

AVILÉS

RESTAURANT & LOUNGE

STARTERS & SALADS

KNIFE & FORK LATIN "BRUSCHETTA" \$16

Grilled Arepa, Mojo Beef Tips, Chimichurri, Avocado, Cotija Cheese

DUCK CONFIT CASSOULET \$15

Duck Confit, Braised White Beans, Chorizo, Serrano, Garlic, Thyme

***MUSSELS PERSILLADE \$14**

Shallots, Parsley, Anchovies, Garlic, Lemon, Grilled Toast Points

***WARM HEARTS OF PALM SALAD \$17**

Hearts of Palm, Avocado, Crabmeat, Arugula, Frisee, Citrus Vinaigrette

***JUMBO LUMP CRAB CAKE \$20**

Black Eye Pea Salsa, Herb Salad, Creole Mustard Vinaigrette

CRISPY BURRATA \$15

Arugula, Panko Crust, Heirloom Tomato Confit, Basil Pesto

AVOCADO HUMMUS \$13

Plantain Chips, Cilantro Oil

CUBAN PORK RIBS \$19

Mango Habanero BBQ Sauce, Salsa Jurvet Drizzle

CHARRED BABY GEMS SALAD \$12

Mustard Vinaigrette, Shaved Red Onions, Citrus Segments, Pomegranate

ENTREES

"NAKED" FILET \$49

Char Grilled PRIME Filet, Yukon Gold Mash, Asparagus, Bordelaise

STEAK FRITES \$69

Char Grilled PRIME Bonei Ribeye Steak, Yuca Fries, Chimichurri

WHOLE ROASTED SNAPPER \$32

Mediterranean "Salsa", Citrus, Fresh Herb Salad

BRAISED SHORT RIB PAPPARDELLE \$32

Veal Demi, Thyme, Asparagus, Wild Mushrooms

CUBAN PORK RIBS Full Rack \$30 Half Rack \$22

Mango Habanero BBQ Sauce, Yuca Fries, Salsa Jurvet

ROASTED 1/2 CHICKEN MOJO \$29

Citrus, Oregano, Garlic, Roasted Fingerling Potatoes, Salsa Verde

STEAKHOUSE BURGER \$14

Lettuce, Tomato, Onion with Pickle; Choice of Cheese (Cheddar, Provolone or Swiss)
Substitute with Grilled, Marinated Chicken Breast. Served with Crinkle Cut Fries.