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Marcona Almonds & a Fenner Dressing

LATIN PANZANELLA	12
Butter Lettuce Cups Tossed with Grilled Bread, Tomatoes, Cucumbers, Red Onions, Jicama, Cotija Cheese & Avocado Cilantro Vinaigrette	
BEET SALAD	11
Tri-Colored Baby Beets with Lavender Goat Cheese & Roasted Pepitas	
SPICY GREEN PAPAYA SALAD	12
Cocktail Rock Shrimp and Green Papaya with Haricort Vert, Mint, Basil & Carrots Nested in a Spicy Tamarind Dressing served with Butter Lettuce Cups	
CEVICHE DE GAMBAS	12
Marinated Shrimp in Coconut, Cilantro & Jalapeño accompanied with Plantain Chips	
SEARED AHI TUNA	14
Breaded with Cuban Spices & Ground Tortilla over Avocado Aoli with Grapefruit Brûlé Segments	
CRAB CAKES	13
Blue Crab & Manchego with Citrus Glace & Fennel, Thai Basil Salad	
SEARED PUEBLO SALMON	14
Tangy Rocoto Pepper Sauce & Pineapple Chutney	
MUSSELS	14
Garlic Steamed Mussels with Onions, Peppers & Grilled Baguette	
CRISPY SWEET SHRIMP LETTUCE TACO	12
Fried Rock Shrimp Tossed in a Spicy Orange Glaze served with Butter Lettuce Cups	
HOMEMADE CHIPS & SALSA	7
Fiery Salsa Roja & Fresh Guacamole	
SEA SALT & JALAPEÑO POPCORN	7
Fresh Popped Kettle Corn with White Cheddar Cheese	

PIZZA CUBANA	12
Shaved Ham, Brunoise Pineapple & Jalapeños	
SEAFOOD PIZZA	16
Clams, Mussels & Rock Shrimp with Roasted Garlic & Chimichurri	
ENTREES	
CLASSIC PAELLA	24
Hand- Crafted in The Traditional Manner with Carnitas, Chicken, Chorizo, Valencia Rice, Tomatoes, Red Bell Peppers, Green Beans, Prawns, Mussels, Clams & Lobster. Thirty Minute Preparation.	
OVEN ROASTED STRIPPED BASS	19
Potatoes Puree, Fingerling Potato, Chorizo & Clams in a White Wine Sauce	
GARLIC ARROZ CON POLLO	18
Garlic Marinated Chicken Sautéed over Cuban Rice with Green Peas	
CHURRASCO	24
Herbs Marinated Skirt Steak, Cuban Rice, Chimichurri, Pineapple Chutney & Piquillo Pepper Remoulade	
PORK & BEANS	24
Braised Pork Shank over a Black Bean Puree with Queso Fresco, Pork Glace De Viande & Olive Citrus Chimichurri	
BRAISED SHORT RIB & SWEET POTATO MOFONGO	18
Tender Boneless Short Rib & Beef Glace de Viande accompanied by Mashed Red Garnet Sweet Potatoes	
MAC & CHEESE FUNDIDO	10
Macaroni & Cheese with Tasso Ham & Bread Topping	
CREAMED CORN	7
Yellow & White Corn with Queso Fresco, Chili-Lime Blend & Jalapeños	
SWEET PLANTAINS	6
Lightly Dressed with Olive Oil & Sea Salt	

SIGNATURE COCKTAILS

PEAR N CITRUS

Organic Pear Juice, Grey Goose La Poire, Canton & St. Germain Liqueur, Simple Syrup & Fresh Lemon Juice
\$13

BELLINI

White Peach Puree Lengthened with Prosecco & Finally Aromatized Fresh Thyme
\$11

BLACKBERRY PINEAPPLE SIDECAR

Hand Pressed Blackberries Drawn Across A Liquid Canvas of Hennessy "Privilège" Cognac, Cointreau, Freshly Squeezed Lemon Juice & Freshly Extracted Pineapple Juice
\$14

MOJITO

Hand Pressed Fresh Mint Leaves, Simple Syrup, Fresh Lime Juice, Club Soda & A Generous Portion of Bacardi Superior Rum
\$12

MARGARITA

Fresh Lime Juice, Simple Syrup, Perfectly Balanced with Cazadores Blanco Tequila
\$12

**15% Service charge will be applied to parties of 6 or less
20% Service charge will be applied to parties of 6 or more
Club entrance at a discounted price of \$10 with Dinner**