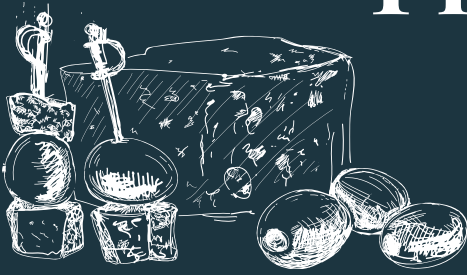


THE CANNON CLUB

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

Toasted coconut shrimp \$12

Coconut breaded shrimp

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

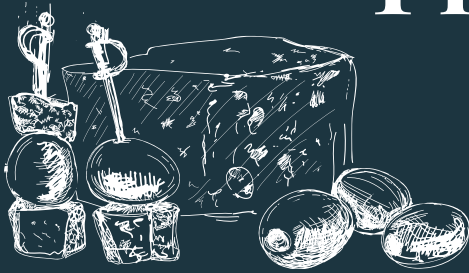
Extra Chips \$4

Extra Pita Bread \$4

Extra Pan Baguette \$4

THE CANNON CLUB

FOOD



MAIN COURSE

Salmon Fillet \$28
8oz Pan seared in a honey and dijon mustard sauce and your choice of side

Seafood Paella \$32
Octopus, shrimp and fish saffron rice

Meat Paella \$32
Churrasco, chicken and chorizo served with assorted vegetables and spanish saffron rice.

Ravioli stuffed with Ossobucco \$26
homemade raviolis, stuffed with Ossobucco 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

Filet Mignon \$53
10oz Prime beef with chimichurri

SIDES

Asparagus \$9
Grilled asparagus

Side Cannon Club Salad \$6
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

Roasted Potatoes \$6



DESSERT

Creme Brulee \$12

Chocolate Cake \$12

Flan Guava and Cheese \$12

Traditional custard dessert made with tropical guava fruit. Gluten free