

THE CANNON CLUB

FOOD

APPETIZERS

Homemade Hummus

\$11

Served with pita bread, extra virgin olive oil and paprika

Camarones al ajillo

\$19

Olive oil, garlic and butter shrimp with sliced bread.

Ham Croquettes

\$14

traditional fried ham croquettes

Spinach Croquettes

\$14

traditional fried spinach croquettes

Bacalao Croquettes

\$14

traditional fried cod fish croquettes

Plato Español

\$23

Manchego, serrano ham, (Reserva) and served with traditional Pan con tomate

Chorizo al vino

\$18

Spanish sausage in red wine

Coconut chicken

\$14

Coconut breaded chicken with a piña colada sauce

Cannon Club Salad

\$15

Mixed greens, walnuts, cherry tomatoes, strawberries, blueberries, carrots with a seasonal fruit balsamic vinaigrette

Tuna Tartare

\$21

Cannon Club special marinated seasoning, avocado, soy sauce, purple onions, sesame seeds and red pepper piquillo sauce with homemade tortilla chips

Ceviche

\$16

White fish marinated with onions, peppers in lemon/lime juice. Served with sweet potato chips and hot sauce.

Papas revolconas

\$8

Roasted potatoes with chorizo, rosemary, paprika, onions, garlic, pepper and extra virgen olive oil

Extra Chips

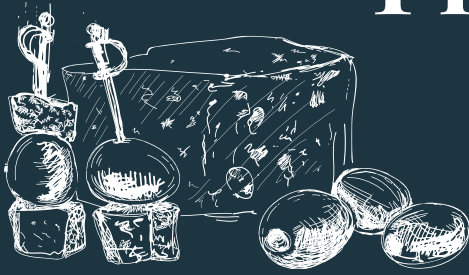
\$4

Extra Pita Bread

\$4

Extra Pan Baguette

\$4



THE CANNON CLUB

FOOD

MAIN COURSE

Salmon Fillet \$25

8oz Pan seared in a honey and dijon mustard sauce and your choice of side

Paella \$30

Octopus, shrimp and fish safron rice

Ravioli stuffed with \$26

Ossobucco

homemade raviolis, stuffed with Ossobuco served in brown butter sauce and truffle oil and red pepper flakes

New York Strip Steak \$38

10oz NY Strip Steak with chimichurri sauce and your choice of side

Grilled Octopus \$28

6oz grilled octopus served with your choice of side

Lamb Chops \$38

Two French cut grilled lamb chops with chimichurri oil and a side of your choice.

Parmesan Chicken \$23

8oz Grilled chicken breast served with parmesan cheese sauce and your choice of side

SIDES

Asparagus \$9

Grilled asparagus

Side Cannon Club \$6

Salad

Side portion. Mixed greens, walnuts, cherry tomatoes, strawberries, blueberries, carrots and a seasonal fruit balsamic vinaigrette

Side Saffron Rice \$6

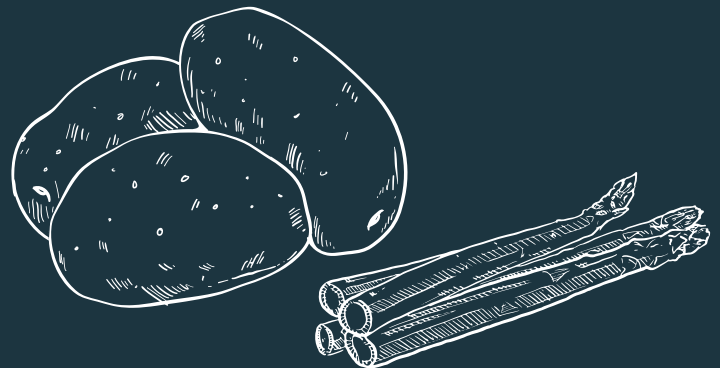
Tostones Plantain \$8

Traditional plantain tostones

Papas Fritas \$6

Mushrooms Al Ajillo \$6

Sauteed in garlic



DESSERT

Creme Brulee \$12

Chocolate Cake \$12

Flan Guava and \$12

Cheese

Traditional custard dessert made with tropical guava fruit. Gluten free