

DINNER

ALL OUR CREATIONS ARE HOMEMADE AND CURATED WITH THE FRESHEST OF INGREDIENTS

APPETIZERS

PUMPKIN SOUP

CRISPY CALAMARI

Yuzu mayonnaise, pomodoro sauce.

TUNA POKE

Oriental glaze, yuzu mayonnaise, crispy pork rind.

SHRIMP CEVICHE

Classic lime marinade, malanga chips.

BLACK MUSSELS

White wine, butter and parsely sauce, french baguette toasts.

COD TURNOVERS

Corn turnovers, salted cod, aioli.

ROASTED PORK TAPAS

Pepper trio, caramelized onions, Dijon mustard, arugula, pickles, rosemary bread.

ITALIAN & KIELBASA SAUSAGE SLIDERS

Asiago cheese, arugula, caramelized onions, mayonnaise, sweet dinner roll.

SALADS

GREEN

Iceberg lettuce, tomato, red onion, carrot, cucumber, strawberries, citrus dressing.

CAESAR

Romaine lettuce, anchovies, parmesan cheese, Caesar dressing.

CAPRESE

Tomatoes, mozzarella cheese, arugula, red onion, pesto, balsamic reduction.

SPINACH

Fresh spinach, blue cheese, bacon, walnuts, dried cranberries, honey mustard dressing.

PICKLED BEANS

Arugula, green beans, tomato, radish and avocado marinade.

VEGAN / VEGGIE

BREADED TOFU

Pomodoro sauce, cheese, cilantro rice, sauteed vegetables.

STUFFED SWEET POTATO

Grains salad, cherry tomatoes.

'MOFONGO'

Green plantain, seasonal vegetable stew.

*Prior to placing your order, please inform your server of any food allergies you may have.
Menu items are subject to change without previous notice. Price does not include taxes or gratuities.*

SERVED DAILY • 6:00 PM – 9:30 PM

ENTREES

FRENCH STYLE CHICKEN BREAST

Marsala sauce, root vegetable puree, steamed vegetables.

SKIRT STEAK

'Mamposteo' rice, steamed vegetables.

NEW YORK STEAK

Herb sauce, roasted eggplant, blue cheese.

CHEF'S CUT

Garlic and butter compound, Yukon potato, steamed vegetables.

PORK LOIN

Balsamic wine and vinegar reduction, sweet plantain rice.

GROUPER 'MOFONGO'

'Mofongo', grouper bites, light lemon and garlic cream sauce.

WHOLE SNAPPER

Steamed vegetables, your choice of second side.

CARIBBEAN LOBSTER

Sauteed cassava, steamed vegetables.

GRILLED SHRIMP

Cinnamon-pineapple chutney, taro root puree, jicama, green apple and carrot salad.

PENNE PASTA

Light tomato, onion, garlic, chive, and white wine sauce, parmesan cheese, basil leaves.
Add: Chicken or Shrimp

SCALLOPS

White wine and butter cream sauce, sweet potato, brussel sprouts.

SALMON FILLET

Caper sauce, cilantro rice, sauteed vegetables.

SIDES

- 'Mamposteo' Rice
- Steamed Vegetables
- Rice and Beans
- 'Mofongo'
- French Fries
- Ripe Plantains
- Sweet Potato Fries
- Sweet Plantains

DESSERTS

BROWNIE A LA MODE

Triple chocolate brownie, vanilla ice cream, chocolate syrup.

CRÈME BRÛLÉE

Vanilla bean custard, caramelized sugar, orange confit.

PIÑA COLADA

Pineapple and coconut panna cotta.

OPERA CAKE

Layers of, sponge cake, raspberry jelly, pistachio, and butter cream.

KEY LIME TART

Swiss merengue, strawberry compote.

CHEESECAKE

Mixed nuts crumble, caramel sauce.

ICE CREAM

Two scoops of choice, peanut-caramel brittle.

SORBET

Two scoops of choice, fresh berries.

Consuming raw or undercooked foods may increase your risk of food-borne illness, especially if you have certain medical conditions.