

Pasta

Pasta Vigo

Fusilli tossed with romano and sun dried tomatoes, fresh basil, grappa, and garlic herbs... 14

Pasta Champignones

Rigatoni and a blend of mushrooms tossed in a light sherry cream sauce garnished with parmesan cheese... 15

Chef's Pasta... Market Price

Add grilled chicken... 8.50

Add shrimp... 9.95

Pollo

Arroz Con Pollo

Chicken tenderloins with saffron rice, tomato, mushrooms, and chorizo... 17.95

Pollo Ajillo

Chicken tenderloins in a roasted garlic sauce... 17.95

Pollo Al Limon

Lightly battered breast of chicken, pan seared in lemon, sherry, chives, capers and green wine sauce... 17.95

Solomillos de Pollo Diablo

Chicken tenderloins in a spicy tomato, pepper, and Vidalia onion sauce... 19.95

Pollo con Gambas

Free range chicken tenders and jumbo shrimp prepared in a wild mushroom Tio Pepe sherry and herb cream sauce, served over risotto... 24.50

Pollo Jerez

Chicken cutlets sautéed in a sherry brandy sauce with fresh asparagus, spinach, imported Jamon Serrano, topped with smoked provolone cheese, and served over mashed potatoes... 20.95

from the Grill

Served with mashed potatoes and chef's daily vegetables

Smithfield Farms USDA Prime Beef Sirloin*

16 oz. ... 34

20 oz. Dirty (untrimmed)... 38

IBP Choice Premium Certified Black Angus*

Filet Mignon

9 oz... 28.50

14 oz (center cut)... 36

20 oz. Dirty (untrimmed)... 38

Chairman's Reserve Pork Tenderloin*

Served with a wild currant, shiitake mushroom, and port wine sauce... 20.95

Grilled fillet of Salmon

Marinated in fresh dill, turmeric and olive oil... 22.95

Meat

Coruñesa

Provimi Veal cutlets sautéed with Portabella mushrooms and cognac sauce... 19.95

Madrid

Provimi Veal cutlets sautéed in a light egg batter with a white wine and citrus sauce... 19.95

Jerez

Provimi Veal cutlets sautéed in a sherry brandy sauce with fresh asparagus, spinach, and imported Jamon Serrano, topped with smoked provolone cheese... 21.95

Veal Spain

Bone-in Strauss Farms Provimi Veal chop stuffed with lobster, crab, smoked ham, and Castilian cheese, topped with a roasted mushroom Malaga wine sauce... 29.50

Fish and Shellfish

Sole Frances

Domestic fillet of sole lightly egg battered, and pan sautéed in a lemon Chablis sauce... 21.95

Basque Style Fillet of Sole

Oven baked, served with clams, mussels, and shrimp in a white wine, garlic, and parsley sauce... 22.95

Stuffed Rainbow Trout

Broiled and stuffed with baby spinach, shrimp, scallops, and crab, topped with a parsley-ginger champagne sauce... 22.95

Mariscada Spain

Two jumbo shrimp, clams, mussels, calamari, wild baby shrimp, and sea scallops in a Romano tomato, spinach, brandy and sherry sauce... 26.50

Mariscada Verde

Two jumbo shrimp, clams, mussels, calamari, wild baby shrimp and sea scallops in a garlic, parsley, and white wine clam broth with chef's pasta... 26.50

Paella Valenciana

Shrimp, sea scallops, clams, mussels, chorizo, chicken, calamari, saffron rice, and mild spices
For two... 38.50

Sides

Spain Potato Chips

Seasoned chips made with local Quonset View Farm potatoes... 4

Three Cheese Mushroom Pasta... 8.50

Spinach Catalana

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

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