

Starters

FRENCH ONION SOUP \$10

The Classic Bistro Recipe with a Crusty Cheese Gratin

SHRIMP CEVICHE \$15

Served with Plantain Chips

GRILLED CHICKEN WINGS (6) \$13

Garlic & Fresh Herbs Marinade, with Chipotle BBQ, Buffalo Sauce and Bleu Cheese Dressing

FRIED CALAMARI \$15

Lightly Fried, Served with Marinara and Cajun Aioli

TUNA TARTARE \$17

Ponzu Sauce, Wonton Bites, Seaweed Salad, Mandarin Orange

SHORT RIB SLIDERS (3) \$16

On Brioche Bun Topped with Sauteed Onions and Truffle Aioli

BLACKENED SHRIMP TOSTONES \$17

Served with Avocado and Cilantro Aioli

TUNA POKE BOWL \$18

Arugula, Radish, Avocado and Cilantro Aioli Served in Wonton Bowl

Salads

CLASSIC CAESAR SALAD \$12

Crunchy Romaine Hearts tossed in our Homemade Caesar Dressing, Topped with Shaved Parmesan

Add: Chicken \$5 Mahi Mahi \$7 Salmon \$8 Shrimp \$8

QUINOA SALAD \$14

Tri-Color Quinoa tossed with Cranberries, Pecans and Diced Apples Served in Radicchio Cup with Baby Greens Mix

Add: Chicken \$5 Mahi Mahi \$7 Salmon \$8 Shrimp \$8

AHI TUNA TOWER \$19

Rare Sesame Coated Ahi Tuna, over Crispy Romaine, Tomatoes, Pickled Ginger, Mandarin Orange Slices and Fried Wontons. Sesame Ginger Dressing

FRIED GOAT CHEESE SALAD \$17

Mixed Greens, Arugula, Cherry Tomatoes, Raspberry Vinaigrette.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

For your convenience a 18% gratuity will be added to your check. This gratuity is voluntary and may be increased, reduced or deleted to reflect the quality of service that you have received.

Entrees

CHURRASCO STEAK \$34

Grilled Steak with Chimichurri Sauce Served with Mashed Potatoes and Seasonal Vegetables

YELLOW CURRY MAHI MAHI \$30

Pan Roasted Mahi Mahi Served on a bed of Mild Curry Sauce Topped with Tempura Vegetables

CHIPOTLE MANGO GLAZED SALMON \$32

Fresh Filet of Atlantic Salmon Served with Mashed Potatoes and Seasonal Vegetables

BONELESS SHORT RIB \$34

Braised Short Rib Served with Creamy Polenta and Seasonal Vegetables

SOUTHERN FRIED CHICKEN \$26

Served with Buttered Corn on the Cobb and Mashed Potatoes

STUFFED PORK CHOP \$28

Boneless Center Cut Pork Chop Stuffed with Spinach, Pine Nuts and Manchego Cheese. Served with Mashed Potatoes and Seasonal Vegetables

LINGUINE ALLE VONGOLE \$26

Little Neck Clams in White Wine Roasted Garlic Sauce. Tossed with Linguine Pasta.

LAMB SHANK PROVENCALE \$36

Braised Lamb Shank Served with Creamy Polenta and Seasonal Vegetables

FISH AND CHIPS \$28

Beer Battered Atlantic Cod Served with Potato Wedges, Tartar Sauce, and Malt Vinegar

CHICKEN MADEIRA \$26

Madeira Wine and Mushroom Sauce. Served with Mashed Potatoes and Seasonal Vegetables

BLACKENED SHRIMP and GRITS \$29

Served with Creamy Grits and Seasonal Vegetables.

THE FAR-OUT BURGER \$18

Short Rib-Brisket Burger with Chipotle Dressing, topped with Onion Strings on a Brioche Bun. Add Cheese \$1

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Desserts \$9

BLACK AND WHITE CHOCOLATE MOUSSE CAKE

TIRAMISU

NEW YORK RICOTTA CHEESECAKE

Beverages

Coffee, Hot Tea, Iced Tea, Fountain Soft Drinks \$3.50

Espresso \$4.25 Cappuccino \$5.25

Perrier Sparkling Water 11 oz \$3.75

Perrier Sparkling Water 750ml \$7.00

San Benedetto Still Water 1L \$7.00