



## DINNER MENU

### APPETIZERS

#### SANCOCHO 13

##### CHICKEN TENDERS 15

Plain or Buffalo-Style with Honey Mustard Sauce

##### CHICKEN WINGS 17

Plain, Mild or Buffalo Hot with Blue Cheese Dressing, Celery and Carrots

##### ROASTED RED PEPPER HUMMUS <sup>GF</sup> <sup>V</sup> <sup>VG</sup> 13

Warm Pita Bread

##### FRIED CALAMARI 17

Warm Marinara Sauce

### SALADS

##### HOUSE SALAD <sup>GF</sup> <sup>V</sup> <sup>VG</sup> 15

Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots, Choice of Dressing

Add Chicken 6 / Salmon 8 / Shrimp 8

##### CLASSIC CAESAR SALAD 15

Fresh Romaine Lettuce, Shredded Parmesan, Croutons, Caesar Dressing

Add Chicken 6 / Salmon 8 / Shrimp 8

### PASTA

##### BLACKENED SHRIMP 26

Sautéed blackened shrimp with heavy cream, garlic, shallots, tomatoes, green onions, penne pasta, toasted garlic bread

##### PENNE PASTA WITH MARINARA SAUCE <sup>V</sup> <sup>VG</sup> 18

##### MAC & CHEESE 18

##### RIGATONI CHICKEN ALFREDO 22

### TEMPTATIONS

##### MANGO CHEESECAKE 8

##### CHOCOLATE GANACHE 9

Three Layers of Chocolate Mousse, Chocolate Ganache, Icing

##### TRADITIONAL FLORIDIAN KEY LIME PIE 8

### SANDWICHES & QUESADILLAS

##### STEAK CHEESEBURGER 18

Choice of Cheese, Bacon, Lettuce, Red Onion, Tomato, Brioche Bun, Fries

##### CHICKEN & CHEESE SANDWICH 17

Choice of Cheese, Lettuce, Tomato, Fries

##### PHILLY CHEESESTEAK 18

Ribeye or Chicken, Mushrooms, Onions, Peppers, Provolone Cheese, Hoagie Roll, Fries

##### SOUTHWESTERN CHICKEN QUESADILLA 17

Avocado Spread, Black Beans, Sautéed Bell Peppers & Onions, Seared Seasoned Chicken, Cheese, Sour Cream, Mild Salsa

##### RIBEYE THIN-CUT BEEF QUESADILLA 20

Avocado Spread, Sautéed Bell Peppers & Onions, Cheese, Sour Cream, Mild Salsa

##### CAPRESE QUESADILLA 17

Olive Oil & Salt-Seasoned Tomato, Fresh Handmade Mozzarella, Basil, Balsamic Vinegar Glaze

### MAINS

##### CHURRASCO STEAK <sup>GF</sup> 36

Black Beans, White Rice, Sweet Plantain, Chimichurri Sauce

##### SALMON <sup>GF</sup> 28

Sweet Potato, Steamed Bok Choy, Mango & Ginger Chutney

##### 10oz RIBEYE STEAK <sup>GF</sup> 34

Grilled Young Onions, Fresh Grilled Corn on the Cobb, Infused Herbs, Olive Oil Drizzle

### SIDES

##### FRENCH FRIES 7

##### MASHED POTATOES 7

##### STEAMED CHEF-SELECTED VEGETABLES 8

##### TWICE-BAKED POTATO 9

Bacon, Cheddar Cheese, Sour Cream

##### PETITE SALAD 8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices subject to a 18% taxable service charge and 9% sales tax.

<sup>GF</sup> GLUTEN-FREE    <sup>V</sup> VEGETARIAN-FRIENDLY    <sup>VG</sup> VEGAN