

Starters

- Melted Cheese** 6.75
"Queso Fundido" Fine cheeses melted with soy chorizo, served with warm flour tortillas and our homemade Salsa Mexicana
- Fideo Seco** 6.25
Flavor soaked noodles with a light touch of chipotle topped with crema, queso fresco
- Sesame Cheese** 6.75
Imported cream cheese covered with roasted sesame seeds, topped with a not-to spicy Chipotle-Axiote Sauce
- Mushroom Provenzal** 7.95
Fresh mushrooms sautéed in our Provenzal Sauce, served with French baguette
- Pico de Gallo Snack Salad** 7.75
Fresh fruit & vegetables with seasoning & Tamarind Dip
- Carpaccio** 9.95
Tender filet sliced thin with heart of palm, capers and parmesan cheese
- Avocado & Shrimp** 13.95
Shrimp, sautéed in a garlic Bilbainia Sauce with avocado
- Swiss Fondue (for 2)** 18.75
Exquisite blend of wine and fine cheese varieties, served with French baguette & grapes. Great for sharing

Soups

- Tomato Soup** 7.50
Made daily from fresh tomatoes, cream and a hint of basil
- Tortilla Soup** 7.50
The original recipe with homemade tortilla strips, avocado, crema, queso fresco, splash of pasilla pepper
- Black Bean Soup** 7.25
Vegetarian bean broth; tortilla strips with a hint of salsa verde and crema
- Cream of Avocado** 9.25
A Mexican gourmet favorite; made to order, served chilled

For Your Soup, Salad, or Pasta:

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|------------------------|------|
| Grilled Chicken Breast | 4.25 |
| Sautéed Scallops | 6.95 |
| Grilled Salmon | 6.50 |
| Grilled Shrimp | 6.75 |
| Grilled Steak Strips | 7.50 |

An 18% gratuity will be added to parties of 6 or more.
One check per table please.

Salads

- Salad Nicoise** 11.75
A French classic. Mixed field greens, tomato, tuna, anchovies and hardboiled egg, served with champagne vinaigrette
- Insalata Caprese** 9.95
Vine ripened tomatoes, fresh mozzarella and basil with a light olive oil balsamic drizzle
- Caesar's Salad** 8.75
From the original creation. Romaine lettuce, croutons and shaved parmesan; made to order
- Seared Ahi Salad** 13.95
Sashimi grade tuna crusted with sesame seeds, seared; mixed field greens in a light ginger dressing
- Flat Iron Steak Salad** 12.95
Flat Iron steak, mixed field greens, tomato, olives, blue cheese crumbles and our own balsamic vinaigrette
- Pear & Blue Cheese Salad** 9.75
Mixed greens, candied walnuts, chilled pears, aged blue cheese with lime ginger dressing

Specialties

- Gourmet Tacos** 11.75
Top sirloin, sautéed green onion and sesame seeds, with salsa verde, black beans and creamed rajjas
- Tuna and Avocado Tartare** 18.25
Sashimi grade tuna, avocado, fresh herbs; on a bed of mixed field greens
- Steak Tartare Rasurado** 17.25
Chopped raw beef tenderloin, mixed with onion, cilantro, serrano pepper & our Rasurado Sauce

Pastas

- Classic Spaghetti Carbonara** 11.50
Delicately seasoned with bacon, shaved parmesan and parsley
- Spaghetti Bolognesa** 13.75
Our Italian meat sauce over spaghetti
- Fettuccini Broccoli Alfredo** 13.95
Our white sauce made with Parmesan and Romano cheese; with broccoli over fettuccini pasta
- Spaghetti Provenzal** 12.95
With sautéed mushrooms in our Provenzal Sauce
- Linguine with Clams** 13.50
Linguine pasta tossed with Manila clams and basil

Beef

- Entrecote** 19.95
Grilled steak served with red wine butter. French fries
- Filet Mignon** 28.95
Tender filet grilled to your liking, served with tomato & blue cheese. Mashed potatoes
- Milanesa** 14.75
Thin steak, breaded, grilled. Mashed potatoes

Chicken

- Chicken Fajitas** 11.75
Chicken breast strips grilled with onion, tomato, bacon, and green bell peppers
- Chicken Parmasena** 12.95
Chicken breast coated with Italian bread crumbs. Served with a side of spaghetti
- Chicken al Ajillo** 12.50
Chicken breast medallions, grilled and sautéed with mushrooms in an onion-garlic sauce. Mashed potatoes

Seafood

- Aquachile Shrimp** 11.95
Raw shrimp, marinated in lime juice & green salsa
- Wild Ahi Tuna Tacos** 12.95
Our own version of the famous Ensenada fish tacos
- Sautéed Shrimp** 15.75
Large shrimp sautéed with fresh garlic, served over baked tomato
- Foil Wrapped Snapper** 15.95
Red Snapper filet, tomato, onions, capers with our own seasonings, baked in a foil pouch to retain all the flavors
- Grilled Salmon Filet** 17.95
Salmon steak lightly seasoned. Served with roasted vegetable medley. Choice of Tamarind or BBQ sauce
- Seared Ahi** 21.75
Sashimi grade tuna seared, with sesame seeds, in a Ponzu Sauce. Served with mixed green salad
- Steamed Mussels** 18.75
New Zealand Green Tips sautéed in wine and fresh herbs
- Scallops Moustache** 16.75
Giant scallops sliced and sautéed with mustard, walnuts & bacon. Mashed potatoes

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase the risk of foodborne illness.

Burgers & Sandwiches

- Pepito Sandwich** 11.50
Filet mignon sliced thin, grilled medium rare on a French Baguette with refried beans & guacamole. French fries
- Torta Especial** 10.75
Carne asada on a Ciabatta Roll with ham, cheese, onion, tomato, lettuce and guacamole. French fries
- Chicken Quesadillas** 9.75
Grilled chicken and jack cheese on flour tortillas. Served with homemade black beans, salsa mexicana
Add grilled onions for extra flavor .75
- Grilled Chicken Breast Sandwich** 7.25
Grilled chicken breast with onion, tomato, lettuce and jalapenos on potato bun. French fries
- Hamburger** 7.75
Grilled and served with onion, tomato, lettuce & house sauce. French fries
Add Cheese .50 Add Bacon and BBQ Sauce .75
- Capresse Sandwich** 7.95
Fresh mozzarella, tomato, basil on Ciabatta Roll. Side salad
Add grilled chicken breast 4.25
- Oriental Grilled Chicken Breast Sandwich** 7.95
With peanut spread & ginger on a Baguette. Side salad
- Grilled Salmon Sandwich** 10.75
Salmon steak grilled with lemon & garlic. Your choice of sauce: Tamarind or BBQ. French fries
- Kobe Beef Burger** 14.95
Half pound patty from the famous Japanese style raised cattle, grilled to your taste. French fries

Beverages

- Aqua Panna (still)** 1000ml 5.50
- Pellegrino (sparkling)** 750ml 4.50
- Soft Drinks (with refill)** 2.50
- Italian Soda:** 2.75
Watermelon Sugar Free, Strawberry, Vanilla, Mango, Coconut, Raspberry
- Juices: small** 2.50 **large** 3.50
Orange, Apple, Mango, Grapefruit, Cranberry, Clamato
- Imported Beer:** 4.25
Heineken, Corona, Bohemia, Peroni, Modela, Pacifico, Amstel Light
- Domestic Beer:** 3.75
M.G.D., Miller Lite, Coors Light, Budweiser, Bud Light, Michelob Ultra
- Premium Beer** 5.50
Sierra Nevada Pale Ale, Guinness Draught