



APPETIZERS

ONION RINGS

Served with 3 sauces: “chipotle” chili pepper BBQ, alioli, and coriander pesto.

POPCORN CRAB

Crispy crab meat balls, accompanied with mint-cucumber tartar sauce.

CRISPY SHRIMP

Shrimp filled with lemongrass-scented cream cheese, wrapped with crispy dough, served with dill dressing and mango-“habanero” chili pepper chutney.

DIP

Hot dip made with artichokes, sun-dried tomatoes, spinach, and Brie cheese, served with pita bread.

GUACAMOLE

Made with fresh avocado, tomato, onion, coriander, and “serrano” chili pepper, accompanied with baked tortilla chips.

CHEDDAR CHEESE FINGERS

Breaded cheddar cheese sticks seasoned with spices, accompanied with basil dressing and “habanero” chili pepper & pineapple chutney.

POTATO SKINS

Crispy potato skins filled with truffle-scented sautéed mushrooms, cheddar cheese “au gratin”, and mustard sprouts.

COMBO

Make your own snack platter with your choice of 4 appetizers from the menu.

JALAPEÑO POPPERS

Stuffed with cream cheese, served with smoked BBQ sauce and mango-tomatillo pico de gallo.

SALADS

CHINESE SALAD

Mixed lettuce, chinese cabbage and peas, roasted peanuts, carrots, coriander, basil, red chili peppers, wasabi-sesame, and honey dressing. Served with grilled shrimp marinated with 5 spices and crispy wontons.

SPINACH AND ARUGULA SALAD WITH SESAME SEEDS-CRUSTED TUNA

Spinach and arugula salad with sautéed mushrooms, campari tomatoes, asparagus, radicchio, cucumber, and carrots, all tossed with cilantro dressing and served with sesame seeds-crusting tuna fish.

CAESAR SALAD

Anchovy and Parmesan cheese dressing, “chipotle” chili pepper-parsley croutons on peasant bread.

CHOP SALAD

Romaine lettuce, radicchio, radish, Feta cheese, red onion, cucumber, cherry tomatoes, spring onions, palm hearts, and kalamata olives with oregano ranch dressing.

SOUPS

ASPARAGUS CREAM SOUP

With asparagus thin slices and Parmesan cheese.

THE CHEF’S SOUP

Ask your waiter for today’s soup.

CLAM CHOWDER

BURGERS

CHEESEBURGER

100% Angus beef home made burger, served with Gouda cheese and brioche bun.

SPECIAL

100% Angus beef home made burger with sautéed mushrooms, Swiss cheese, and bacon in a brioche bun.

LAND AND SEA

Angus beef, caribbean lobster, grilled asparagus, chive-lemon mayonnaise, alfalfa sprouts, and roasted tomato with basil on ciabatta bread.

PEPPERCORN

Angus beef, Brie cheese, brandy-peppercorn sauce, sautéed onion, and marinated cherry tomatoes, served in baguette with poppy seeds.

KOBE

American kobe-beef burger with foie gras, truffle mushroom purée, confit onion and peppers, and madeira sauce in ciabatta bread.



MEDITERRANEAN

New Zealand lamb with Feta cheese, cucumber, grilled eggplant, balsamic-roasted bell peppers, and kalamata olive purée with mint, tomato, and parsley sauce, served in a peasant bread.

DEL TROMPO

Grilled pork with onion, garlic, and coriander, marinated in “pastor” style adobo, accompanied with coriander mayonnaise, grilled pineapple, cheese from Oaxaca, and “xnipec” red onion and “habanero” chili pepper sauce. Served in a homemade cilantro bun.

SPICY TUNA BURGER

Fresh tuna fish with scallions, ginger, and black, white sesame seeds, served on a coriander bun with “chipotle” chili pepper mayonnaise and sweet and sour cucumber salad.

VEGGIE

Fresh tuna fish with scallions, ginger, and black, white sesame seeds, served on a coriander bun with “chipotle” chili pepper mayonnaise and sweet and sour cucumber salad.

CHICKEN TURKEY

Turkey and chicken burger with spices, topped with smoked “chipotle” chili pepper BBQ sauce, arugula, grilled onions, goat cheese, and sweet corn kernels in corn bread.

AL PASTOR

Bacon-wrapped marinated shrimp with “guajillo” chili pepper, pineapple, coriander, green tomatillo sauce, oregano and lime-marinated onions, and “chipotle” chili pepper dressing, served in a coriander bun.

TRÍO

Assorted 3 sliders tasting.

CRISPY CRAB

Breaded soft shell crab seasoned with spices, yellow chili pepper mayonnaise, and coleslaw salad, served on a cilantro bun.

EL ZARANDEADO

Catch of the day marinated “zarandeado” style with salt, pepper, and garlic, accompanied with chicoria lettuce, avocado, tomato, cucumber, topped with “xnipec” red onion and “habanero” chili pepper sauce, and “mulata” sauce. Served in ciabatta bread.

LOBSTER

Grilled lobster slices with bacon, mango-“habanero” chili pepper chutney, Cheddar cheese “au gratin”, and oregano-pickled onion, served on a capers bun.

MEAT AND POULTRY

Cooked on the grilled. Includes only the cut and your choice of sauce, and the side dish must be ordered separately.

ANGUS CERTIFIED BEEF TENDERLOIN

RIB EYE ANGUS

GARLIC AND ROSEMARY-MARINATED CHICKEN BREAST

YOUR CHOICE OF SAUCE

- BRANDY-PEPPERCORNS SAUCE
- MARSALA SAUCE
- CREAMY WILD MUSHROOMS SAUCE
- ANNATO AND “HABANERO” CHILI PEPPER SAUCE
- PORTO - FLAVORED ONION COMPOTE
- SMOKED BBQ SAUCE

FISH

Cooked on the grilled. Includes only the fish and your choice of sauce, and the side dish must be ordered separately.

TUNA STEAK

FRESH SALMON

TODAY'S CATCH

YOUR CHOICE OF SAUCE

- BEURRE BLANC WITH LIME AND CHIVES
- LOBSTER TARRAGON-SCENTED SAUCE
- CREAMY CHIPOTLE-SCENTED CORIANDER SAUCE
- GARLIC
- ALIOLI
- BASIL- TOMATO SAUCE



SIDE DISHES

CREAMED SPINACH

Sautéed with butter, cream cheese, and Gouda cheese.

MAC AND CHEESE

Macarroni with Cheddar cheese “au gratin”.

GRILLED ASPARAGUS

ROASTED POTATOES

With onions, rosemary, and garlic.

SWEET POTATO FRIES

Fries with cracked peppercorns.

FRENCH FRIES

SEASONED POTATES WEDGES

SAUTEED VEGETABLES

CURLY POTATOES

TRUFFLE PARMESAN FRIES

BAKED POTATO

With chives-sour cream, Parmesan cheese, and bacon.

PASTA CASSEROLE

Penne pasta with roasted garlic and carbonara sauce.

GRILLED CAULIFLOWER AND BROCCOLI

With garlic, thyme, and lime.

CRISPY PICKLES

Crispy pickles slices lightly battered and served with basil dipping sauce.