



Great Beginnings

Appetizers and Side Dishes

Chips and Salsa

Corn chips with our housemade salsa.....\$14

Nachos Italiano

Corn chips, black beans, veggies, salsa and cheese.....\$20
With shrimp.....\$26

Lobster Scampi

IN SEASON ONLY

Lobster tail sauteed in lemon, garlic and wine.....\$33

Beef Tenderloin

Tips

Beef tenderloin sauteed with garlic in wine and sour cream sauce....\$24

Jerk Smoked

Pork Tenderloin

Our house-smoked pork tenderloin served with our famous Chipotle BBQ sauce.....\$22

Salad of the Day

Always fresh and innovative
 See your server for selection and price

Sides

Bread.....\$5
 Cuban Black Beans.....\$5
 Potato.....\$6
 Rice.....\$4
 Pasta.....\$10

Seafood

All dinners come with salad of the day, vegetable, and freshly baked bread

Seafood Cioppino

All of our fresh seafood of the day simmered in a spicy tomato and wine broth with fresh herbs. Served with crispy Ciabata bread and pasta\$48

Chef's wine choice: Marrques de Ciceros Rioja

Fish with Shrimp Tamarind

Our fresh fish baked with ginger and lime, topped with shrimp in a spicy sweet tamarind sauce and served with our house rice.....\$52

Chefs wine choice: Beringer Chenin Blanc

Belizean Sea Sampler

Shrimp, fresh fish and lobster, baked with a garlic lemon-herb sauce, Served over our pasta of the day.....\$65

Chef's wine choice: Ruffino Orvieto Classico

Shrimp Scampi

Fresh Shrimp sauteed in olive oil and tossed in a sauce of lemon and garlic, served with our house rice.....\$48

Chef's wine choice: Rosemount Chardonnay

Grouper with Pesto Cream

Fresh fish, usually Grouper, rubbed with infused olive oil and pan seared and topped with pesto cream and served with our house pasta.....\$48

Chef's wine Choice: Kendall Jackson Chardonnay

3 Course Seafood Dinner

Our chef's finest selection of seafood preparations

First Course- Lobster scampi

Second Course- Caribbean Shrimp Salad Louis

Entrée'- Seared Fresh Fish Al Fresco

Served with rice pilaf **\$82**

Try 3 different wines with this dinner.....add \$35



From The Smoker

We proudly smoke on premises with Belizean Craboo Wood for maximum flavor.
We make our own honey –chipotle Barbeque sauce as the perfect compliment

Smoked Chicken

Our seared and smoked chicken served sauce on the side with our famous Cuban-style black beans and house rice. \$36

Smoked Pork Tenderloin

We slow-smoke pork tenderloins, baste them in our sweet honey- chipotle BBQ sauce and slice them over our spicy cuban black beans and vegetable... \$46

Friday Night Feature- Smoked Prime Rib

Slow smoked with the bone on for great flavor and served with a au jus made from the smokey bones. Served with horseradish and mashed potatoes. \$52

House Specialties

Our chef's culinary playground

Vegetarian Feature

Vegetarian parmesan. Our fresh veggies tossed in garlic and parmesan cheese Served over pasta..... \$40

USDA Choice Beef Filet Marsico

Imported beef tenderloin pan seared to order. Topped with gorgonzola cheese Served in balsamic reduction sauce with garlic mashed potatoes\$56

Pork Shank Osso Bucco

Two-inch thick chef's cut pork shanks, slow cooked in a blend of spices and Mushroom sauce. Served over a bed of rice \$48

Shrimp Linguini al Fresco

Shrimp and veggies tossed in linguini with herbs and garlic sauce.....\$46

See our Specials Board for other features



A la Carte Selections

Add sides and salads from page one for great dinners.

Famous Black Bean Chili

Delicious Chili made with our cuban style black beans and topped with onions and sour cream. Vegetarian with fresh veggies

- \$18
- With Smoked Chicken \$24
- With Shrimp or Fish \$28

PIZZA

All Pizzas are 12-inch and made with hand-tossed dough, the freshest veggies and only the finest imported meats and cheeses. Build your own pizza. Start with a basic cheese and choose your ingredients from the list below

Basic Cheese Pizza \$25

Choose your toppings from the list below

Vegetable Toppings (each Item)..... \$3 each

Fresh Tomatoes, black olives, pineapple, artichoke hearts, onions, Peppers, mushrooms, zuchini, eggplant and jalepenos.

Meat Toppings (each item).....\$4 each

Ham, pepperoni, italian sausage or smokey chicken

CHEF'S PIZZA FEATURES

Seafood Supreme

Shrimp and Lobster (in season) with mushrooms and onion.....\$45

BBQ Pizza

Smoked chicken with Chipotle BBQ sauce, onions, peppers and gorgonzola.....\$42

Black Bean-Sausage

We use our black beans as the sauce with sausage, jalepenos and cheese.....\$42

*Ask about our Beach BBQ's and Shrimp Boil-ups
Reservations Recomendend*