

Flatbreads

- **Fresh Tomato & Mozzarella**
Fresh basil, atop our favorite baked flatbread, drizzled with extra virgin olive oil and our homemade pesto sauce. **14**
- **BBQ Chicken**
Homemade apricot BBQ sauce over thinly sliced chicken breast with red onions and cilantro, sprinkled with cheddar & jack cheeses. **14**

Appetizers

- **Soup of the Day 7**
 - Traditional Peruvian chicken soup (Chupe de pollo)
 - Tomato cream
- **Chicken Wings**
Our chef's special chicken wings seasoned with your choice of flavor: Polynesian BBQ / 911 Sauce. **15**
- **Fried Calamari**
 - crisp golden rings of tender squid, served with a side of marinara **15**

SALADS

- **Arugula Salad**
Crisp arugula with bulgur-quinoa, sprinkled with goat cheese. Seasoned with agave dressing and extra virgin olive oil. **12** (add chicken **4**/ shrimp **6**)

- **Caesar Salad Celebration**

Romaine lettuce with a touch of traditional dressing, bold, shaved parmesan cheese, crunchy ciabatta croutons and crispy onion rings. **12**
(add chicken **4**/ shrimp **6**)

- **Cobb Salad**

Romaine lettuce chopped free range chicken, avocado, carrots, scallions, tomatoes, eggs, crumbled blue cheese and bacon. Choice of dressing. **16**

From the Grill

Choice of Sauce (chimichurri, demi-glace, pepper sauce, fruit sauce, burre blanc)

- **Ribeye Steak 12 oz.**

Choice Certified Angus Beef steak served over crunchy fried kale, garlic, mushrooms and xnipec onions. **34**

- **Skirt Steak Churrasco 10 oz.**

Choice Certified Angus Beef steak, our classic churrasco cut. **29**

- **Salmon Filet 8 oz.**

Fresh Atlantic salmon, flame-broiled for a crunchy, charred outside and the interior just as you like it. **24**

Entrees

- **Miso Salmon**

Fresh Atlantic salmon, marinated in a tangy, traditional Japanese miso sauce, sautéed with fresh baby bok choy and served with basmati white rice. **25**

- **Wild Mushroom Chicken Madeira**

Pan-seared chicken breast, topped with sautéed asparagus and melted mozzarella cheese. **21**

Pasta

- **Three Mushroom Penne with Chicken**

Seared chicken breast cubes, sautéed with fresh shiitake, portobello and porcini mushrooms, infused with our house cream sauce. **18**

- **Home Made Lasagna**

- Fine pasta stuffed with Bolognese meat sauce, with béchamel cream, mozzarella cheese and melted Parmesan **17**

Valentines specials

- **Ceviche de mariscos**

Shrimp, calamari, corvina, octopus, served with plantain chips **16**

- **Cold meat and cheese table**

Fine selection of meats cuts and delicious cheeses **15**

- **Three filet mignon Medallions**

Topped with chocolate, blue cheese and homemade mustard sauce, served with wrapped in bacon green beans & mashed potatoes 35

- **Lobster Paella**

Lobster, shrimp, mussels, clams, calamari, white fish 29

- **Crab ravioli**

Ravioli stuffed with crab meat served with pink sauce 22

Dessert sampler

Mini cheesecake, mini carrot cake, mini bread pudding 9

Traditional crème bullet with raspberry 8

Sides: mashed potatoes, sautee vegetable, French fries, sweet fries, asparagus, broccolini