Pollo

Arroz Con Pollo
Chicken tenderloins with saffron rice, tomato, mushrooms, and chorizo...19.95

Pollo Al Limon
Lightly battered tenderloin cutlets, pan seared in lemon, sherry, chives, capers and white wine sauce...19.95

Pollo con Gambas
Chicken tenderloins and jumbo shrimp prepared in a wild mushroom, Tio Pepe sherry, and herb cream sauce, served over mashed potatoes...26.95

Pollo Jerez
Chicken tenderloins sautéed in a sherry brandy sauce with fresh asparagus, spinach, imported Jamon Serrano, topped with smoked provolone cheese, and served over mashed potatoes...24.50

Chicken Gorgonzola
Chicken breast sautéed in a light sherry and brandy sauce, topped with fresh tomato and gorgonzola cheese, served over sautéed spinach and sliced sweet and Quonset View Farms potatoes...22.95

Chicken Spain
Chicken tenderloins stuffed with lobster, shrimp, ham and Castilian cheese, and bread crumbs, topped with cognac mushroom sauce and served with mashed potatoes...26.50

Pasta

Pasta Vigo
Fusilli tossed with romano and sun dried tomatoes, fresh basil, grappa, and garlic herbs...15.

Pasta Champignones
Rigatoni and a blend of mushrooms tossed in a light sherry cream sauce garnished with parmesan cheese...17.

Bolognese
Combination of pan seared ground veal, angus beef and pork tenderloin, carrots, onions and fresh tomato in a light sherry wine cream sauce over chef's pasta...22.50

Add grilled chicken: 8.50

Meat

Served with mashed potatoes and chef's daily vegetables

Coruñesa
Provimi Veal cutlets sautéed with Portabella mushrooms and cognac sauce...23.95

Madrid
Provimi Veal cutlets sautéed in a light egg batter with a white wine and citrus sauce...23.95

Jerez
Provimi Veal cutlets sautéed in a sherry brandy sauce with fresh asparagus, spinach, imported Jamon Serrano, topped with smoked provolone cheese...26.95

Veal Spain
Bone-in Strauss Farms Provimi Veal chop stuffed with lobster, crabmeat, shrimp, smoked ham, and Castilian cheese, topped with a roasted mushroom Malaga wine sauce...33.50

Jefe
Tenderloin tip medallions sautéed in an artichoke heart, wild mushroom (cremini, shiitake, portabella), Rioja wine, and Dijon mustard sauce...29.95

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

Please advise your server of any allergies or dietary restrictions

Fish and Shellfish

Sole Frances
Domestic fillet of sole, lightly egg battered, and pan sautéed in a lemon Chablis sauce…28.95

Stuffed Rainbow Trout
Broiled and stuffed with baby spinach, shrimp, scallops and crabmeat, topped with a parsley-ginger champagne sauce…26.95

Mariscada Spain
Two jumbo shrimp, clams, mussels, calamari, wild baby shrimp, and sea scallops in a Romano tomato, spinach, brandy and sherry sauce…31.50

Mariscada Verde
Two jumbo shrimp, clams, mussels, calamari, wild baby shrimp, and sea scallops in a garlic, parsley, white wine clam broth with chef's pasta…31.50

Paella Valenciana
Shrimp, sea scallops, clams, mussels, chorizo, chicken, calamari, saffron rice, and mild spices.
For two: 42.

Stuffed Salmon
Baked stuffed with shrimp, sea scallops and crabmeat, topped with a lemon, sherry white wine reduction, served with mashed potatoes, and garnished with organic chiffon spinach…26.95

From the Grill

Served with mashed potatoes and chef's daily vegetables

Smithfield Farms USDA Prime Beef Sirloin*	IBP Choice Premium Certified Black Angus Filet Mignon*	
16 oz.	9 oz.	14 oz. (center cut)
38.	33.	42.

Chairman's Reserve Pork Tenderloin*
Served with a wild currant, shiitake mushroom, and port wine sauce…23.50

Grilled Fillet of Salmon
Marinated in fresh dill, garlic, pepper, sherry, and olive oil…25.50

Sides

Spain Potato Chips
Seasoned chips made with local Quonset View Farm potatoes…5.

Three Cheese Mushroom Pasta
…10.50

Spinach Catalana
Organic baby spinach sautéed with extra virgin olive oil, garlic, raisins and pine kernels…12.

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