

Prix Fixe Menu

1st Course

Gazpacho Andaluz

or

Arugula, Frisée, Cherry Tomato and Cabrales Cheese with an Orange Vinaigrette

Entrée

Double Lamb Chop with Blistered Goat Cheese, Fresh Basil & Tomato

or

Gulf Red Snapper Cakes with Lemon Beurre Blanc on sautéed Romas & Onions

or

Grilled Beef Filet with Poached Egg on French Fries

Dessert

Arroz con Leche with Canela

or

Chocolate-Orange Pots de Crème with Whipped Cream & Toasted Hazelnuts

Iced Tea or Brewed Coffee included

\$30/person

(Please, no splits, shared or substitutions for Prix Fixe Menus)

Lunch Entrées

Seared Salmon Belly over Salad of Fresh Cucumber, Arugula, Dill, Bermuda Onion 18
Yellow & Grape Tomatoes in a Red Wine Vinaigrette

Salpicón de Mariscos: Colossal Crab Meat, Jumbo Shrimp & Calamari 19
with Charred Romas, Green Olives and Fried Capers in a Lemon Vinaigrette

Linguini with Spinach, Roasted Wild Mushrooms, Fresh Tomato 18
Garlic, Basil and 6-month Manchego tossed in Extra Virgin Olive Oil

add (4)oz sliced Chicken Breast 4

add (2) Seared Jumbo Shrimp 7

9/2019 For Water conservation, Water Service available only upon request

In consideration of our guests, we request that all electronic devices be on mute and cell phone use limited to outside. Thank you.