

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

local yellow fin tuna, celeriac purée, arugula – parsley gremolata,
grilled asparagus 39

local grilled mahi-mahi, grain mustard smashed red potatoes,
garlic broccolini, grape agrodolce 35

pan seared local red snapper filet, corn succotash,
coconut-mint-saffron sauce, pomegranate 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