



APPETIZERS

Egg Plant Roll

grilled eggplant, cheese & chorizo, agave glaze

Tuna Napoleon

ahi tuna, avocado guacamole, crispy wontons, wasabi

Chorizo Calamari

chorizo, toasted points

SOUP

Gazpacho

traditional gazpacho

SALADS

National

romaine heart, fried cream cheese pecorino, anchovy

Burratina Caprese

heirloom tomatoes, imported fresh Italian burrata,
fresh basil, virgin olive oil, balsamic glaze

Smoked Salmon Niçoise

salmon with mustard seed, green beans, devilled eggs

Tamara

greens, berries, gorgonzola cheese, raspberry wine vinaigrette

18% service charge and a 9% sales tax will be added to all checks

** Consuming raw food or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*



ENTREES

Grilled Chicken

9oz chicken filet, fruit relish

Pork Tenderloin

seared pork tenderloin, sweet mashed potatoes, bacon bits

Shrimp & Scallops

divers scallops, shrimp, coco lopez, fried yucca

Rataatouille

seasonal vegetable stir fry, couscous, grilled tofu

Steak Frite

10oz skirt steak, french fries

Red Snapper

snapper, capper cream sauce

New York Strip Steak

12oz center cut, green peppercorn sauce

Wild Shrimp

spicy salsa, grilled jumbo Shrimp

Grilled Mahi-Mahi

Mahi-Mahi filet, mango & onion salsa

DESSERTS

Coco Flan

coconut custard flan, grilled pineapple & coquito liquor

Bread Pudding

almondine bread pudding, anejo amaretto rum sauce

Key Lime Pie

Fruit salsa, grilled mango

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