


To Begin

 **Jumbo Shrimp Cocktail** | 9

Belvedere Cocktail Sauce, Lemon

 **Pan Seared Scallop** | 11

Parmesan Cauliflower Puree, Olive Oil

 **Lager Steamed Mussels** | 10


Sam Adams, Tomato, Onion, Parsley

Pumpkin Ravioli | 8

Sage Cream & Pumpkin Seeds

Entrees

Served with House or Caesar Salad

 **Pan Seared Grouper** | 18

Fingerling Potatoes, Asparagus, Carrots, Peas, Mustard-Tarragon Velouté

***Filet Mignon (8 Ounce)** | 29

Roasted Fingerling Potato, Asparagus, Red Wine Demi Glaze

 **Seafood Parihuela** | 19

Spicy Peruvian Fish Stew with Mussels, Scallops, Shrimp, Crab, Calamari

Braised Short Ribs | 23

Wild Mushroom & Spinach Risotto, Natural Jus

 **Charred Spanish Mackerel** | 17

Fingerling Potatoes, Brussels Sprout Leaves, Romesco Butter

Sesame Crusted Salmon | 18

Jasmine Rice, Baby Bok Choy, Miso-Ginger

Peruvian Lomo Saltado | 18

Tenderloin Tips, Tomato, Red Onion, Jasmine Rice, Potato Fries

Shrimp Orzotto | 19

Heirloom Tomato, English Peas, Wild Mushroom, Cream

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server of any food allergies.

We are happy to honor menu modifications; some requests could increase service time.



- Denotes Gluten Free Items

*- Denotes Undercooked Items