

# Dinner Menu

## *Appetizers*

### **Chef Josué's Soup of the Day 6**

#### ***Sancocho Soup 7***

Traditional Puerto Rican soup with three of meats (beef, chicken and chorizo sausage) and root vegetables

#### **Blue Cheese and Dried Cranberries Salad 8**

Mixed greens, cherry tomatoes, black olives, red onions, dried cranberries, blanched almonds, and blue cheese served with citrus vinaigrette

#### **Classic Caesar Salad 7**

Romaine lettuce mixed, fresh Parmesan cheese, herbed croutons

#### **Sea Scallops with Papaya and Lemongrass Salsa 6**

Seared to perfection

#### **Shrimp Risotto Croquettes 7**

With Roasted pepper remoulade sauce

#### **Yuca Mofongo and *Ropa Vieja* Napoleon 7**

Classic Cuban-style slowly cooked seasoned beef served over yucca *mofongo*

#### **Coconut Shrimp Tempura 10**

Sweet and sour pineapple sauce

#### **Puerto Rican *Fritto Misto* 11**

An assortment of typical Puerto Rican fritters with Caribbean dipping sauce

## *Entrées*

\* All entrees, except pasta and rice dishes, are served with sautéed vegetables and your choice of: rice and beans, plantain *tostones* *mamposta*'o rice (rice cooked with red beans) or daily chef complements.  
For plantain *mofongo* please add 5.00 to the price of your plate.

#### **Chicken Spinachella 18**

Stuffed with spinach and mozzarella cheese, wrapped in bacon.  
Served with a creamy garlic and cilantro Chardonnay sauce

#### **Chicken *Caribeño* 16**

Grilled chicken breast served with Caribbean fruit salsa

#### **Caribbean Skirt Steak 22**

Filled with chorizo, sweet plantain and "Queso del Pais." Served with guava sauce

#### **Mr. Churrasco 20**

Our famous 10oz marinated skirt steak, served with cilantro chimichurri sauce and "pico de gallo" relish

#### **Baby Back Ribs 19**

Half rack of tender ribs, grilled to perfections, served with passion fruit BBQ sauce

#### **Full Rack 29**

#### **Rib Eye Steak 24**

Served with herbed spice butter

**Classic Filet Mignon 24**

8oz filet, served with mushroom sauce

**Grill Sirloin Steak 22**

10 oz steak, marinated with fresh herbs and served with tamarind red wine sauce

**Double Crust Rack of Lamb 26**

With cranberry and mint sauce

**Surf and Turf 32**

Classic duo of filet mignon and shrimp skewer. Served with mushroom and garlic sauce

**Fish and Sea Food**

**Fresh catch of the day 20**

Served with your choice of: cilantro-garlic sauce or Creole sauce

**Whole Red Snapper 22**

Deep fried and served with your choice of: cilantro garlic sauce or Creole sauce

**Grilled Salmon with Citrus Salsa Verde 21**

**Jumbo Shrimp Scampi 20**

**Jumbo Breaded Shrimp 19**

Marinated in lime and rosemary, served with cilantro Aioli sauce

**Pasta and Rice Dishes**

**Fettuccine Carbonara or Alfredo, with chicken 16**

**With Shrimp 19 With Mixed Seafood 22**

**Linguine Pescatore 22**

Fish, lobster, shrimp, mussels and calamari cooked in tomato and white wine sauce

**Pasta Primavera 16**

Mixed fresh vegetables, with fresh garlic and sun-dried tomatoes in olive oil

**With Shrimp 19 with Mixed Seafood 22**

**Risotto of the Day 22**

Classic Arborio Italian rice prepared by our Chef with the freshest ingredients

**Paella R.O.S. Style 23 p/p**

(a minimum of 2 orders is required)

A classic rice dish from Spain with chicken, pork, lobster, fish, shrimp, and mussels

**Puerto Rican Specialties**

**All-Puerto Rican Favorite 16**

A taste of Puerto Rico: fried pork meat with caramelized onions, plantain *tostones* and *Mampostea*'o rice

**Mofongo of The Seas 22**

A Puerto Rican classic re-invented. Mashed yucca with stewed lobster, fish and shrimp. Simply the Best

**With chicken 18 With shrimp 20.00**

**Asopao of The Seas 20**

Our classic Puerto Rican-style rice and seafood stew with lobster, shrimp and fish.

**Only shrimp 18**