

APERITIVOS

JUMBO CRAB CAKES
Maíz y Frijoles, Alioli de Limón y Alcaparras
13

CRISPY CALAMARI
Salsa de Tomate especiada, Pimientos
Pepperoncini, Chips de Ajo
12

CHILLED

COCKTAIL GAMBAS JUMBO
Salsa Cocktail de Rábano Picante
14

ATUN CRUDO
Cítricos, Jalapeño, Ponzu
15

CARPACCIO DE RES
Lomo de Res, Parmesano Grana
12

CANGREJO REAL
Salsa de Mostaza, Alioli de
Jengibre
18

PIZZA

MARGARITA PIZZA
Mozzarella local, Tomates San Marzano
10

CARNE PIZZA
Pepperoni, Salchicha, Capicola Salami
12

ENSALADAS

ICEBERG
Queso Azul Gorgonzola
Applewood Bacon, Rábano,
Cebolla, Tomate, Vinagreta de
Vino Tinto
9

CAESAR
Aderezo Caesar, Parmesano,
Anchoas, Crouton
10

**TOMATE HEIRLOOM &
MOZZARELLA**
Pesto de Albahaca, Piñones,
reducción Balsámica
11

PESCA LOCAL DEL DÍA

Servido diariamente por Pescadores locales; Elija la preparación a precio de mercado

PLANCHA
Alioli de Ajo y Limón

FRITO CRUJIENTE
Salsa Puttanesca

MARINADO
Salsa de Piña Tropical

AL VAPOR
Claro de Soja y Jengibre

AMERICAN U.S.D.A. PRIME

FILET MIGNON 8 oz
38

BONE-IN RIBEYE 24 oz
62

ESPECIALIDADES

**CHULETA DE TERNERA
A LA MILANESA**
Dip de Tomate y Alcaparras, Grana
Padano Madurado
42

CHULETA DE TERNERA LECHAL
Mantequilla de Ajo y Romero
42

ACOMPAÑAMIENTOS

SPEGHETTI ALIOLI	7
PURE DE PATATA AL ACEITE DE OLIVA	7
PATATAS FRITAS AL ROMERO	7
ESPINACAS A LA CREMA	7
BROCCOLINI	7
ESPARRAGOS	7
JUDIAS VERDES	7

POSTRES

TARTA DE CHOCOLATE
Dulce de Leche
8

CHEESECAKE DE FRESA
8

APPETIZERS

JUMBO LUMP CRAB CAKES

Succotash, Lemon Caper Aioli

13

CRISPY CALAMARI

*Spicy Tomato Sauce, Pepperoncini Peppers,
Garlic Chips*

12

CHILLED

JUMBO SHRIMP COCKTAIL

Horseradish Cocktail Sauce

14

TUNA CRUDO

Citrus, Jalapeño, Ponzu

15

BEEF CARPACCIO

*Beef Tenderloin, Parmesan
Grana*

12

CHILLED KING CRAB

Mustard Sauce, Ginger Aioli

18

PIZZA

MARGARITA PIZZA

Local Mozzarella, San Marzano Tomatoes

10

CARNE PIZZA

Pepperoni, Sausage, Capicola

12

SALADS

ICEBERG

*Gorgonzola Blue Cheese
Applewood Smoked Bacon,
Radish,
Onions, Tomatoes, Red Wine
Vinaigrette*

9

CAESAR

*Caesar Dressing, Parmesan,
Anchovies, Crouton*

10

HEIRLOOM TOMATO MOZZARELLA

*Basil Pesto, Pine Nuts,
Balsamic Reduction*

11

FRESH LOCAL CATCH

caught daily by local fisherman; choose cooking style MP

PAN SEARED

Garlic and Lemon Aioli

CRISPY FRIED

Puttanesca Sauce

BLACKENED

Tropical Pineapple Salsa

STEAMED

Ginger Soy Broth

AMERICAN U.S.D.A. PRIME

FILET MIGNON 8 oz

38

BONE-IN RIBEYE 24 oz

62

SIDES

SPECIALTIES

VEAL CHOP MILANESE

*Tomato Caper Relish, Aged Grana
Padano*

42

MILK-FED VEAL CHOP

Garlic Rosemary Butter

42

SPEGHETTI ALIOLI

7

OLIVE OIL MASHED POTATO

7

ROSEMARY FRESH CUT FRIES

7

CREAMY SPINACH

7

BROCCOLINI

7

GREEN BEANS

7

ASPARAGUS

7

DESSERTS

CHOCOLATE CAKE

Dulce de Leche

8

STRAWBERRY CHEESECAKE

8