— APPETIZERS —

Spinach & Artichoke Dip

Fresh spinach, artichoke hearts and creamy Italian cheese baked in the oven and served with garlic bread and tortilla chips.

Bruschetta

Toasted Italian bread with a hint of garlic, diced tomato, extra-virgin olive oil and fresh basil.

Mixed Ceviche

A delicious medley of shrimp, fish fillet and octopus prepared in traditional Yucatán style, marinated in lime juice with finely chopped tomato and onion.

Shrimp Cocktail

Incredibly tasty shrimp served with cocktail sauce and crispy tortilla chips.

Shrimp Aguachile

A balanced blend of citrus flavors and marinated shrimp with the authentic flavors of serrano and habanero chilies, mildly spicy.

Fried Calamari Rings

- SALADS -

Tradewinds Salad

Fresh lettuce, tomato, onion, red cabbage and grated carrot salad. Served with your choice of dressing.

Spinach Salad

Prepared with fresh spinach, chopped hard-boiled egg, red onion, fresh mushrooms and crumbled crispy bacon.

Caprese Salad

Slices of mozzarella cheese and fresh Italian tomato, basil and extra-virgin olive oil.

Caesar Salad

Crisp lettuce leaves drizzled with Caesar dressing, served with croutons and Parmesan cheese.

ClassicWith grilled chickenWith Cajun-style shrimp

Turkey & Trio of Cheeses Salad

Balanced combination of fresh lettuces, apple, turkey breast, Swiss, Provolone and American cheese, sweet corn, bell peppers and olive oil.

Stuffed Avocado

Avocado with a shrimp salad filling, served on a bed of lettuce.

Dressing Options

Caesar, Ranch, Honey Mustard, Blue Cheese

— SOUPS -

Lime Soup

A traditional regional favorite: shredded chicken, crisp tortilla strips, fresh Yucatán limes and vegetables in a delicately seasoned broth.

Chef's Soup of the Day

SANDWICHES & BURGERS

Served with French fries or fresh fruit.

Roast Beef

Sliced roast beef and Provolone cheese piled on a toasted French baguette and served au jus.

Corned Beef Reuben

Corned beef on rye bread with Sauerkraut (pickled cabbage), Swiss cheese and Thousand Islands dressing.

Reuben Pastrami

Sliced pastrami on rye bread with Sauerkraut (pickled cabbage), Swiss cheese and Thousand Islands dressing.

Philly Steak Sandwich

Delicious slices of prime rib, melted Provolone cheese, peppers, onion and fresh mushrooms on a baguette.

Grilled Chicken Sandwich

Grilled chicken breast served in a bun with mayonnaise, lettuce, tomato and red onion.

Fish Sandwich

Grilled or fried fish fillet served in a bun with lettuce, onion, tomato and tartar sauce.

Salmon Sandwich

Grilled 8 oz. salmon fillet served in a pumpernickel bun with cucumber, cream cheese with a hint of capers, smoked salmon and red onion.

Royal Burger

Grilled, served with tomato, lettuce, onion, pickles, melted cheese and bacon strips.



-- MEAT --

New York

Grilled New York 12 oz. steak served with Portobello mushrooms and beef broth.

Beef Fillet

Select 8 oz. beef fillet grilled to order and served with baked potato and vegetables.

- CHICKEN -

Chicken Marsala

Chicken breast sautéed in a rich Marsala wine sauce with fresh sliced mushrooms. Served with pasta.

Chicken Picatta

Chicken breast sautéed in white wine, lime juice and capers. Served with pasta.

Chicken Parmesan

Tender chicken breast lightly breaded and pan-fried with extra-virgin olive oil, cooked to perfection in the oven and served with fettuccine, Italian tomato sauce and Parmesan cheese.

Chicken Caprese

Juicy chicken breast grilled and served with panela cheese, fresh tomato and pesto sauce.

— PASTAS —

Lasagna Bolognese

Layers of pasta and hearty Italian sausage sauce, ricotta, Parmesan and mozzarella cheese.

Spaghetti & Meatballs

Spaghetti and traditional tomato sauce served with two delicious meatballs.

Seafood Pasta Primavera

Fettuccine served with delicious marinara sauce, a medley of juicy shrimp, squid, fish, scallops and a hint of fresh basil.

Pesto and Chicken Penne

Grilled chicken and penne pasta with garlic, sun-dried tomatoes, fresh basil, pepper and Parmesan cheese.

Vegetarian Lasagna

Thin sheets of pasta layered with delicious zucchini, carrot, eggplant and spinach, tomato and béchamel sauces, served au gratin with mozzarella and Parmesan cheese

_ SPECIALS _

Caribbean Lobster Tail

Grilled or steamed and served with melted butter.

Market price charged by the ounce.

Surf & Turf

Delicious grilled 6 oz. beef fillet with a 6 oz. Caribbean lobster tail.

Fish Fillet

Prepared to order.

Breaded
Sautéed in garlic butter
With chili and garlic
Sautéed in butter sauce

— SHRIMP —

Blackened Shrimp Alfredo

Shrimp seasoned and served with a creamy Alfredo sauce on a bed of linguini pasta.

Sautéed Scampi

Shrimp sautéed in white wine and garlic, served with pasta of the day, fresh tomato and basil.

Fra Diavolo Shrimp

Shrimp sautéed in olive oil and served with pasta of the day and a tasty sauce rich with the flavors of red pepper, onion, tomato, garlic, white wine, basil, parsley and oregano.

— GOURMET PIZZAS —

Individual

10" Mediterranean Pizza

Serrano ham, tomato sauce and garlic oil perfumed with fresh rosemary, topped with baby rocket and a balsamic vinegar reduction.

10" Nordic Pizza

A mouthwatering combination of smoked salmon, goat cheese, garlic oil, capers and a hint of fresh dill with Parmesan cheese.

10" Roast Vegetable Pizza

Delicious healthy combination of sun-dried and cherry tomatoes, zucchini, peppers, carrot, onion with a dash of pesto and fresh basil.