



## MENU

### ITALIAN

#### APPETIZERS

##### POLENTA BITES

Topped with wild mushrooms, fontina and micro greens.

##### BRUSCHETTA

Marinated tomatoes with extra virgin olive oil, garlic, oregano and fresh basil topped with balsamic reduction pearls.

##### CAPRESE SALAD

Fresh basil, vine ripe tomato and fresh mozzarella, balsamic reduction.

##### ZUPPA DI ARAGOSTA

Creamy lobster soup.

#### INSALATA

##### PASTA SALAD WITH PANCETTA

Creamy pasta salad with crispy pancetta.

##### ARUGULA SALAD

Fresh figs, walnuts, shaved parmesan, cherry tomatoes with lemon oregano vinaigrette.

##### ITALIAN POTATO SALAD

Red potatoes, eggs and veggies with creamy vinegar and oil dressing.

##### ITALIAN CUCUMBER SALAD

Fresh tomato, cucumber, and onions sprinkled with dried oregano.

#### MAIN COURSE

##### BISTECCA ALLA FLORENTINA

2-3 inch porterhouse steak served with panzanella salad, polenta chips.

##### CHICKEN MARSALA

Chicken breast grilled and served with marsala wine sauce, grilled asparagus, potato purée.

##### SHRIMP LEMON RICOTTA PASTA

Sautéed jumbo shrimp with your choice of fresh hand made spaghetti or linguini in a lemon ricotta sauce.

##### SWORD FISH SICILIAN STYLE

Sword fish steak served with a side of asparagus, wild mushroom garlic risotto.

#### DESSERT

##### TIRAMISU

Mascarpone, delicate lady finger cookies, espresso, cocoa, rum.

##### PANNA COTTA

Vanilla flavored with berry compote and fresh berry garnish.

##### BERRIES & CREAM

Mixture of berries marinate in a splash of grand marnier, dash of mint, topped with fresh whipped cream and brittle dust garnish.





## M E N U

### PERUVIAN

#### APPETIZERS

##### PERUVIAN BEEF HEART SKEWERS

Marinated in Aji Panca and Herb mix, grilled and served with a tangy rocoto lime salsa.

##### YUCA FRITA

Fried yucca root served with a tangy rocoto, lime, and aji limo aioli.

##### JALEA DE MARISCOS

Deep-fried seafood mix: fish, shrimp, scallops, mussels, calamari, and clams served with a tangy refreshing salsa criolla (Peruvian pico de Gallo), rocoto lime aioli.

##### CAUSA TRIO: COLD POTATO MASH

Yellow potato cakes flavored with Peruvian peppers, lime, and garlic topped with avocado purée, cold chicken salad, huancaína sauce.

#### CEVICHE PERUANO

ALL CEVICHE IS COMPLIMENTED WITH ORANGE GLAZE SWEET POTATO AND CANCHA CORN KERNELS.

##### MANGO CEVICHE

Diced white fish bathed in a lime juice, mango glaze marinade, mango cubes, sea moss, Peruvian peppers.

##### LECHE DE TIGRE: CEVICHE COCKTAIL

Refreshing mouth watering "milk of tiger" ceviche cocktail tossed in diced onion, fish, shrimp, squid, calamari.

##### CROCANTE: FRIED CALAMARI CEVICHE

Rocoto cream, lime marinade, red onion, fried calamari.

##### AHI TUNA

Ahi tuna marinated in lime, Peruvian peppers, cilantro, red onion, garlic.

#### MAIN COURSE

##### ROCOTO LINGUINI

Linguini tossed in a rocoto & bell pepper sauce, topped with herb seared halibut.

##### ARROZ CON MARISCOS

Peruvian paella made with saffron, black beer/white wine mix, calamari, shrimp, scallops, mussels, clams topped with salsa criolla (Peruvian pico de Gallo).

##### LOMO SALTADO:

WOK TOSSED FILET MIGNON  
~INCLUDES FIRE SHOW~

Filet Mignon flame tossed in a wok with tomato wedges, red onions, Peruvian peppers, soy sauce, hand cut fries, served with lemon grass & garlic infused rice.

##### PERUVIAN SPICED SLOW ROASTED SHORT RIB

Slow cooked and rendered down to perfection, served with a purple purée, lemon infused asparagus.

#### DESSERT

##### AFAJOR

Almond Cookie sandwiches made fresh with homemade dulce de leche covered with chocolate syrup and vanilla ice cream.

##### HELADO DE LUCUMA

Ice cream made with lucuma, a native fruit of the Andes, drizzled with chocolate sauce and sprinkled with almonds.

##### LECHE QUEMADA

Peruvian Crème brûlée.







## MEN U

## MEXICAN

### SALADS

#### CACTUS PICO DE GALLO

Tomato, red onion, cilantro, cactus, fresh squeezed orange juice, purple tomatillo.

