**Soups**

**Vichyssoise**

**Chilled cream of potato and leek soup, with 3 spices and topped with chopped chives $4.00**

**Cream of tomato soup with shrimp dumplings**

**Fresh tomatoes and spices finished off with fresh double cream and shrimp dumplings $5.00**

**Lobster Bisque**

**Classic Escoffier recipe with cognac, sweet sherry and double cream $6.00**

**Tortilla soup**

**Consommé of tomato, with Chile Guajillo and spices served with tortilla strips, avocado, pulled chicken, goat cheese and topped with sour cream $4.00**

**Soup of the day**

**Ask your server**

**Sandwiches**

**Portobello mushroom sandwich**

**Marinated Portobello mushroom and zucchini, red pepper, Swiss cheese and served on chiabata bread with sauce dijonnaisse $7.00**

**Classic Reuben**

**With corned beef, sauerkraut, ementhal cheese, and Thousand Island dressing served on fresh rye bread $10.00**

**Mixed seafood**

**Shrimp, fresh crabmeat (not surimi), bay scallops, octopus and calamari served over tostadas with spicy fresh mayonnaise $11.00**

**Black Angus hamburger**

**Served with bacon and Roquefort cheese on freshly baked buns $9.00**

**Swordfish sandwich**

**Cajun style, grilled to perfection, served on chiabata bread with chipotle mayonnaise $9.00**

**All sandwiches are served with your choice of potato salad, Coleslaw or French fries**

**Salads**

**The classic Caesar**

 **with or without anchovies $5.00**

**Chopped salad of the day**

**Either make one up or let the chef surprise you $6.00**

**Greek Salad**

**With bell peppers, tomatoes, kalamata olives, cucumber and feta cheese $6.00**

**Caprese salad**

**It speaks for itself but ours is served with balsamic cream $7.00**

**Fresh asparagus salad**

**Smothered with Roquefort cheese dressing and heirloom tomatoes $6.00**

**All our salads can be served with grilled shrimp, chicken or arrachera**

**With shrimp add $5.00, chicken $3.00 or arrachera $5.00**

**Entrees**

**Roast prime rib of beef**

**Served with Yorkshire pudding and all the trimmings English cut or large cut Friday and Saturday only $24.00**

**New York strip 10 ounces**

**Served baked potato and Chef´s vegetable of the day, with Béarnaise sauce or black peppercorn sauce or garlic, parsley butter $23.00**

**Veal chop**

**Served over wild mushroom risotto, with a salad of onions, smoked bacon and arugula $26.00**

**Drunken beef**

**Thinly sliced roast beef, cooked with Mexican beer, onion, black pepper and chilies, (very tender) $18.00**

**Arrachera**

**Arrachera stuffed with plantain and served over rice pilaf with a spicy tomato sauce and refried black beans, salsa Mexicana and guacamole $21.00**

**Rack of New Zealand Lamb**

**Three bones bathed in Dijon mustard and Italian seasoned bread crumbs, served over creamed potatoes with chef´s vegetables of the day $25.00**

**Lamb roganjosh**

**Slowly braised boneless lamb shoulder with 31 herbs and spices, served with jasmine rice, mango chutney, raita and Nan bread $25.00**

**Chile Rellenos**

**Served with refried black beans and rice pilaf and all the trimmings $12.00**

**Pork ribs**

**Seasoned and cooked until tender in a green sauce and served with Mexican rice, refried beans, salsa Mexicana, guacamole and sour cream $14.00**

**Chicken tikka masala**

**Strips of chicken breast marinated in lime juice, garlic and ginger, then sautéed with a Hindu masala sauce with fresh chopped tomatoes and onion, served with all the usual Indian accompaniments $18.00**

**Chicken curry Madras**

**Breast ofchicken sautéed with shallots, garam masala and other exotic spices served over pilau rice with raita, poppadum and mango chutney $19.00**

**Shrimp and chicken sweet curry**

**Sautéed strips of chicken and jumbo shrimp with a sweet curried sauce served with jasmine rice and all the trimmings $21.00**

**Stuffed scallops**

 **Stuffed with ground shrimp and lump crabmeat served with red pepper coulis and ponzu dressing $25.00**

 **Shrimp tempura**

**With garlic, ginger sauce and served over egg fried rice $23.00**

**Smoked salmon wrapped prawns**

**Served on a bed of couscous and creamed spinach with lobster sauce $25.00**

**White seasoned bread crusted halibut**

**With leek ragout and bell pepper sauce $22.00**

**Swordfish**

**Grilled to perfection and served with sauce béarnaise $24.00**

**Lobster pil pil**

**Fresh lobster tail sautéed with chills, tomatoes, green bell peppers and red wine $28.00**

**Soft shell crabs**

**Sautéed with garlic, olive oil and fresh herbs served over Thai noodles $25.00**

**Lobster and shrimp skewers**

**Two skewers grilled with marinated organic vegetables served with a light hoisin sauce $29.00**

**We would like to remind our customers we will try to accommodate any dish you desire if we have the ingredients available**

**Thank You for your patronage**

**Chef Mercedes Montaño and Chef Nigel Field**

**All prices are in US Dollars**

**And is subject to 11% Iva**