
SMALL PLATES

BEEF CARPACCIO 15

Thinly Sliced Filet, Gochujang Aioli, Agave Mustard Vinaigrette, Asiago, Pea Shoots, Crispy Yucca

BRAISED BEEF RAVIOLI 12

Mushroom Brandy Blanc, Broccoli, Shaved Asparagus

SEARED SCALLOPS 14

Cauliflower Goat Cheese, Passion Fruit Jam, Crispy Yucca, Chive

ARTISAN CHEESE PLATE 17

Passion Fruit Jam, Caperberries, Whole Grain Mustard, Crostini

BLISTERED SHISHITO PEPPERS 9

Shaved Coconut, Charred Lemon, Candied Cippolinis, Fine Herb Aioli

GARLIC SHRIMP 15

Garlic, Ginger, Shallot, Shishito, Lime, Fresno Chile

TUNA TARTARE 15

Ginger Soy Marinade, Avocado, Coconut, Thai Vinaigrette, Plantain Cracker

CARIBBEAN SAMOSAS 12

Curried Yucca, Onion, Pigeon Peas, Carrot, Mango Papaya Marmalade

SALADS

MIXED GREENS 10

Shaved Radish, Red Onion, Edamame, Agave Mustard Vinaigrette

TOMATO & MANGO 11

Red Onion, Cucumber, Chevre, Pea Tendril, White Balsamic Vinaigrette

CAESAR 12

Romaine, Croutons, Asiago Cheese, Caesar Dressing, Crispy Yucca Wafer

CHOPPED 12

Hearts of Palm, Avocado, Tomato, Onion, Edamame, Gorgonzola Vinaigrette

ACCOMPANIMENTS

CHARRED BRUSSELS SPROUTS 9

Crispy Pork, Fresno Chili, Balsamic

GRILLED ASPARAGUS 10

Sea Salt, Charred Lime

ARROZ CON GANDULES 8

Yellow Rice, Pigeon Peas, Sofrito

BROCCOLI GRATIN 9

Asiago, Smoked Coconut

SEARED CAULIFLOWER STEAK 10

Harissa, Radish, Smoked Coconut

KUNG PAO GREEN BEANS 9

Toasted Sesame, Garlic Crisps, Lemon

HORSERADISH & ARUGULA MASHED POTATO 8

Candied Cippolini Onions

For your convenience, gratuity of 20% will be added to parties of 5 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ENTRÉES

SURF & TURF MP

Add a 12oz Caribbean Lobster Tail to any of our Steak Entrées!

14oz RIBEYE 49

Black Truffle Boursin Butter, Horseradish & Arugula Mashed Potato, Kung Pao Green Beans

FILET MIGNON 5oz - 39 / 10oz - 56

Peppercorn Brandy Reduction, Horseradish & Arugula Mashed Potato, Brandied Mushrooms, Shaved Asparagus

12oz NEW YORK STRIP 36

Gorgonzola Gratin, Puerto Rican Rice & Peas, Charred Brussels Sprouts

10oz SKIRT STEAK 29

Caribbean Chimichurri, Puerto Rican Rice & Peas, Grilled Asparagus

BRAISED SHORT RIB 27

Peppercorn Brandy Reduction, Charred Cauliflower, Fine Herbs, Brandied Mushrooms, Shaved Asparagus

12oz CARIBBEAN LOBSTER TAIL MP

Yuzu Ginger Chile Nage, Broccoli Asiago Gratin, Shaved Asparagus, Horseradish & Arugula Mashed Potato

SESAME ENCRUSTED TUNA 36

Agave Mustard Vinaigrette, Horseradish & Arugula Mashed Potato, Charred Brussels Sprouts, Crispy Yucca

WHOLE CRISPY SNAPPER MP

Gochujang Aioli, Broccoli Asiago Gratin, Shaved Asparagus

BRICK CHICKEN 24

Herbed Lemon Pan Jus, Caribbean Chimichurri, Charred Brussels Sprouts, Cauliflower Goat Cheese Puree, Crispy Yucca

CAULIFLOWER STEAK 24

Puerto Rican Rice & Peas, Kung Pao Green Beans, Harissa, Smoked Coconut, Radish, Shaved Asparagus

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