



DINNER MENU

We are **CASH ONLY** at This Time, an **ATM** is Conveniently Located

***IN FRONT OF ITEM DENOTES GLUTEN FREE**
****IN FRONT OF ITEM DENOTES A VEGAN DISH**

APPETIZERS

****CHILEATOLE 9 (Add Lobster + 16)**

Pumpkin Soup Spiced with Anaheim Peppers
Topped with Corn Relish

ONIONS GRATIN WITH 14

Sauteed Onions in Buttermilk Topped with
Torched Comte Cheese

***RED CURRY LENTILS 14**

Curry Seasoned Lentils with Jasmine Rice Topped
with Broccoli and Snow Peas

***BLACK BEAN TAMAL 13**

Corn Tamal Served Over Creamy Habanero-
Tomato Sauce Topped with Torched Cheese

TRUFFLE MUSHROOM GNOCCHI 18

Pan Seared Mushroom Stew Topped with Grated
Parmesan and Truffle Carpaccio

LOBSTER ROLL 24

Small Buttery Lobster, Seasoned to perfection,
Served on a House Made Brioche

MUSSELS 18

Red or White, Spicy or Not

ESCARGOT 16

Sauteed in Parsley-Garlic Butter Sauce

****WARM BEET SALAD 15**

Roasted Beets, Mushrooms, Basil, Mint, Cilantro
and House-made French Dressing

***SIGNATURE CAESAR 14**

Romaine Leaves, Prosciutto de Parma, Shaved
Parmesan, House-made Dressing

***CRISP SALAD 14**

Chopped Romaine, Apples, Pears, Bacon, Walnuts,
Gorgonzola, Creamy Poppy Seed Dressing

BREAD BASKET UPON REQUEST

ENTREES

****ROASTED CAULIFLOWER STEAK 26**

Grilled Cauliflower Topped with Adobo Sauce and Cilantro Olive Sauce

***BRAISED SHORT RIBS 34**

Served with Cauliflower Purée Glazed Rainbow Carrots Topped with Red Wine Jus

***BEEF STEAK OF THE DAY MP**

Chef's Daily Choice Prepared Creatively, Server will Announce

***FISH OF THE DAY MP**

Chosen Daily and Prepared Creatively by Chef, Server will Announce

***SOY CURED FISH 36**

Pan Seared Fillet over Truffle Mashed Potatoes Topped with Asian XO Sauce and Brussels Sprouts

***GLAZED MISO SALMON 31**

Pan Seared Fillet Topped with Garlic Chips over Potato Purée Served with Broccoli Robe and Snow Peas

***MANCHA MANTELES MOLE 28**

European Chicken Breast with Oaxacan Mole Sauce (Sweet) Topped with Cilantro Radish Salad

***AUBERGINE 29**

Layered Roasted Eggplant, Ground Lamb, Pine Nuts, Roasted Tomatoes, Cinnamon Cream, Prepared
Lebanese Style

PASTA OF THE DAY OVER RAGU 32

Tomato Sauce Flavored with Pork Tenderloin and Pork Belly Topped with Ricotta and Chives

KOREAN LASAGNA 31


Kimuchi Pomodoro Meat Sauce over WonTon Pasta Topped with Mozzarella and Parmesan Cheese

Desserts Made Fresh Daily By Our Pastry Chef

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase the risk of
Food Borne Illness

\$8.00 per person plate sharing (Except Desserts)

We Offer Catering Services

 (484) 222 62 16