

Weekly Specials

11/26 - 12/01

WEDNESDAY DINNER ONLY

while supply lasts

PRIME RIB DINNER

12oz \$38 | 16oz \$48

Whipped potato, garlic green beans, au jus,
and horseradish cream sauce

APPETIZER

LOBSTER BISQUE DF GF

Cup \$10 | Bowl \$14

SANCOCHO DF GF

Cup \$8 | Bowl \$12

A hearty Latin American stew with
pork and beef simmered in a rich,
herbed broth with corn and root vegetables

DESSERTS \$9

KEY LIME MASON JAR GF

PUMPKIN DONUT HOLES

MAIN

10OZ NY STRIP \$35

Garlic mashed potatoes and green beans,
house demi-glace, and bleu cheese fondue

SURF & TURF RISOTTO \$32

NY strip tips and blackened shrimp
over shiitake mushrooms, and sun-dried
tomatoes in a creamy Barolo sauce risotto

CHICKEN PARMESAN \$24

Crispy chicken cutlet topped with melted
mozzarella, served over rigatoni vodka

CITRUS VACA FRITA \$24 DF GF

Slow-simmered beef, shredded and tossed
in a Cuban vinaigrette, pan-charred with
garlic and onions. Served with Cuban black
beans, cilantro-lime rice, and tostones.

THE NEW MEXICAN TACOS \$18

(3) Corn or flour tortillas with fried chicken
strips, New Mexican red chile sauce, cilantro-
lime rice, guacamole, and pico de gallo

(GF) GLUTEN FREE

(AGF) AVAILABLE GLUTEN FREE

(DF) DAIRY FREE

(ADF) AVAILABLE DAIRY FREE

(V) VEGATARIAN

Add Protein to any dish,
Grilled or Blackened!

Chicken (+\$6)

Shrimp (\$10)

Salmon (\$13)

Lobster (+\$MKT)

Bacon (\$2.50)

Gluten-Free Pasta +\$2

