

## ★DINNER MENU★

### *Appetizers*

#### The PAN★AMERICAN Salad

Babyccress, Boston lettuce, roasted Caribbean squash, Hudson Valley farm-fresh cheese, spiced almonds & papaya vinaigrette 10

Guacamole - Made fresh to order 12

#### Rabo Encendido

Oxtail beef stuffed turnovers 9

#### Black & White Soup

Black turtle bean & White Northern bean soup, pico de gallo and crema fresca garnish 8

#### Lamb Meatballs

Mint & thyme meatballs served with chipotle yogurt 11

#### Queso Fundido

Shrimp & chorizo on top of melted pepper Monterey Jack cheese with fresh corn tortilla chips 10

#### Salmon Ceviche

Wild Atlantic salmon in citrus with orange segments, jicama & pickled chiles 12

#### Shrimp Cocktail Gigante

ONE gigantic chilled grilled shrimp with a mint-horseradish mojito sauce 15

#### Popeye Salad

Wilted baby spinach, crispy chick peas, radish, Oaxaca cheese with warm Canadian bacon vinaigrette 9

#### Spicy Chicken

Skewered chile-marinated chicken with roasted corn & black bean succotash 10

### *Entrées*

#### Arroz con Pollo Frito

Saffron scented rice with chorizo, organic crispy buttermilk-battered boneless half chicken 19

#### Asopao

Seafood stew with fresh daily white fish, shrimp, clams & crispy rice medallion 23

#### Tomahawk Rib-eye Steak

Seared rib-eye steak with bone served with scalloped root vegetables 28

#### Pork Tenderloin

Roasted tenderloin, fig-red wine reduction with a warm apple-fennel slaw 21

#### Chef's Grilled Catch Of The Day (Market Price)

#### Stuffed Poblano

Quinoa & rainbow chard stuffed poblano with a roasted cherry tomato sauce 18

#### Crispy Salmon

Pan seared wild salmon filet with roasted cauliflower, tomatillo sauce 20

#### Mac & Cheese

3 cheeses & gluten free macaroni made to order, with a side of grilled asparagus 15

#### Churrasco Steak

Grilled skirt steak, crispy yuca fries & a chimichurri sauce 21

### *Sides*

Grilled asparagus 6      Yuca fries 5      Apple fennel slaw 5





