

The GRILL

Menu

APPETIZERS

Italian Focaccia

Garlic & Sun Dried Tomato Garlic Confee
Served with Pepper Aioli, Sun Dried Tomato
Dip, & Olive Tapenade

Beef Carpaccio

Beef carpaccio, Balsamic Reduction, Olive
Oil, crispy panko, caper gremolata, Radish,
Truffle aioli, baby arugula. Crostini Crisp

Exotic Mushroom Rissoto

Shitaki & Beech Mushroom infused
Add ~ Charred Beef Skewer ***

Herb & Truffle Gnocci

Chestnuts, Sage, Truffles, Exotic Mushroom
Creme Sc

Roasted Marrow *

Crispy beef rib eye, tatemada sauce, onion
rings, cilantro, sliced serrano pepper

Short Rib Taco *

Corn tortilla, salsa verde with avocado,
grilled onion, radishes and lime.

Beef Tartare

Hand cut fresh beef, minced shallots, capers,
whole grain Dijon, Quail yolk, Truffle oil
Served with French crisp

Cured Hamachi Sashimi Filet

Avocado Creme, Chipotale Aioli, Panko
Crisp, Red Chili, Fresh Basil, Olive oil & lime,
Sesame Crisp, Cucumber roll

Fish Ceviche (White fish) *

Leche de tigre, cebolla morada, sesame oil,
chile serrano y cilantro, quail egg, red chili,
capers

SOUPS & SALADS

Soup Du Jour

Artichoke Soup (Same as current)

Onion Soup

Onion soup, bread topping with
herbs.

Heirloom Tomato Salad

Roasted Heirloom Gazpacho,
Baby Arugula & Fresh Basil, Pine
nut & Almond crisp, Belsamic
Jam, Pickled Cucumber tossed in
a lemon Vinagratte

Beetroot Salad * / **

Beetroot, apple & quinoa granola,
candies walnuts, passion fruit
vinaigrette with honey & berries
puree

Classic Caesar Salad

Toasted Herb Crostini, Romaine
Hearts, Heirloom Tomatoes, Red
Onion Rings, Pesto Aioli, Panko
Crisp, Caesar Dressing
Add ~ Grilled Chicken ***

MAIN COURSE

Grilled Baby Chicken Steaks

Marinated Dark Meat boneless chicken with chili & lime Marinated with chili and lime and citrus and tarragon sauce

BBQ Beef Ribs

Tender Rack, Herb Infused

Charred Veal Chop 14oz

Pistachio & Herb Encrusted, Shallot wine sauce

Braised Lamb Riblets

Braised lamb breast, Dijon Crusted Marinade, red wine sauce, mint chimichurri

Cowboy Burger

Chef Prime blend , homemade Brioche Bun, arugula, tomato, caramelized onion, tartar dressing
Choice of French Fries or Cajun Potato Crisp

GLUTEN FREE

Gluten free pasta & smoked tomato sauce

FROM THE GRILL

New York 340 gr/12 oz.

Boneless Ribeye 420 gr/15 oz.

Cowboy 500 gr /18 oz.

Beef Tenderloin 9 oz

Tomahawk (for two) 42 oz

Served with Chimichurri Sauce & Fresh Frisee tossed with Endive pedals, micro greens in citrus dressing

FRESH FROM THE SEA

Catch of the Day*

8 oz. Marinated with chili & lime, Caribbean ginger & coconut sauce

Pacific Salmon Moroccan Style *

8 oz. Moroccan style sauce, roasted potato, grilled lemon

SIDE DISHES

Mashed Potatoes * / **

With caramelized onions

Roasted Vegetables * / ** / *** / ****

With romesco sauce & toasted almond

Truffle French Fries * / ** / ****

Truffle oil & parsley

Sweet Corn Ribs * / ** / ****

Garlic alioli, epazote, crushed pepper

Cajun Potato Crisp

Chipotle Aioli, Lime Zest

Stir Fried Haricot Verts * / ** / ****

Glazed white wine, Soy Sauce & Garlic Oil

Fried Breaded Portobello **

Sirasha and chive dressing

Green Salad * / ** / ****

Green salad, mixed lettuce, spinach, arugula, cucumber & avocado

SUSHI BAR

CHEF SIGNATURE ROLLS

Fire Dragon Roll *

Spicy Tuna, sirasha mayo, Avocado outside, scallion, Masago, tempura crunch, Fresh Jalapeno

Rainbow Roll

Tuna, salmon, hamachi outside, Inside spicy kani, avocado, cucumber. Scallions, topped masago, House aioli

Kawasaki

Black Pepper tuna & avocado inside, spicy salmon, crunch & black n' white sesame outside. Teriyaki Glaze

Honada

Kani & cucumber, mango, scallions, peanut teriaki sauce inside, tuna avocado & roasted peanut crunch outside

Kame-Kaze Roll

Hamachi, cucumber, topped Avocado, Sweet & Spicy Mayo

Torch Salmon Roll *

Seared salmon, avocado, carrot, cucumber, garlic aioli

kanikama Roll * Kanikama tempura, avocado, asparagus, tempura flakes, sweet soy sauce

Veggie Roll */ **/****

Avocado, cucumber, carrot, purple lettuce, garlic aioli, tamarind sauce

Tempura Roll

Salmon, hamachi, & kani tempura roll, Topped Teriaki & Chipotle Aioli outside.

CLASSIC ROLLS

Spicy Tuna
Salmon Avocado
Tuna Avocado
California
Avocado Cucumber

SASHIMI

Salmon
Tuna
Hamachi

DESSERTS

Hot Chocolate Souffle

Chocolate Gnache, Vanilla ice cream

Banana Cake ****

Cake filled with chocolate ganache and banana gelee.

Herbal Pannacota

Lemon lavender infusion and raspberry gelee
Honey and rosemary mousse and citrus crumble

Apple Crumble *** / ****

Almond, coffee crunch, caramelized pecans and Cinnamon
Served with Vanilla ice cream

Papantla Vanilla *** / ****

Red fruits, pistachio biscuit, almond sablee

Citrus ****

Creamy lemon, limoncello reduction
Cacao crumble, orange puree, and passion fruit gelee

Almond Basket *** / ****

Sorbet selection

Fruits Sorbet */****

Ask for the available flavors

KIDS MENU

Kids Burger

Beef burger, lettuce, tomato, onion, french fries.

Chicken Schnitzel

With french fries