

# Appetizers

## **Mussels Marinière \$9.50**

*Cooked in a light fish broth and finished with fresh garlic, lemon juice and a dash of white wine.*

## **Sesame Crusted Ahi Tuna \$11.00**

*Pan seared Ahi Tuna Steak served with wasabi rémoulade and micro greens*

## **Beef Tenderloin Paillard \$13.25**

*Pan seared US Angus beef tenderloin served with baby arugula, shaved pecorino cheese, toasted pine nuts and drizzled with horse radish aioli*

## **Lobster Carpaccio \$14.00**

*This slices of poach Caribbean rock lobster served with micro greens, shaved pecorino cheese, mango and tarragon citrus vinaigrette*

## **Las Ramblas Salad \$7.25**

*Beef steak tomatoes, red onions and cucumber on a bed of fresh greens.*

## **Escargot “Bourguignonne” \$8.50**

*French term for “as prepared” in Burgundy. The snails are topped with chopped fresh garlic, parsley and butter.*

## **Las Ramblas Trio \$10.50**

*Seared scallops with sour sop sauce and crispy bacon, shrimp shooter and pinchitos.*

## **Avocado topped with Shrimp \$10.00**

*Served with our home made Calypso sauce.*

# Samplers

## **Bruschetta \$4.25**

*Grilled bread served with diced tomatoes marinated with garlic and topped with extra virgin olive oil, salt and pepper.*

## **Eggplant Rollatini \$6.50**

*Grilled and stuffed with mushrooms, onions and ricotta cheese.*

## **Grilled Scallops \$10.00**

*Jumbo scallops wrapped in bacon and served with a citrus vinaigrette sauce.*

## **Shrimp Skewer \$9.00**

*Jumbo shrimp seasoned and grilled to perfection.*

*We grow our own herbs which are used to seasoning of most of our dishes.*

*A 15% service charge will be added to the bill for groups of 8 persons or more.*

*A 1.5% local tax will be added to the bill*

# *From the Grill*

**8 oz Petite Tenderloin \$27.00**  
*A smaller but tender center cut.*

**14 oz New York Strip \$29.00**  
*Grilled to perfection.*

**14 oz Rib Eye Steak \$31.00**  
*Juicy and well marbled.*

**14 oz T-Bone Steak \$36.00**  
*Full of flavor.*

**New Zealand Lamb Chops \$39.00**  
*6 Chops naturally tender and flavorful.*

**Stuffed Chicken Breast \$24.00**  
*Grilled and stuffed with Spinach and Ricotta cheese.*

**Surf & Turf \$33.00**  
*Grilled Shrimp, Scallop and Petite Tenderloin.*

**Chimichurri Sauce**  
*This thick herb sauce is native to Argentina*

**Wild Mushroom Sauce**  
*Sautéed with garlic, onion and white wine*

**Peppercorn Sauce**  
*Green peppercorn and Brandy*

## *Seafood*

**Catch of the Day \$24.00**  
*Ask your waiter for the daily catch.*

**Red Snapper \$26.00**  
*Grilled marinated snapper with herb butter and pickled onions.*

**Chilean Sea Bass \$33.00**  
*Tamarind soy marinated sea bass dressed with an avocado relish.*

**Grouper Meunière \$26.00**  
*Pan fried, finished with a lemon butter sauce.*

**Seafood Paella \$28.00**  
*A Spanish rice with assorted Seafood and a touch of Saffron broth.*

*All Entrees are served with grilled seasonal vegetables and mashed sweet potato*

**Side Dishes**  
**Baked Potato \$3.50**  
**Extra order of bread \$2.50**

*A 15% service charge will be added to the bill for groups of 8 persons or more.  
A 1.5% local tax will be added to the bill*