

# CAISA DEL ASADO

AT

## AVILÈS

RESTAURANT & LOUNGE

at the Hilton Historic Bayfront

*Every Friday and Saturday Evening*

### Starters & Salads

<i>CLAMS IN SHERRY SAUCE</i>   Sherry Wine, White Wine, Garlic, Datil Pepper, Italian Parsley	\$11
<i>SEARED SCALLOPS</i>   Edamame Succotash, Tamarind Glaze	\$14
<i>SHRIMP CATALONIA</i>   Lemon, Garlic, Datil Pepper, Marcona Almonds, Shallot	\$13
<i>DUCK CONFIT</i>   Mango-Habanero BBQ Sauce, CousCous, Frisee, Pomegranate-Corn Salsa	\$11
<i>SPANISH CHARCUTERIE</i>   Serrano, Manchego, Chorizo, Idiazabal, Olives, Dried Mission Fig	\$14
<i>CRISPY BRAISED PORKBELLY</i>   Pork Jus, White Bean Ragout, Frisee	\$12
<i>CARIBBEAN MUSSELS</i>   Yellow Curry, Cilantro, Coconut Milk, Scotch Bonnet	\$11
<i>MEDITERRANEAN SALAD</i>   Olives, White Asparagus, Tomato, Cucumber, Sweet Corn, Artichoke	\$11
<i>*GRILLED "GEMS"</i>   Gem Lettuce, Latin Caesar, Crispy Serrano, Garbanzo Croutons	\$10
<i>OYSTERS "AVILES"</i>   Spinach, Sherry Wine, Garlic, Shallots, Manchego, Serrano and Hollandaise	\$14

### Steaks & Seafood

*All Steaks & Seafood have a choice of Baked Potato, Roasted Potatoes or Mashed Potatoes.  
\*Prime Rib has a choice of Potato with grilled Asparagus and Au Jus*

40oz Tomahawk Chop (for 2)	\$85	
(please call in advance for this specialty item)		
28oz Porterhouse	\$46	
20oz Bone-in Rib eye	\$38	
7oz Filet Mignon	\$32	
18oz Lamb Chops	\$34	
14oz NY Strip	\$34	
10oz Pork Chop	\$22	
10oz Center Cut Sirloin	\$22	
1.5lb Whole Maine Lobster	\$20	\$33
8oz Warm Water Lobster Tail	\$16	\$26
15oz Prime Rib ( <i>Friday Night</i> )		\$27

## Accompaniments

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

## Additions

Pommes Frites \$6  
Creamed Spinach \$6  
Delmonico Potatoes \$6  
Lobster Mac \$9  
Jumbo Asparagus \$6  
Loaded Baked Potato \$6  
Haricot Vert \$5  
Mashed Potatoes \$5

## Entrees

### **BEEF SHORT RIB RAGOUT**

Pappardelle Pasta, Wild Mushrooms, Veal Demi, Thyme, Asparagus \$28

### **RIGATONI**

Goat Cheese, Roast Chicken, Chorizo, Field Peas, Baby Spinach, Pomodoro Sauce \$26

### **CATCH "AVILÉS"**

Soft Shell Crab, Yuzu Hollandaise, White Asparagus MP+\$8

### **CATCH "SOUTHERN SOUL"**

Fried Green Tomato, Black Eye Pea Relish, Pickled Okra MP +\$7

### **LOBSTER GNOCCHI**

Lobster, Wild Mushrooms, Peas, Basil, Poblano Cream \$31

### **FRENCHED CHICKEN**

Smoked Tomato Sauce, Israeli CousCous, Sautéed Spinach \$27

*\*MP - MARKET PRICE*

## Proudly Serving



*Steaks fresh from Nebraska*

\*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase the consumer's risk of food borne illnesses. A 20% gratuity will be added to parties of 5 or more

