

Thursday Specials

APPETIZERS

Thai Yellow Curry Sweet Potato Soup, finished with Scallions and Cilantro
\$7

Summer Leek and Organic Potato Soup with Rustic Croutons and Spanish Chorizo
\$7

Crispy Calamari with Three Bean fresh herb salad and Achiote Citrus Aioli
\$12

Small Plates

BBQ Pulled Pork Enchilada with Rice and Beans, Goat Cheese, Scallions and Herbs with Tomato Sauce, finished with Cheddar Cheese and Herb Breadcrumbs
\$18

Grilled Marinated Shrimp Skewer with Rice and Beans and Chunky Jambalaya with Andouille, okra, peppers, onions and tomatoes, finished with Crema
\$18

South-West Style Beef Burrito with Grilled Marinated Vegetables, Rice, Roast Red Peppers and Cheddar, served with Chipotle Orange Sauce and Salsa Verde
\$22

Entrees

Served with house Salad with a choice of Feta, Blue or Parmesan Cheese

Grilled Bistro Tender Steak with New Potato Caramelized Plantain Roast Poblano Gratin, Pineapple salsa and Chipotle Red Wine Jus
\$28

Roast Wild Striped Bass with Caramelized Cippolini Onions, Garlic Button Mushrooms and Herb Crusted Yellow Tomatoes, with Green Peppercorn Red Wine Jus
\$32

Grilled All-Natural Pork Loin served with Rice and Beans, Authentic Oaxacan Mole Sauce, Citrus Crema and Toasted Pumpkin Seeds, finished with Pepper Pico de Gallo and Salsa Verde
\$28

Grilled Atlantic Salmon Filet with New Potato, Caramelized Parsnip, Granny Smith Apple and Jalapeno Ragout, with Baby Organic Arugula and Scallop Mushroom Smoked Bacon Sauce
\$29

DESSERTS

Pineapple Vanilla Custard Tart with Vanilla Ice Cream and Raspberry Sauce
Warm Rich Chocolate and Pecan Nut Rum Brownie served with Raspberry Sauce & Vanilla Ice Cream
Key Lime Pie \$8