

# RUINAS *del* MAR

## STARTERS & SOUP

<b>BREAD</b>	\$6
Homemade herb focaccia, parmesan and mozzarella melted crust, truffle salt whipped butter	
<b>CUCUMBER GAZPACHO</b>	\$12
Shrimp, papaya, pineapple	
<b>LOBSTER "CRUDO"</b>	\$37
Tomato, red onion, orange, grapefruit supreme	
<b>GRILLED OCTOPUS</b>	\$13
Parsley, sweet white onion, papaya, whole grain mustard vinaigrette, crispy chick pea	
<b>MANHATTAN CLAM CHOWDER</b>	\$14
Small dice carrot, onion, celery, fennel, prawns, mussels	

<b>HOUSE SALAD</b>	\$11
Frisee lettuce, radicchio, Dijon vinaigrette, sliced apple, orange supreme, pistachios, crispy bacon	
<b>FRIED SWEET "PLATANO"</b>	\$12
Bitter greens, grapes, cucumber, radish, cherry tomato citrus vinaigrette, herb goat cheese	
<b>WHIPPED BURRATA</b>	\$17
Compressed watermelon, avocado, white balsamic glaze, toasted hazelnut	
<b>RUINAS CAESAR SALAD</b>	\$16
Smoked bacon, anchovies, shaved parmesan and garlic croutons	

## ENTREES

<b>SEARED DIVER SCALLOP</b>	\$36
Cheddar polenta, sauteéd spinach, arrabbiata, mango salsa	
<b>MISO GLAZE CHILEAN SEA BASS</b>	\$42
Coconut basmati rice, red bell pepper, asparagus, fennel, cilantro, ginger, lime vinaigrette	
<b>FRUTTI DI MARE</b>	\$35
Mussels, clams, prawns, crispy octopus, linguini pasta, spicy pomodoro	
<b>LAND &amp; SEA</b>	\$85
Butter poached 6oz lobster, 12oz grilled NY steak, sweet potato gratin, served with seasonal vegetables	
<b>CRISPY TOFU</b>	\$25
Crispy tofu, citrus soy, seasonal vegetables and wide noodles stir fry	

<b>8oz CENTER CUT TENDERLOIN</b>	\$40
Mornay asparagus and parmesan crust, sweet potato gratin	
<b>AMERICAN LAMB MEDALLIONS</b>	\$45
Roasted eggplant puree, baked apple, lamb demi	
<b>16oz COWGIRL RIBEYE</b>	\$60
Seasonal vegetables, crispy Caribbean potato with garlic, parmesan, red wine demi	
<b>RUINAS GRASS FED 6oz BURGER</b>	\$18
American cheese, tomato, lettuce, pickles, garlic aioli, caramelized onions, brioche bun and Parmesan fries	

## SIDES \$7

MORNAY ASPARAGUS WITH PARMESAN CRUST
COCONUT BASMATI RICE
PARMESAN GARLIC FRIES

SWEET POTATO GRATIN
CRISPY CARIBBEAN POTATO, GARLIC PARMESAN
FRIED SWEET "PLATANO"

## SWEET AT HEART \$9

<b>"TROPICANA" COCONUT MOUSSE</b>
Rum soaked corn cake, fresh pineapple, lime zest, merengue
<b>PEAR AND PISTACHIO</b>
Buttery crusted puff pastry, roasted pears, rustic caramel drizzle, pistachio gelato quenelle
<b>"TRES LECHES BOLO"</b>
Soaked in a three milk blend, fresh fruit, Chantilly cream

<b>DECADENT FLOURLESS CHOCOLATE CAKE</b>
Fresh seasonal fruit, chocolate syrup, local vanilla gelato
<b>SUNDAY BAR</b>
Locally sourced assorted gelato (choice of three)
Vanilla, dark chocolate, pistachio, strawberry, wild berry, mango, rum raisin, vegan option available, classic toppings

Please advise our associate if you have any food allergies or special dietary requirements.  
 Many of the items can be prepared vegan or vegetarian.  
 Local sales/health tax is already included. A 15% service charge will be added to the check.