



SPAIN
RESTAURANT
Mediterranean Cuisine

From the Grill

Served with mashed potatoes and chef's daily vegetable

Smithfield Farms Prime Beef Sirloin

14 oz. ... 26
20 oz. Dirty... 34

Premium Certified Angus Choice

Filet Mignon
10 oz... 23
15 oz... 27
20 oz. Dirty... 30

Chile Rubbed Pork Tenderloin

Served with a wild currant, shiitake mushroom, and port wine sauce... 18

Grilled center cut fillet of Salmon

Marinated in fresh dill, turmeric and olive oil... 21.50

Add steamed or broiled lobster to any grill items... Market Price

Pasta & Vegetarian

Pasta Vigo

Romano and sun dried tomatoes, fresh basil, grappa, and garlic herbs... 13

Pasta Champignons

Rigatoni morel and wild mushroom tossed in a light sherry cream sauce garnished with parmesan cheese... 15

Jardin de Vegetables

Assortment of seasonal grilled vegetables... 16

Vegetarian Risotto of the day... 16

Add grilled chicken, shrimp or scallops... 7.50

Meat

We use Dutch Provimi veal

Coruñesa

Veal cutlets sautéed with Portabella mushrooms and cognac sauce... 19.50

Madrid

Veal cutlets in a light egg batter, sautéed with a white wine and citrus sauce... 19.50

Jerez

Veal or Chicken cutlets sautéed in a sherry brandy sauce with fresh asparagus, spinach, imported Jamon Serrano, topped with smoked provolone cheese... 19.50

Veal Spain

Bone in Provimi veal loin chop stuffed with lobster, crab, smoked ham, and Castilian cheese, topped with a roasted mushroom Malaga wine sauce... 26

Solomillo al Jefe – for two

Tenderloin tips sautéed and served with artichoke hearts and mushrooms in a Rioja wine, Dijon and garlic sauce... Served for two 35.95

* (Raw Shellfish or uncooked meats can increase your risk of food born illness)



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Pollo

Arroz Con Pollo

Boneless breast of chicken with saffron rice, tomato, mushrooms, and chorizo... 15.50

Pollo Ajillo

Roasted chicken (bone-in) in garlic, lemon, and white wine sauce... 16

Pollo Al Limon

Breast of chicken pan seared, lightly battered in lemon, sherry, chives, capers and green wine sauce... 17.50

Solomillos de Pollo Diablo

Chicken tenderloins in a spicy tomato, pepper, and Vidalia onion sauce... 19

Pollo con Gambas

Free range chicken tenders and gulf shrimp prepared in a wild mushroom Tio Pepe sherry and herb cream sauce... 21.50

Fish & Shellfish

Point Judith Catch of the Day... Market

Sole Frances

Parisian style lightly egg battered, pan sautéed in a lemon Chablis sauce... 19

Basque Style Filet of Sole

Served with clams, mussels and shrimp in a white wine, garlic and parsley sauce... 20

Broiled North Atlantic Salmon... 17.50

Stuffed Rainbow Trout

Broiled and stuffed with baby spinach, shrimp, scallops and crab, topped with a parsley ginger champagne sauce... 19

Mariscada Spain

Native half lobster, shrimp, clams, mussels, calamari, and sea scallops, in a Romano tomato, spinach, brandy and sherry sauce... 23.50

Mariscada Salsa Verde

Native half lobster, shrimp, clams, mussels, calamari, and sea scallops, in a garlic, parsley, white wine clam broth with chef's pasta... 23.50

Paella Valenciana

Shrimp, sea scallops, clams, mussels, chorizo, chicken, calamari, saffron rice and mild spices
For two... 35

Fresh Point Judith Lobsters

Steamed, broiled, or bake stuffed... Market Price

Sides

Spain Potato Chips... 4

Organic Corn and Peas

Tossed with chorizo, shallots, extra virgin olive oil and spices... 8

Wild Mushroom Three Cheese Pasta... 8.50

Grilled Asparagus... 8

Spinach Catalana

Organic baby spinach sautéed with extra virgin olive oil, garlic, raisins and pine kernels... 10

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