

## DINNER MENU

2:30PM-9PM

### APPETIZERS

#### Salmon Tartare \$14

Salmon, Fennel, Chives, Lime Zest, Capers, Wasabi Yogurt, Aioli, Sour Cream, & Rice Chips

#### Corvina Ceviche \$19

Tomato, Red Onions, Garlic, Fennel, Capers, Minced Lemon-Lime Juice, Aji Amarillo Paste, Salt, Olive Oil, Cilantro, Coconut Milk, Salt, & Corn Chips

#### Shrimp Ceviche \$18

Avocado, Cilantro, Red Onions, Lime Juice, Corn, Salt, Aji Amarillo Pepper, Corn Chips, & Salt

#### Beef Carpaccio \$20

Thinly Sliced Filet Mignon, Arugula, & Orange Vinaigrette

#### Mediterranean Platter \$17

Lentil Salad, Tomatoes, Sliced Cucumber, Hummus, Tabbouleh, & Pita Bread

#### Mediterranean Octopus \$18

Octopus Marinated In Aged Balsamic Vinaigrette, Sun Dried Tomato Puree, & Fava Beans

#### Fried Tempura Calamari \$15

Orange Chili Sauce

#### Stir-Fried Edamame \$10

A Touch of Mild Spicy Sauce

#### Patakong \$17

2 Fried Plantain Sandwiches with Smoked Salmon, Crab, Wakame (Seaweed Salad), Guacamole, Pico de Gallo, Sour Cream, & Blue Cheese

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### SALADS

#### Greek Salad \$15

Tomato, Cucumber, Red Onion, Greek Kalamata Olives, Homemade Croutons, Feta Cheese, Fresh Oregano, & Olive Oil

#### Cobb Salad \$15

Hard Boiled Caged-Free Egg, Organic Mixed Greens, Turkey Breast, Avocado, Tomatoes, Bacon, Blue Cheese Crumbles, & Buttermilk Ranch Dressing

#### Chicken Avocado Chop Salad \$15

All-Natural Chicken Breast, Tomatoes, Avocado, Chopped Romaine, Arugula, Feta Cheese, Corn, Black Beans, Crispy Tortilla Strips & Citrus Chipotle Dressing

#### Pesto Chicken Quinoa Bowl \$15

Protein-Packed Quinoa, All-Natural Chicken Breast, House-Roasted Tomatoes, Shredded Carrots, Basil Pesto Sauce, Lemon Vinaigrette Dressing, Feta Cheese & Fresh Herbs

#### Lentil Salad \$14

White Albacore Tuna, Shredded Carrots, Diced Orange, Parsley, & Balsamic Glaze

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**Kababs \$18**

Choice of Lamb or Chicken. Served with Yellow Rice. Rice is Cooked In Chicken Stock, Carrots, Celery, Onions, & Olive Oil

**Chicken Tricolore \$16**

Roasted Garlic, Green Pepper, Red Pepper, Onions, & Yogurt Pesto Sauce

**Lamb Ribs \$30**

Rack of Ribs Served with Mashed Potatoes, Fresh Rosemary, Fresh Oregano, Roasted Garlic, Diced Pickled Red Onions, Olive Oil, & Demi Glazed Sauce

**Rib Eye \$33**

16oz Boneless Rib Eye Steak Served with The Finest Choice Meats, Roasted Potatoes, Roasted Garlic, Vegetables  
**Crusted or Garlic Rosemary Sauce**

**Lobster Risotto \$29**

Lobster, Butternut Squash, Goat Cheese, & Truffle Oil

**Shrimp Orzo \$20**

Orzo, Shrimp, Olives, & Parmesan Cheese

**Mediterranean Seabass \$26**

Fillet Cooked In Parchment Paper Served with Roasted Potatoes, Tomatoes, Olives, & Garlic

**Eggplant Lasagna Homemade Pesto \$20**

Tomatoes, Red Onions, Peppers, Spinach, Garlic, Mozzarella Cheese, Ricotta, Rosemary, Oregano, Olive Oil, & A Layer of Roasted Vegetables

**Caribbean Fried Snapper \$30**

Avocado, Tostones, Onion, Carrots, Peppers, & Vinaigrette Sauce

**Luxe-Bistro Thai Salmon \$25**

Coconut Salmon, Kaffir Leaf, Coconut Milk, & Keylime Juice Served with Jasmine Rice

**Beef Stroganoff \$18**

Sliced Beef In A Mushroom, Egg Noodles, & Onion Demi Glaze Sauce

**Luxe King Yakimeshi \$18**

Stir-Fried Rice, Chicken, Beef, Shrimp, & A Fried Egg On Top

**Riyan's Stir Fried Rice with Vegetables \$13**

Choice of An Optional Fried Egg On Top

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### PIZZA

**Cheese \$12**

**Pepperoni \$18**

**Margarita \$18**

Mozzarella Cheese, Tomato Sauce, Arugula, & Basil

**Carne Calabrese \$24**

Pepperoni, Meatball, Sausage, Cotto Ham, Calabrian Chilies, Marinara, & Mozzarella Cheese

**Seafood \$25**

Calamari, Shrimp, Pesto, Tomatoes, Onions, Olives, Scallops, & Mozzarella Cheese

**Zaza \$19**

Fresh Tomato, Fresh Garlic, Fresh Basil, Fresh Mozzarella, & Marinated In Olive Oil

**Tartufu Cotto \$22**

Mozzarella Cheese, Shaved Zucchini, Cotto Ham, & Truffle Sauce

**Diavola \$21**

Spicy Salami, Tomato Sauce, & Mozzarella Cheese

**Rustica \$20**

Tomato Sauce & Arugula Prosciutto

**Bianca \$20**

Mozzarella Cheese, Spicy Salami, Goat Cheese, & Rosemary

### DESSERT

**Bistro Crunch Cheesecake \$19**

Topped with Ice Cream & Our Famous Homemade Nutella

**Homemade Crème Brûlée \$12**

**Rico's Mama's Homemade Tres Leches \$15**

Cookies & Cream Ice Cream, Homemade Dulce de Leche Topped with Strawberry Bites

**Chocolate Kamikaze \$15**

A Suicidal Chocolate Ice Cream Bar In Creamy Chocolate Fondant & Our Famous Homemade Nutella

**Yal Ylas Orange Pie \$10**