

# **DINNER**

## **Appetizers**

### **SHRIMP COCKTAIL\***

Jumbo Shrimp, served with an Oriental Slaw and Cocktail Sauce  
\$12.00

### **BUFFALO MOZZARELLA**

Yellow and Red Sliced Tomatoes, with Fresh Buffalo Mozzarella and Red Onions,  
drizzled with Balsamic Vinaigrette  
\$10.00

### **BEEF EMPANADAS\***

Three Beef Empanadas, topped with Black Bean and Cilantro Salsa  
\$9.00

### **TEMPURA SHRIMP\***

Six Battered Shrimp with an Asian Sweet and Sour Sauce  
\$13.00

## **Soups and Salads**

### **BLACK BEAN SOUP\***

A Rich Cuban Style Bean Soup with Smoked Ham  
Cup \$5.00      Bowl \$7.00

### **SOUP OF THE DAY**

Every day our Chef prepares a Special Soup  
Cup \$5.00      Bowl \$7.00

### **SIERRA SALAD**

Fresh Mixed Greens with Roma Tomatoes, Cucumbers, Red Onions, Alfalfa Sprouts, Black Olives and Red  
Cabbage  
\$7.00

### **CAESAR SALAD**

Tossed with Homemade Garlic Dressing, Croutons, Fresh Romano Cheese and Anchovies  
\$8.00

With Chicken\* \$13.00      With Shrimp\* \$15.00

### **SPINACH AND SIRLOIN SALAD\***

Sliced New York Sirloin over fresh Spinach, Marinated Artichoke Hearts, Roma Tomatoes, Mushrooms,  
and Crumbled Bleu Cheese  
\$15.00

## **Sandwiches and Burgers**

### **CARIBE CLUB**

Traditional Triple Decker of Turkey, Bacon, Lettuce, Tomato and Mayonnaise  
on Lightly Toasted Bread, served with Terra Chips  
\$11.00

### **ALL AMERICAN BURGER\***

A Half Pound of 100% USDA Ground Beef, Charbroiled and served with your choice of Cheese,  
Mushrooms, Bacon or Grilled Onions, Lettuce, Tomato, Onion, Pickle Spear and French Fries  
\$12.00

Add \$.95 each for Cheese, Mushrooms, Bacon or Grilled Onions  
All Burgers will be cooked to a minimum internal temperature of 160' F

### **CUBAN SANDWICH**

Sliced Ham, Roast Pork, Swiss Cheese, Pickle Chips and Mustard, Pressed and Toasted, served with French Fries  
\$12.00

## Entrees

### GROUPER\*

Pan Seared Parmesan Crusted Filet of Grouper with Garlic Mashed Potatoes, Seasonal Mixed Vegetable and a Caper White Wine Butter Sauce  
\$24.00

### CHICKEN CARIBE\*

Proscuitto, Fontina Spinach Stuffed Breast of Chicken grilled with Garlic Mashed Potatoes, Seasonal Mixed Vegetables and topped with a Mushroom Marsala Sauce  
\$19.00

### CHICKEN AND PASTA SHELLS\*

Pan Seared Chicken Tenderloin with Fresh Mixed Vegetables, tossed in a Cajun Cream Sauce, topped with Asiago Cheese  
\$18.00

### PENNE PASTA

Freshly prepared Penne Pasta with Asparagus Tips and Shiitake Mushrooms, tossed in a Light Basil Roasted Tomato Sauce, topped with Seasonal Mixed Vegetables  
\$16.00

### NEW YORK STRIP SIRLOIN\*

A Classic 12 oz. Steak, Aged and Charbroiled, garnished with a Broiled Stuffed Tomato served with Herb Roasted Fingerling Potatoes and Fresh Asparagus  
\$28.00

### STIR FRY\*

Carrots, Bok Choy, Broccoli, Mushrooms, Celery, Bamboo Sprouts and Water Chestnuts, served with White Rice, Spring Roll and Grilled Pineapple  
Vegetable \$14.00 Chicken \$15.00 Beef \$16.00 Shrimp \$17.00

### PORK TENDERLOIN\*

Bacon Wrapped Pork Tenderloin with Roasted Garlic Mashed Potatoes, Sautéed Spinach, Carrots and topped with an Apple Brandy Sauce  
\$22.00

### PRIME RIB\*

14oz Prime Rib of Beef au Jus with Sautéed Mixed Vegetables with Fresh Herbs and Fingerling Potatoes  
\$26.00

### FRESH SALMON\*

Atlantic Salmon Grilled or Blackened over Roasted Garlic Mashed Potatoes, with Sautéed Spinach and Carrots  
\$22.00

### MEDALLIONS OF BEEF HUNTER STYLE\*

Tenderloin of Beef, sautéed with Tomatoes, Mushrooms, Garlic and Basil in a Red Wine Sauce served with Herb Roasted Fingerling Potatoes and Fresh Asparagus  
\$29.00

**On parties of 6 or more people, a 18% gratuity will be added.**

\* Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

