

Starters & Salads

BBQ SHRIMP 12

Jumbo Shrimp tossed in a tangy BBQ broth Served with toast points

SEARED SCALLOPS 13

Cilantro Lime Vinaigrette and Plantain Chips

MISO SEARED TUNA 13

8oz Blackened Rare Tuna with a Miso Sake Glaze and julienne vegetable slaw

PERUVIAN CEVICHE 12

Fresh Seafood Selection marinated in Lime, Peppers and Cilantro, Finished with Aji Amarillo Sauce and Shaved Red Onion

**Ask Server for Availability*

AVILES HOUSE SALAD 8

Salad greens with caramelized Pecans, Dried Cranberries, Orange Segments and Papaya Vinaigrette

CASA DEL ASADO 9

Heirloom Tomatoes and Mozzarella over Spring Greens with a Sherry Vinaigrette

SPANISH CAESAR SALAD 9

Classic salad with a Latin influenced dressing, Chick Pea, Croutons, Manchego Cheese and crispy Serrano Ham

COLOSSAL CRAB SALAD 11

Colossal Crab Meat tossed with Mango salsa, Poblano Aioli, Accompanied with Micro Greens and Toast Points

Casa Del Asado

All Steaks & Seafood have a choice of one side.

Center Cut Sirloin	10oz		19
Bone-in Rib eye	24oz		34
Filet Mignon	7.5oz		27
Lamb Chops	15oz		28
Porter House	20oz		35
New York Strip	14oz		28
Pork Chop	10oz		20
		Addition	Dinner
Whole Maine Lobster	1.5-1.75 lbs	16	32
Florida Warm Water Lobster Tail		11	22
Alaskan King Crab Legs		22	45
Jumbo BBQ Shrimp		12	24

Accompaniments

Au Poivre Sauce	
Smoked Blue Cheese butter	
Sautéed Onions	
Sautéed Wild Mushrooms	
Roasted Garlic Butter	
Bordelaise Sauce	

Sides

Pommes Frites	5
Creamed Spinach	5
Delmonico Potatoes	6
Lobster Mac-n-Cheese	8
Grilled Jumbo Asparagus	6
Loaded Baked Potato	5
Haricot Vert	5
Mashed Potatoes	4

Friday Night Prime Rib

\$23.95

House Salad, Asparagus, Choice of Potato (Loaded Baked or Yukon Gold Mash) & Prime Rib

SEAFOOD MELANGE 25

Shrimp, Clams and Mussels poached in a White Wine Butter Sauce over Fettuccine

CHICKEN AND GNOCCHI 24

Grilled Chicken Breast Served with Potato Dumplings in house made Aviles Cream Sauce with Wild Mushrooms

LAMB SHANK MOSTAZA 26

16 oz Estrella Braised Lamb Shank and Shallots accompanied with Lentil Ragout and Haricot Vert

POBLANO CHICKEN 23

Fire-roasted, bone-in, Chicken Breast topped with a mild roasted Poblano pepper sauce

Accompanied by Garlic-Herbed Yukon Gold Mash and Haricot Vert

LOCAL CATCH Market Price

Locally Caught Seafood, Brought in Fresh Daily with Your Choice of Preparation and Sauce

- Poblano Sauce
- Mango-Papaya Salsa
- Mediterranean Style
- Mojo De Ajo

GOOD FOOD TAKES TIME TO PREPARE. PLEASE BE PATIENT

Consuming raw or undercooked meats, seafood, shellfish or egg

May increase the consumer's risk of food borne illness.

A 20% gratuity will be added to parties of 5 or more.