

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

