



## starters

### **CORN TORTILLA & CHICKEN SOUP**

**a mexican inspired soup**

### **BLACK BEAN SOUP**

**black bean soup served with corn tortilla chips & sour cream**

### **SALAD OF MIXED FIELD GREENS**

**with roasted peppers & our chili citrus vinaigrette**

### **SPICY CHICKEN CAESAR SALAD**

**with chili dusted croutons, freshly grated parmesan & grilled chicken breast**

### **OVEN BAKED QUESADILLA**

**with cilantro pesto, goat cheese, grilled shrimp & pineapple pico del gallo**

### **ROSEMARY & PEANUT PESTO FLATBREAD**

**with spinach, roma tomatoes, goat cheese & fresh basil**

### **ORANGE CHIPOTLE SHRIMP**

**triple sec flambéed fresh jumbo shrimp with a spicy orange & smoked jalapeno sauce**

## corn crusted pizza & calzone

### **CALZONE RUSTICA**

**a folded pizza filled with fresh mushrooms, caramelized onions, spinach, sundried tomatoes, mozzarella & goat cheese**

### **BARBECUED CHORIZO PIZZA**

**with roasted sweet peppers, fresh tomatoes, mozzarella & asiago cheeses**

### **SMOKED CHICKEN PIZZA**

**with fresh mushrooms, peppers, chipotle sauce & two cheeses**

### **PIZZA WITH SHRIMP, TOMATOES & FETA**

**a greek inspired pizza with basil kalamata olives, & fresh oregano**

### **ROASTED VEGETABLE & SHAVED ASIAGO PIZZA**

**eggplant, zucchini, bell peppers, fresh oregano, cheese & pine nuts**

## entrees

### **SPICY BLACK BEAN BURRITO**

**sautéed vegetables, chili & cheese wrapped in a flour tortilla**

### **POLENTA WITH RATATOUILLE**

**grilled sweet potato cornmeal pudding with roasted garlic and goat cheese, served with a savory vegetable stew**

**PUEBLO STYLE GRILLED CHICKEN BREAST**

**grilled with our house barbecue sauce & fresh green tomato salsa**

**CORN CHICKEN ENCHILADA**

**stacked with tomatillos, cheese & red mole**

**BARBECUED FLANK STEAK**

**asian marinated with roasted corn & tomato salsa**

**BLACKENED SNAPPER**

**fresh red snapper filet blackened with fresh tropical fruit salsa**

**OVEN BAKED GROUPER**

**finished with a chimayo honey glaze**

**GRILLED BEEF TENDERLOIN**

**finished with green chili béarnaise sauce**

**FOUR CHILI RUBBED PORK LOIN CHOP**

**with smoked tomato cream sauce**

## fresh pasta

**PENNE WITH SMOKED CHICKEN**

**with fresh basil, mushrooms, tomato sauce & parmesan**

**SHRIMP RAVIOLI CREOLE**

**homemade ravioli stuffed with shrimp, onions & creole spices served with a gorgonzola cream sauce.**

**MEDITERRANEAN PASTA**

**fresh linguini tossed with extra virgin olive oil, olives, sundried tomatoes, chili flakes & feta**

**CAPELLINI FRUITI DI MARI**

**angel hair pasta served with shrimp, scallops and fish in a fresh orange-pesto sauce**

## dessert

**CAYE LIME PIE**

**condensed milk base with freshly squeezed limes & topped with meringue**

**CHOCOLATE NUTTY MONKEY**

**chocolate brownie stuffed with banana compote; topped with kirsch, whipped cream & pecans**

**MANGO MOUSSE**

**combination of cream cheese & fresh mango**

**COCONUT ICE CREAM**