#### MEXICAN CHOPPED SALAD

Mango cubes, avocado, black beans, cilantro, lime, red onion, garlic, bell pepper, grilled corn.

#### MEXICAN SPRING SALAD

Spring mix, avocado, red onions, cherry tomatoes, cilantro, pepitas, queso fresco or cotija cheese, cumin-lime dressing.

#### BEAN SALAD

Black beans, red kidney beans, white beans, bell peppers, cilantro, lime, cumin, red onion.

### APPETIZERS

#### CHICKEN PICADILLO SOPES

Homemade corn sopes, chicken picadillo, tomato oregano salsa, cotija cheese, crisp romaine lettuce.

#### JALAPENO CHICKEN WRAPS

Jalapeños stuffed with grilled chicken and Oaxaca cheese wrapped in bacon.

#### FRESH GUACAMOLE

Avocado, lime, red onion, cilantro, grilled corn, salt, pepper, fresh tortilla chips.

#### FRESH AGUACHILE

Shrimp cooked in lime juice with blended Serrano, julienne red onion, cucumbers, served on tostadas.

### MAIN COURSE

#### CHILE RELLENO NOGADA

Charred poblano chile deveined, stuffed with cubed grilled pork chop, green apple, walnut sour cream, pomegranate, Spanish rice.

#### CHICKEN MOLE POBLANO

Grilled chicken bathed in mole sauce with cilantro lime white rice.

#### CARNE ASADA PLATE

Grilled thick skirt steak, grilled cactus leaf, citrus pickled red onion, fresh guacamole, grilled corn, purple tomatillo salsa.

#### CHICKEN ENCHILADAS

Red or Green sauce, shredded chicken rolled in corn tortillas, bathed in sauce of choice, topped with Oaxaca cheese, baked and topped with crisp lettuce, queso fresco and tomato oregano salsa.

### DESSERT

#### CHURRO BOWLS

Churro stuffed with Mexican hot chocolate mousse.

#### CLASSIC MEXICAN FLAN

A baked custard dessert topped with caramel sauce.

#### CAPIROTADA

Mexican bread pudding rolled and deep-fried, tossed in cinnamon and sugar mix, topped with cream cheese frosting.





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## **SURF N' TURF**

### **SALADS**

#### **SPINACH ARUGULA SALAD**

Feta, cucumber, shallot, sherry vinaigrette.

#### **FENNEL ORANGE SALAD**

Orange supremes, shallots, pistachio, fresh fennel, citrus vinaigrette.

#### **ASPARAGUS SALAD WITH FETA**

Radish, lemon infused asparagus, mixed green, quinoa, feta crumbles, Dijon dressing.

#### **FARRO SALAD WITH TART CHERRIES**

Farro grain, apple, arugula, tart cherry vinaigrette, feta.

### **APPETIZERS**

#### **BAKED ARTICHOKE HEARTS**

Stuffed with brie cheese, Truffle infused panko crumbs, Beurre Blanc sauce, and butter baked crab legs.

#### **WHITE FISH MEXICAN CEVICHE**

Tomato, red onion, cilantro, grilled corn, and avocado.

**FISH OPTIONS:** Halibut, Flounder, Sea bass, Rock fish, Miso crusted shrimp with lemon juice and arugula.

#### **SEARED SCALLOP SELECTION**

- Honey Dijon Avocado Sauce.
- Lemon garlic butter served over risotto.
- Served over Romesco Sauce.
- Served over Butternut Squash Purée.
- Pea purée, asparagus cuttings and wild garlic hollandaise sauce.
- Deep-fried goat cheese balls, Beurre Blanc, truffle oil drizzle.

### **MAIN COURSE**

Filet Mignon Surf N Turf with butter poached Lobster tail.

New York strip steak with Cajun style Mexican jumbo shrimp.

Rib-eye Steak and Grilled garlic butter lobster tail.

Bistecca Fiorentina, pan seared scallops and bacon wrapped shrimp.

Mediterranean seared Halibut with blistered cherry tomatoes.

Crispy seared trout with smoked spring onions and radish shavings.

Miso glazed Chilean sea bass with Asian veggie sauté.

### **SIDES- SELECT TWO**

- Salted pork Brussels sprouts.
- Polenta chips.
- Creamed spinach.
- Jasper glazed carrots.
- Charred broccolini.
- Truffle Lobster Mac n' Cheese.
- Soy mirin glazed mushrooms.
- Potatoes au gratin.
- Grilled leek and romesco sauce.
- Purple potato purée.

#### **STEAK SAUCE**

Green peppercorn, Bearnaise, Bourbon, and Mint chimichurri sauce.

### **DESSERT**

**TIRAMISU, CLASSIC CHEESECAKE, BERRIES & CREAM, KEY LIME PIE, CHOCOLATE LAVA CAKE, SOUFFLE, PANNA COTTA, OR STRAWBERRY TART.**

