



LATIN NIGHT

JULY 12TH, 2025

STARTERS

Shrimp and Scallop Ceviche

fresh shrimp and sweet sea scallops, marinated in citrus with jalapeño, red onion, cilantro, and tomato. Served chilled with crispy tortilla chip

Or

Spanish Gazpacho Soup

traditional Spanish cold soup is a burst of fresh garden vegetables blended in to a vine-ripened tomato puree, slightly thickened with bread and garnished with roasted garlic baguette croutons and fresh basil

Or

Mexican Chopped Salad

Roma tomatoes, red onions, avocados, jicama, black beans, sweet corn, romaine lettuce and feta cheese, tossed in a cilantro yogurt dressing

ENTREES

Spanish Chicken Diablo

spicy roasted 1/2 chicken accompanied by Cuban beans & rice and calabacita (Mexican roasted tomatoes, zucchini, jalapeno peppers, onion and corn)

Or

Blackened Red Snapper Fillet

fillet is seasoned with Latin spice rub with hints of mango, then pan seared and served with Cuban beans & rice and calabacita

Or

Charcoal Smoked Beef Short Ribs

served with sweet potato puree and wilted spinach

DESSERT

Cuban Flan

caramelized sugar atop a rich vanilla custard with fresh berries, toasted almonds and whipped cream

Or

Chocolate Filled Churros

served with dulce de leche for dipping

\$60

Tax and gratuity not included

