

Appetizers

QUESADILLAS

Grilled Flour Tortilla Filled with Melted Cheese, Green Onions and Chiles, Garnished with Guacamole, Cilantro Mayo, 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

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

BUTTERFLY COCONUT SHRIMP

Coconut Breaded and Fried Crisp Served with Apricot Sauce.

\$12.00

CONCH FRITTERS

Fried Conch in Spicy Batter Served with Lemon Aioli Sauce.

\$10.00

CRAB RANGOON

Creamy Crab Filling Served with Sweet and Sour Orange Sauce.

\$12.00

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 and Cucumber.

\$6.00

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

CARIBBEAN SALAD

Cucumber, Tomato, Avocado, Red Onion, Olive Oil and Lemon Juice.

\$10.00

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, Pico de Gallo 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

PAN SEARED SNAPPER

Served with Lemon, Butter and Capers Sauce and Fruit Relish.

\$20.00

GRILLED SALMON

Served with Lemon Rosemary Sauce and Two Sides.

\$22.00

SAUTEED CHICKEN FILET

Tender and Juicy Chicken Breast Sauteed with Fresh Vegetables in our Secret House Sauce.

\$16.00

Sandwiches

■ Served with French Fries

GRILLED CHICKEN CLUB

Grilled Chicken Breast, Lettuce, Tomato, Crispy Bacon and Cilantro Mayo on Ciabatta Roll.

\$15.00

SMOKED TURKEY WRAP

Hickory Smoked Turkey Breast, Lettuce, Tomato, Crispy Bacon and Smoked Paprika Aioli in a White Flour Tortilla.

\$13.00

OLD SCHOOL PHILLY CHEESESTEAK

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

\$13.00

TUNA SALAD SANDWICH

Homemade Tuna Salad, Choice of Bread, Tomato and Lettuce.

\$12.00

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, Bacon, Avocado, Fried Egg and Choice of Cilantro Mayo, Paprika Aioli or Lemon Aioli.

\$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

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| 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 | \$3.00 |
| Gatorade | \$3.00 | (Sweet, Unsweet or with Lemon) | |
| Cappuccino | \$3.50 | Apple Juice | \$2.00 |
| American Coffee | \$1.50 | Red Bull | \$4.00 |

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