BREAKFAST
available daily | 7-11 am

FRESH CONTINENTAL | 14
fresh pastries, fruits, juice and coffee

BAGEL & SMOKED SALMON | 15
toasted bagel with cream cheese, egg, tomato, capers and red onion

FRESH FRUIT PLATE | 9
seasonal fresh fruit with honey yogurt

OATMEAL | 9
choice of brown sugar, bananas, cinnamon, vanilla and raisins

MIXED BERRY YOGURT PARFAIT | 11
layered yogurt, fresh seasonal berries and granola

EGGS & OMELETS
served with breakfast potatoes and choice of toast

TWO EGGS ANY STYLE | 11
served with your choice of bacon or sausage

EGGS BENEDICT | 14
soft poached eggs, toasted english muffin, canadian bacon and hollandaise sauce

CREATE YOUR OWN OMELET | 14
choice of spinach, ham, mushrooms, tomatoes, onions, peppers, cheese | egg whites available upon request

THE CUBAN | 14
two eggs any style, potatoes, ham coquette’s and cuban toast

FROM THE GRIDDLE

BUTTERMILK PANCAKES | 12
topped with butter, maple syrup and berries

CLASSIC WAFFLE | 12
topped with maple syrup, and whipped cream | add berries: 2

BREAKFAST BURRITO | 12
eggs, potato, mushrooms, tomatoes, onions, peppers, cheddar cheese, pico and sour cream

FRENCH TOAST | 13
buttered thick brioche toast with berries and maple syrup

COFFEE & ESPRESSO
coffee | 4
cappuccino | 6
latte | 6
macchiato | 5
espresso | 4
double espresso | 7
tea | 4

SIDES
homestyle potatoes | 4
sausage or bacon | 5
pastry | 4
assorted cereals | 5
bagel with cream cheese | 5
toast | 4
white, wheat, multigrain or rye

BEVERAGES
juice | 5
apple; orange; pineapple; cranberry; grapefruit; V8

milk | 3
skim, 2%, whole, chocolate, soy soda | 5

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young, children under 4, pregnant women and other susceptible individuals with compromised immune systems.

o Thorough cooking of animal foods reduces the risk of illness.

o Please inform your server if you have a nut or food allergy.

o 18% service charge will be added to your check.
ALL-DAY DINING
available | 11 am - 11 pm

APPETIZERS

CEVICHE | 15
shrimp, calamari and Hamachi tossed with fresh lime, cilantro and chiles

CALAMARI FRITTO | 12
lightly dusted calamari, flash fried with marinara sauce

SHRIMP SCAMPI | 12
shrimp, roasted garlic tomato, mushroom and white wine

ANTICUCHO DE CARNE | 12
twin beef kabobs with spiced Aji Amarillo glace

FUGAZZA | 9
airy crusted hand formed pizza topped with sweet onions and mozzarella

CHIPA | 9
small baked cheese rolls made with yuca

SALADS

MEDITERRANEAN | 13
fresh tomato, mozzarella, basil, olives, pesto and balsamic dressing

CAESAR | 12
romaine, shaved pecorino, white anchovies and croutons

WEDGE | 13
baby iceberg, maytag blue cheese, bacon, onion and tomato

CITRUS AVOCADO | 13
a healthy blend of avocado, cucumber, scallions and orange
tossed with citrus vinaigrette

BURGERS & SANDWICHES
choice of wheat, rye, white or multigrain

CLASSIC BURGER | 14
served with fries

TURKEY CLUB | 14
lettuce, tomato, apple smoked bacon, avocado and mayo

CHICKEN SANDWICH | 13
jalapeno jack, bacon, lettuce, tomato and tomato

TUNA SANDWICH | 12
tomato and red onion

CUBAN SANDWICH | 12
roasted pork, ham, Swiss cheese, deli pickle, mustard and mayo on Cuban bread

ENTREES

CHURRASCO | 19
grilled churrasco, roasted seasonal vegetables with chimichurri

MAHI-MAHI | 25
key lime beurre blanc, spinach and cilantro rice

NEW YORK STRIP LOIN | 42
12 oz strip loin sautéed wild mushrooms, mashed potatoes and micro greens

CHICKEN PARMIGIANA | 18
lighted breaded chicken with marinara and mozzarella

SALMON | 18
grilled salmon, roasted sweet potatoes, balsamic pesto glaze

PAPARDELLE DOLCE VITTA | 18
pasta tossed with wild mushroom, spinach, tomato and cream sauce

LINGUINI AI FRUTTI DI MARI | 17
shrimp, mussels, calamari, garlic and chilies

HERB ROAST ORGANIC CHICKEN | 18
marinated airline chicken breast with roasted potatoes and asparagus tips

SIDES

MASHED POTATOES | 4
SWEET POTATO FRIES | 4
STEAMED WHITE RICE | 4
SWEET PLANTAIN | 4
CHEF’S SEASONAL MIXED VEGETABLES | 5
SIDE HOUSE SALAD | 7
SAUTEED SPINACH WITH GARLIC | 4
PASTA MARINARA | 6

DESSERTS

COCONUT FLAN | $7
DOUBLE CHOCOLATE CAKE | $7
ICE CREAM | $7
BREAD PUDDING | $7
CHEF’S CREME BRULEE | $7

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