



## 3 Course Prix Fixe Menu

\$29.95 Per Person

### STARTERS

#### ***Black Bean Soup with a Lime-Cumin Crema (GF)***

*Andouille Sausage / Black Beans / Cilantro Oil / Tortilla Crunch*

#### ***Santa Fe "Caesar" Salad"***

*Romaine / Roasted Corn & Black Bean Salsa / Manchego Cheese / Smoked Paprika Croutons*

#### ***Grilled Black Tiger Shrimp Flat Bread***

*Chick Pea Puree / Pecan-Cilantro & Red Pepper Pesto / Cotija Cheese / Baby Spinach / EVOO*

**\$2 Supplemental**

#### ***Dos Equis Beer Steamed P.E.I. Mussels***

*Grilled Chorizo / Sofrito / Lime / Cilantro / Toasted Ciabatta*

#### ***Flash-Fried Ancho Chile Calamari \*\****

*Sweet-Spicy Chile Glaze / Fresh Lemon / Wakame Seaweed Salad / Toasted Peanut Crunch*

### MAIN COURSE

#### ***Sofrito Marinated "French" Chicken Breast (GF)***

*Vegetable Risotto / Baby Arugula & Roasted Red Pepper / Cilantro Oil*

#### ***Coriander Crusted Pork Tenderloin Medallions (GF)***

*Roasted Corn-Jack Cheese Masa Cake / Grilled Linguica / Tomato & Sweet Coconut Salad*

#### ***Grilled Marinated Argentinian Skirt Steak (GF)***

*Latin Fried Rice / Sunny Egg / Classic Chimichurri Sauce / Cuban "Haystack" Potatoes*

**\$5 Supplemental**

#### ***Chipotle-Orange BBQ Glazed Tilapia (GF) \*\****

*Black Thai Rice / Two Cabbage Slaw / Orange-Mango Salsa / Coconut-Lime Emulsion*

#### ***Our Own Seafood Paella (GF)***

*Jumbo Shrimp / P.E.I. Mussels / Clams / Calamari / Saffron Risotto / Chorizo / Sweet Peas / Corn*

**\$6 Supplemental Add Lobster \$6**

### DESSERT

#### ***Choice of Sorbet, Gelato, or Perfecto's Churros***

**\*\*This dish contains nuts. (GF) This dish is gluten free.**

