

cold appetizers

- fresh mozzarella, heirloom tomatoes, arugula, basil pesto,
25 year aged balsamic vinegar 17
- “vitello tonnato” thin sliced veal carpaccio, creamy tuna sauce, crispy capers 18
- truffled local yellow tuna tartare, avocado, wakame, togarashi aioli 18

salads

- “spinach salad”, tomatoes, grapefruit, avocado, crispy prosciutto,
parmesan, flax seeds and raisins, citrus vinaigrette 14
- “arugula-beet salad”, hazelnut nut crusted goat cheese, orange segments,
raspberry vinaigrette 14
- local spring mix: avocado, cucumber, mango, crispy quinoa,
guava dressing 14
- “cobb” chopped romaine lettuce, eggs, avocado, tomatoes, carrots, scallions,
chicken breast, bacon, blue cheese, citrus vinaigrette 17
- (add chicken 8, snapper 13, tuna 15, lobster tail 15)

gluten free bread available

pasta

ask your server to have your custom-made gluten free pasta with any of the sauces in our menu

seafood & meats

pan seared local yellow fin tuna, celeriac puree arugula-parsley gremolata, grilled asparagus	29
“zuppa di pesce” lobster tail, jumbo shrimp, lobster tomato broth, cherry tomato, fresh basil, gluten free toast	38
baked local red snapper filet, fennel slaw, salmoriglio	37
8 oz beef fillet mignon, scalloped potatoes, sauté bacon-green beans (add 4oz lobster tail 15)	56
chicken piccata, lemon & caper sauce, mixed vegetables	29

prices are in c.i. dollars, conversion rate is us\$ 1.00 = ci\$.80c or ci\$ 1.00 = us\$ 1.25