

Appetizers

QUESADILLAS

Grilled Flour Tortilla Filled with Melted Cheese, Green Onions and Chiles, Garnished with Guacamole, Pico de Gallo and Sour Cream.

With Chicken **\$12.00** | With Steak **\$14.00**

\$10.00

GOLDEN FRIED JUMBO CHICKEN WINGS

Fresh Celery, Carrots and Choice of Honey Mustard, Bleu Cheese, Ranch, BBQ or Buffalo Sauce.

\$13.00

FRIED SQUID

Lightly Dusted and Served with Smoked Paprika Aioli and Buttermilk Sauce.

\$10.00

MOZZARELLA STICKS

Golden Fried Stringy Cheese Served with our Homemade Marinara Sauce.

\$12.00

CHICKEN LITTLES

Four Pieces of Breaded and Crispy Fried Chicken Tenderloin.

Choice of Honey Mustard, Bleu Cheese, Ranch, BBQ or Buffalo Sauce.

\$11.00

SHRIMP COCKTAIL

Jumbo Shrimp Served with Avocado, Onion Relish and Our Spicy Homemade Cocktail Sauce.

\$16.00

STUFFED PLANTAIN CUPS WITH SHORT RIB

Four Crispy Plantain Cups, Topped with Fontina Cheese and Served with a Creamy Garlic Sauce.

\$12.00

STUFFED PLANTAIN CUPS WITH SHRIMP

Four Crispy Plantain Cups, Topped with Fontina Cheese and Served with a Creamy Garlic Sauce.

\$14.00

Soups and Salads

CHICKEN SOUP \$4.00 | **SOUP DU JOUR \$4.00**

CAESAR SALAD

Chopped Romaine Lettuce, Croutons, Caesar Dressing and Grated Parmigiano-Reggiano Cheese.

With Chicken **\$12.00** | With Steak **\$16.00**

\$9.00

HOUSE SALAD

Mixed Greens, Tomato, Cucumber, Croutons and Red Wine Vinaigrette.

With Chicken **\$11.00** | With Steak **\$15.00**

\$8.00

GREEK SALAD

Grape Tomato, Cucumber, Assorted Peppers, Red Onion, Kalamata Olives, Feta Cheese, Oregano, Red Wine Vinegar and Extra Virgin Olive Oil.

With Chicken **\$13.00** | With Steak **\$17.00**

\$10.00

MOZZARELLA CAPRESE

Vine Ripe Tomatoes, Arugula, Homemade Pesto and Balsamic Glaze.

\$14.00

Entrées

FETTUCCINE ALFREDO

Fettuccine in a Rich Parmesan Cream Sauce.
With Chicken **\$14.00** | With Shrimp **\$16.00**

\$12.00

SPAGHETTI WITH RAGU BOLOGNESE

Spaghetti with a Savory Pork and Beef Bolognese Ragu Sauce.

\$12.00

GRILLED CHURRASCO STEAK 10 OZ

Sea Salt Seasoned Tender Skirt Steak.
Served with Savory Homemade Chimichurri Sauce and Two Sides.

\$28.00

LOMO SALTADO

Peruvian Stir Fry of Tender Slices of Marinated Beef, Onions, Juicy Tomatoes and Crispy French Fries.
Served with White Rice.

\$17.00

CHICKEN PAILLARD

Thinly Pounded Chicken Breast Seasoned to Perfection and Pan Seared.
Served with Lemon Zest, Shallots Sauce and Two Sides.

\$15.00

HERBES DE PROVENCE PORK TENDERLOIN 8 OZ

Rich and Buttery Pork Tenderloin, Rubbed with Herbes de Provence, Roasted to Perfection for Incredibly Moist and Tender End.
Served with Red Wine Sauce and Two Sides.

\$15.00

GRILLED SALMON

Served with Lemon Thyme Cream and Two Sides.

\$22.00

BAKED CORVINA FILET

Served with Romesco Sauce and Two Sides.

\$20.00

Sandwiches

■ Served with French Fries

GRILLED CHICKEN CLUB

Grilled Chicken Breast, Lettuce, Tomato, Crispy Bacon and Garlic Aioli on Ciabatta Roll.

\$15.00

BUFFALO CHICKEN WRAP

Breaded and Fried Chicken Tenderloin, Shredded Jack and Cheddar Cheese, Lettuce, Tomato, Bleu Cheese, Ranch Dressing and Hot Sauce in a Whole Wheat Wrap.

\$14.00

OLD SCHOOL PHILLY CHEESESTEAK

Chopped Steak, Melted Provolone Cheese, Green Peppers, Onions and Mushrooms on a Hoagie Roll.

\$13.00

CUBAN SANDWICH

Sweet Ham, Roasted Pork and Swiss Cheese on Toasted Cuban Bread with Pickles and Mustard.

\$13.00

Burgers

■ Certified Angus Beef, Grilled to Perfection, Served with French Fries

HAMBURGER

Charbroiled on a Toasted Brioche Bun with Lettuce, Tomato, Pickles and Onion.

Add Cheese **\$1.00**

Choice of Cheddar, Swiss, American, Provolone or Pepper Jack.

\$14.00

1952 SIGNATURE BURGER

Charbroiled, Lettuce, Tomato, Caramelized Onion, Melted Provolone Cheese, Chorizo, Avocado, Fried Egg and Homemade Sauce.

\$17.00

Side Orders

White Rice, Black Beans, French Fries, Sweet Potato Fries, Moro Rice, Mashed Potatoes, Tostones, Sweet Fried Plantains, Steamed Vegetables, Fried Boniato Chunks, Steamed Asparagus.

\$4.00
Extra Side

Desserts

Flan, Tres Leches, Tiramisu.

\$4.00

Beverages

Large Fountain Soda (Free Refills)	\$2.00	Espresso	\$1.50
Bottled Water	\$2.00	Café con Leche	\$3.00
Perrier	\$2.00	Cortadito	\$2.50
Materva	\$1.50	Hot Cocoa	\$2.50
Jupiña	\$1.50	Hot Tea	\$2.00
Malta	\$2.00	Bottled Iced Tea (Sweet, Unsweet or with Lemon)	\$3.00
Gatorade	\$3.00	Apple Juice	\$2.00
Cappuccino	\$3.50	Red Bull	\$4.00
American Coffee	\$1.50		

Wine By The Glass

SUTTER HOME

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, White Zinfandel.

\$6.00

Beer

IMPORTED

Corona, Heineken, Modelo Negra, Modelo Especial, Presidente, Beck, Stella Artois.

\$6.00

DOMESTIC

Budweiser, Michelob Ultra, Bud Light, Miller Lite.

\$5.00