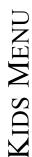
MARYLAND CRAB CAKE		CI ACCIC CAECAD CALAD	
Served with remoulade sauce / mandarin	\$17	CLASSIC CAESAR SALAD Smoked bacon / parmesan / garlic / paprika croutons	\$15
SCALLOPS "A LA PLANCHA" Fresh ginger / coriander / coconut milk /	\$17	with chicken with shrimp	\$19 \$22
BAKED BRIE Local Honey / cranberry compote / candy	\$15	Tomato / cucumber / onions / feta cheese / black olives and mixed greens with raspberry vinaigrette	\$15
BEEF SOUP Beef / onions / carrots / beans / potato /	\$12	Mixed greens / shrimp / tomato /	\$21
DUTCH ONION SOUP Speck / sweet onions / bread / gouda au gr		Pork loin smoked ham / smoked gouda cheese	
Beef and chicken / green and red pepper / onions and pineapple sweet chili sauce		Kanikama osaki crab / greens / diced tomato /	\$16 grette
Fresh mushroom / seasoned vegetables / mashed potato / demi-glace		CEDAR PLANK SALMON FILET Shrimp and spinach risotto / roasted garlic oil BROILED LOBSTER TAIL Mashed potato / asparagus / local roasted tomato / clarified butter	\$39 \$57
Sautéed carrots / pearl onions / mashed por cabernet sauce MANHATTAN STRIP ANGUS STEAK Shrimp linguini / asparagus / pumpkin /	ato	BASA FISH FILET Roasted coconut / broccoli/ carrots /roasted	\$37
Shrimp linguini / asparagus / pumpkin / green peppercorn cream sauce		CLASSIC DUO Grilled beef filet / cabernet sauce with fresh Caribbean lobster tail & garlic broccoli /	sauce \$55
Pumpkin and goat cheese risotto / asparagus / drizzle of amaretto / served with mint demi-glace sauce		clarified butter FRESH CATCH Market price Sustainable seafood simply prepared with	
ROASTED CHICKEN SUPREME Grilled artichoke / asparagus / onions / roasted red pepper / creole potato / demi gi		SEAFOOD LINGUINI Shrimp / 6-oz lobster / scallop / mussels /clam	\$57 s /
		fresh parsley / marinara or original alfredo	
	Fresh ginger / coriander / coconut milk / sweet chili / cilantro / red onions and lime BAKED BRIE Local Honey / cranberry compote / candy pecan / whole grain crackers BEEF SOUP Beef / onions / carrots / beans / potato / celery and tomato paste / sour cream DUTCH ONION SOUP Speck / sweet onions / bread / gouda au grackers SHISH KEBAB Beef and chicken / green and red pepper / onions and pineapple sweet chili sauce KANSAS RIB EYE ANGUS STEAK Fresh mushroom / seasoned vegetables / mashed potato / demi-glace GRILLED BEEF ANGUS TENDERLOIN Sautéed carrots / pearl onions / mashed pot cabernet sauce MANHATTAN STRIP ANGUS STEAK Shrimp linguini / asparagus / pumpkin / green peppercorn cream sauce ROASTED LAMB CHOP Pumpkin and goat cheese risotto / asparagus / drizzle of amaretto / served with mint demi-glace sauce ROASTED CHICKEN SUPREME	Fresh ginger / coriander / coconut milk / sweet chili / cilantro / red onions and lime BAKED BRIE \$15 Local Honey / cranberry compote / candy pecan / whole grain crackers BEEF SOUP \$12 Beef / onions / carrots / beans / potato / celery and tomato paste / sour cream DUTCH ONION SOUP \$10 Speck / sweet onions / bread / gouda au gratin SHISH KEBAB \$14 Beef and chicken / green and red pepper / onions and pineapple sweet chili sauce KANSAS RIB EYE ANGUS STEAK \$48 Fresh mushroom / seasoned vegetables / mashed potato / demi-glace GRILLED BEEF ANGUS TENDERLOIN \$44 Sautéed carrots / pearl onions / mashed potato cabernet sauce MANHATTAN STRIP ANGUS STEAK \$45 Shrimp linguini / asparagus / pumpkin / green peppercorn cream sauce ROASTED LAMB CHOP \$47 Pumpkin and goat cheese risotto / asparagus / drizzle of amaretto / served with mint demi-glace sauce ROASTED CHICKEN SUPREME \$35	with shrimp MEDITERRANSALAD Tomato / cucumber / onions / feta cheese / black olives and mixed greens with raspberry vinaigrette *RUINAS* SHRIMP COCKTAIL Mixed greens / shrimp / tomato / celery and tomato paste / sour cream DUTCH ONION SOUP S10 Speck / sweet onions / bread / gouda au gratin SHISH KEBAB S14 Beef and chicken / green and red pepper / onions and pineapple sweet chili sauce SISHIN KEBAB S14 SHISH KEBAB S14 STESH KEBAB S15 STESH KEBAB S16 STESH KEBAB S16 STESH KEBAB S17 STESH KEBAB S18 STESH KEBAB



HOUSE SALAD

Tomato / cucumber / mixed onions

CHICKEN BREAST LINGUINI

Alfredo or marinara sauce



\$23

\$19

GRILLED TENDERLOIN BEEF FILET

Mashed potato and broccoli

Marinara / alfredo or vegetable

GLUTEN FREE PASTA

\$11

\$22