

**STARTERS & SOUP**

<b>MARYLAND CRAB CAKE</b>	<b>\$17</b>
Served with remoulade sauce / mandarin	
<b>SCALLOPS "A LA PLANCHA"</b>	<b>\$17</b>
Fresh ginger / coriander / coconut milk / sweet chili / cilantro / red onions and lime	
<b>BAKED BRIE</b>	<b>\$15</b>
Local Honey / cranberry compote / candy pecan / whole grain crackers	
<b>BEEF SOUP</b>	<b>\$12</b>
Beef / onions / carrots / beans / potato / celery and tomato paste / sour cream	
<b>DUTCH ONION SOUP</b>	<b>\$10</b>
Speck / sweet onions / bread / gouda au gratin	
<b>SHISH KEBAB</b>	<b>\$14</b>
Beef and chicken / green and red pepper / onions and pineapple sweet chili sauce	

<b>CLASSIC CAESAR SALAD</b>	<b>\$15</b>
Smoked bacon / parmesan / garlic / paprika croutons	
with chicken	<b>\$19</b>
with shrimp	<b>\$22</b>
<b>MEDITERRANEAN SALAD</b>	<b>\$15</b>
Tomato / cucumber / onions / feta cheese / black olives and mixed greens with raspberry vinaigrette	
<b>"RUINAS" SHRIMP COCKTAIL</b>	<b>\$21</b>
Mixed greens / shrimp / tomato / celery / green olives / cucumber raita / cocktail and calypso sauce	
<b>ANTIPASTO</b>	<b>\$17</b>
Pork loin smoked ham / smoked gouda cheese / cherry tomato / green olives / grilled artichokes / pesto and balsamic dressing	
<b>MUSSELS SALAD</b>	<b>\$16</b>
Kanikama osaki crab / greens / diced tomato / celery / kalamata olives / cucumber / cider vinaigrette	

**MAIN COURSE**

<b>KANSAS RIB EYE ANGUS STEAK</b>	<b>\$48</b>
Fresh mushroom / seasoned vegetables / mashed potato / demi-glace	
<b>GRILLED BEEF ANGUS TENDERLOIN</b>	<b>\$44</b>
Sautéed carrots / pearl onions / mashed potato cabernet sauce	
<b>MANHATTAN STRIP ANGUS STEAK</b>	<b>\$45</b>
Shrimp linguini / asparagus / pumpkin / green pepper corn cream sauce	
<b>ROASTED LAMB CHOP</b>	<b>\$47</b>
Pumpkin and goat cheese risotto / asparagus / drizzle of amaretto / served with mint demi-glace sauce	
<b>ROASTED CHICKEN SUPREME</b>	<b>\$35</b>
Grilled artichoke / asparagus / onions / roasted red pepper / creole potato / demi glace	
<b>GLUTEN FREE PASTA</b>	<b>\$34</b>
Marinara / zucchini / squash / carrots / roasted garlic / truffle oil	

<b>CEDAR PLANK SALMON FILET</b>	<b>\$39</b>
Shrimp and spinach risotto / roasted garlic oil	
<b>BROILED LOBSTER TAIL</b>	<b>\$57</b>
Mashed potato / asparagus / local roasted tomato / clarified butter	
<b>BASA FISH FILET</b>	<b>\$37</b>
Roasted coconut / broccoli/ carrots /roasted tomato / potato / coconut pineapple sweet chili sauce	
<b>CLASSIC DUO</b>	<b>\$55</b>
Grilled beef filet / cabernet sauce with fresh Caribbean lobster tail & garlic broccoli / mashed potato au gratin / roasted tomato / clarified butter	
<b>FRESH CATCH</b>	<b>Market price</b>
Sustainable seafood simply prepared with side of the day	
<b>SEAFOOD LINGUINI</b>	<b>\$57</b>
Shrimp / 6-oz lobster / scallop / mussels /clams / fresh parsley / marinara or original alfredo sauce	

**KIDS MENU**

<b>HOUSE SALAD</b>	<b>\$11</b>
Tomato / cucumber / mixed onions	
<b>CHICKEN BREAST LINGUINI</b>	<b>\$22</b>
Alfredo or marinara sauce	

<b>GRILLED TENDERLOIN BEEF FILET</b>	<b>\$23</b>
Mashed potato and broccoli	
<b>GLUTEN FREE PASTA</b>	<b>\$19</b>
Marinara / alfredo or vegetable	

A 15% service charge as well as local tax will be added to the check.  
A surcharge may be applicable for special menu request, additional \$5 for split order.