

★DINNER MENU★

Appetizers

The PAN★AMERICAN Salad

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

Guacamole - Made fresh to order 12

Crab Turnovers

Chili spiced crabmeat in puff pastry 9

Spring Pea Soup

Fresh Spring pea soup with cream of coconut 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 chilies 12

Grilled Cane Shrimp

Grilled cane skewered shrimp, cachaca mint glaze, roasted corn fritters 12

Flor de Calabaza Relleno

Zucchini blossoms stuffed with herbed cheese 9

Spicy Peanut Crusted Chicken

Chili rubbed chicken with roasted peanut crust served with a tropical slaw 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

Rib-eye Steak

Pan seared rib-eye steak, herb-butter fingerling potatoes, grilled baby scallions 26

Pork Loin Cutlet

Crispy loin cutlet, roasted cherry tomatoes, pea shoot & snow pea salad 21

Stuffed Poblano

Quinoa & Spring veggie stuffed poblano topped with goat cheese with a saffron yellow 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

Tropical slaw 5