

STARTERS & SOUP

MARYLAND CRAB CAKE	\$17
Served with remoulade sauce / mandarin	
SCALLOPS "A LA PLANCHA"	\$17
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	

CLASSIC CAESAR SALAD	\$15
Smoked bacon / parmesan / garlic / paprika croutons	
with chicken	\$19
with shrimp	\$22
MEDITERRANEAN SALAD	\$15
Tomato / cucumber / onions / feta cheese / black olives and mixed greens with raspberry vinaigrette	
"RUINAS" SHRIMP COCKTAIL	\$21
Mixed greens / shrimp / tomato / celery / green olives / cucumber raita / cocktail and calypso sauce	
ANTIPASTO	\$17
Pork loin smoked ham / smoked gouda cheese / cherry tomato / green olives / grilled artichokes / pesto and balsamic dressing	
MUSSELS SALAD	\$16
Kanikama osaki crab / greens / diced tomato / celery / kalamata olives / cucumber / cider vinaigrette	

MAIN COURSE

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
Grilled artichoke / asparagus / onions / roasted red pepper / creole potato / demi glace	
GLUTEN FREE PASTA	\$34
Marinara / zucchini / squash / carrots / roasted garlic / truffle oil	

CEDAR PLANK SALMON FILET	\$39
Shrimp and spinach risotto / roasted garlic oil	
BROILED LOBSTER TAIL	\$57
Mashed potato / asparagus / local roasted tomato / clarified butter	
BASA FISH FILET	\$37
Roasted coconut / broccoli/ carrots /roasted tomato / potato / coconut pineapple sweet chili sauce	
CLASSIC DUO	\$55
Grilled beef filet / cabernet sauce with fresh Caribbean lobster tail & garlic broccoli / mashed potato au gratin / roasted tomato / clarified butter	
FRESH CATCH	Market price
Sustainable seafood simply prepared with side of the day	
SEAFOOD LINGUINI	\$57
Shrimp / 6-oz lobster / scallop / mussels /clams / fresh parsley / marinara or original alfredo sauce	

KIDS MENU

HOUSE SALAD	\$11
Tomato / cucumber / mixed onions	
CHICKEN BREAST LINGUINI	\$22
Alfredo or marinara sauce	

GRILLED TENDERLOIN BEEF FILET	\$23
Mashed potato and broccoli	
GLUTEN FREE PASTA	\$19
Marinara / alfredo or vegetable	

A 15% service charge and local tax will be added to the check.
A surcharge may be applicable for special menu request, additional \$5 for split order.



Food. Thoughtfully Sourced.
Carefully Served.