped with red onion, julienne bell peppers, red wine soy au jus worcestershire roster garlic olive butter sauce
- Mahi Dolphin** 28
Pan seared and garnished with diced fresh mango, serrano chutney, and guajillo oil
- Mediterranean Salmon** 31
8 oz Filet with roasted garlic olive oil, capers, and beurre blanc sauce
- Grilled Chicken Breast** 26
8 oz Succulent grilled chicken, topped with peppers, onions, and a balsamic glaze
- Turkey Bacon Wrapped Chicken Breast** 29
8 oz Succulent grilled chicken, filled with ripe plantains and garnished with garlic bechamel Sauce

- Veggie Delight** 27
Four veggies of your choice, from the list of sides below
- Grilled Churrasco** 33
10 oz Argentinean famous meat cut, grilled in volcanic rocks and pecan wood, topped with chimichurri-onion bell pepper sauce, cilantro, and sake soy au jus
- Lomo Saltado** 28
8 oz Pan seared sirloin tips, sake au jus sauce, julienne bell peppers, tomatoes, onions, and red sliced potatoes
- Seafood Paella Spain** 38/68
Mediterranean Fusion
Saffron mahi mahi and salmon diced squid rings, shimp, mussels, baby clams, all combined in orzo semolina rice
- ★ **Lamb Chops** 37
4 Lollipop lamb chops, with a red wine balsamic reduction, roasted garlic paste, & rosemary olive oil

All entrees served with 2 sides:

red potatoes, mashed potatoes, fruit cup, collard greens, asparagus, broccolini, caesar salad, side salad, brussel sprout salad, sweet plantains, and crispy plantains.

Additional Shareable Sides - 10

ASK ABOUT OUR NIGHTLY DESSERT SPECIALS

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

**All special events and any parties six or more, a 20% gratuity will be added to each check.