

MAIN COURSES



SALADS

Classic Salade Nicoise , Canned Tuna, Eggs, Beans.....	24
Warm Chicken Salad , Organic Mesclun, Corn, Potatoes	24
Mediterranean Salad , Feta, Tomato, Red Onions, Peppers, Cucumbers, Spinach & Red Wine Vinaigrette	24
Cajun Tofu Salad , Nopal Cactus, Lettuce, Tomato, Red Onion, Mango-Blackbean Avocado-Lime Dressing.....	25
Shrimp Salad , Marinated, Lettuce, Quinoa, Jicama, Red Peppers, Grapes & Aji Amarillo Cilantro Dressing.....	28
Smoked Salmon Salad , Lettuce, Jicama, Quinoa, Red Peppers, Grapes & Aji Amarillo Cilantro Dressing.....	28

COLD PLATES

Carpaccio of Swordfish , with Fennel *	26
Carpaccio of Filet Mignon *	28
Lobster Salad , Arugula, Pineapple & Grapefruit	34
Cold Poached Salmon , Tabbouleh & Mesclun, Eggs *	34

SEAFOOD

Grilled Salmon , on a bed of Spinach, Nicoise Sauce (tomato, shallot, olive, EVOO) **	34
Cajun Mahi-Mahi , Grapefruit-Lime Sauce & Couscous with Almonds & Raisins **	36
Roasted Tiger Shrimp , with Jasmin Rice *** & Pastis Sauce.....	42

POULTRY

Chicken Curry , with Rice	32
Organic Roasted Chicken , Mashed Potatoes & Natural Garlic Juice	34
Chicken Paillard , with Salad & Fries.....	28
Cajun Chicken with Salad & Fries	35

MEAT

Steak Tartare * with Salad & Fries.....	32
Pan Roasted Rack of Lamb , with Saffron Risotto **	38
Classic Steak au Poivre with Fries ** “Black Angus Sirloin certified”	39
Filet Mignon Bordelaise **, with Fries	40

Split: Extra \$8 | Substitution: Extra \$8 | Minimum Charge per person: \$25

* Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

** This item can be cooked to order

*** Gluten Free