



## Small Plates

<b>Peruvian Ceviche</b>	<b>\$16</b>
Assorted seafood, orange, cilantro, corn, avocado and peppers	
<b>Smoked Salmon Carpaccio</b>	<b>\$14</b>
Oriental gazpacho vinaigrette, wakame salad, sesame, tomatoes, herbs and quinoa salad	
<b>Middle Eastern Duck</b>	<b>\$16</b>
Saffron couscous, sliced duck breast, dried apricots, cranberries, cilantro, lemon, five spice yogurt with a salted almond honey dressing	
<b>Portobello Mushroom</b> 	<b>\$16</b>
Oven roasted mushroom, grilled asparagus, bell pepper, arugula, mixed salad, Toasted pine nuts with a lemon vinaigrette	
<b>Asian Tuna Napoleon</b>	<b>\$14</b>
Black peppered tuna tataki, salad of carrots, cucumber, celery, mint, cilantro, bean sprouts, orange sesame vinaigrette, wonton crisp and wasabi cream	
<b>Escargots Escoffier</b>	<b>\$12</b>
1-dozen selected vineyard snails baked with fine herbs and garlic butter, with a Parmesan cheese baguette	

## Soups

<b>Crab Corn Chowder</b> (signature dish)	<b>\$12</b>
Served in an oven toasted bread bowl	
<b>Gazpacho</b> 	<b>\$8</b>
Andalucía cold tomato soup, with diced cucumber, bell pepper, tomato, croutons and chopped onions	
<b>Soup of the day</b>	<b>\$8</b>
Will be announced by your server	

**Our chefs work with fresh products, therefore it may occur that some ingredients are not available.  
All prices are in US Dollars excluding taxes. No service charge.**



## Sandwiches – Wraps

<b>Grouper Sandwich</b>	<b>\$17</b>
Italian roll with grouper fillet, red curry sauce, baby spinach, tomato, pickled cucumber ribbons and French fries	
<b>Hamburger</b>	<b>\$14</b>
8 oz Angus beef burger, grilled, topped with bacon, onions, mushrooms, cheese, pickles, lettuce and tomato. Served with French fries	
<b>Panini Smoked Salmon</b>	<b>\$14</b>
Pumpkin ciabatta, smoked salmon fillet, mixed lettuce, capers, pickled onions horseradish, with an herbs flavored sour cream	
<b>Panini Caprese</b> 	<b>\$12</b>
Marinated baby mozzarella, pommodori tomato, arugula and basil pesto,	
<b>Steak Sandwich Wrap</b> (French fries add \$3)	<b>\$16</b>
Oven roasted sliced sirloin, caramelized onions, Gouda cheese, arugula, with a roasted garlic mayonnaise	
<b>Pesto Chicken Wrap</b> (French fries add \$3)	<b>\$12</b>
Grilled juicy chicken breast, Parmesan cheese, pesto dressing and mixed greens	

## Main Plates

<b>Fish &amp; Chips</b>	<b>\$17</b>
Fried breaded grouper fillet, with tartar sauce and French fries	
<b>Chicken Pasta</b>	<b>\$19</b>
Marinated, grilled chicken breast, fresh pasta, herbs, roasted bell pepper, Parmesan cheese shavings with and roasted garlic balsamic vinaigrette	
<b>Grouper Picasso</b>	<b>\$19</b>
Pan seared grouper, warm fruit salsa of grapes, pine apple, melon and tomato, basil creole sauce and saffron rice	

### **Side Orders \$6**

French Fries  
Steak Fries  
Pasta



## Salad Plates

### Classics

- Garden Salad**  **\$14**  
Baby spinach leaves and mixed greens with walnuts, grape tomatoes, radish, warm goat cheese bruschetta, pickled red onions and orange balsamic vinaigrette
- Curry Waldorf Salad** (signature dish) **\$14**  
Sliced juicy chicken breast mixed with apple, celery and raisins, dressed with a light curry mayonnaise, toasted walnuts and served between crispy wonton sheets

### Create your Main Salad

- Quinoa Salad**  **\$11**  
Mixed lettuce, grilled vegetables, cilantro, roasted almonds with a lemon vinaigrette
- Green lentil Salad**  **\$10**  
Mixed lettuce, chopped herbs, roasted garlic, tomatoes, green scallions with a balsamic vinaigrette
- Caesar Salad** (Large add \$5) **\$9**  
Crispy Romaine lettuce with anchovy-lemon vinaigrette, garlic croutons and Parmesan cheese shavings

### Choice of Salad add ons

- Garlic Shrimps **\$9**  
Sautéed Beef **\$6**  
Chicken **\$4**

 **Vegetarian options**