

GRILLE ROOM

APPETIZERS

Ahi Tuna Tartar \$ 11.00
Avocado, Cucumber, Chili Lime Aioli,
Taro Chips

Lump Crab Napoleon \$13.00
Cilantro Salsita, Mango,
Plantain "Tostones"

Jumbo Shrimp Scampi \$17.00
Spinach, Tomatoes, Mushroom Ragu

Mushroom Raviolis \$ 9.00
Truffle-Thyme Cream

"Queso Fundido" Cheese Fondue \$8.00
Argentinean Chorizo, Nachos

Soup du Jour \$7.00
Chef's Daily Recommendation

Baked French Onion Soup \$7.00
Provolone Cheese Crust

SALADS

Beefsteak Tomato & Burrata "Mozzarella"
Cheese \$11.00
Extra Virgin Olive Oil, Fresh Basil

The Wedge \$10.50
Iceberg Lettuce, Cherry Tomatoes, Bacon,
Red Onions, Maytag Blue Cheese, Chives

Classic Caesar Salad \$10.00
Parmigiano Reggiano & Herbed Croutons
...upgrade your Caesar by adding:
Chicken \$6.00
Churrasco \$8.00
Shrimp \$8.00
Salmon \$8.00

Nice Little House Salad \$8.50
Mixed Baby Greens,
Tomatoes, Red Onions and House Dressing

FROM THE "PLANCHA" OR "PARRILLA" GRILL

Prime New York Chateau for Two 22 oz \$72.00

Prime New York Filet of Strip 6 oz \$36.00
10 oz \$52.00

Bone-In Rib eye 22 oz \$48.00

Filet Mignon 10 oz \$44.00

Grilled Lamb Chops \$44.00

House Specialty "Churrasco" Skirt Steak 8 oz \$22.00
14 oz \$32.00

Free Range Chicken Breast \$19.50

Today's Catch \$M. P.

Any Steak can Surf...
add over 1/2 Pound Caribbean Lobster Tail \$M.P.

Please choose from the following options:

Au Poivre, Sauce Béarnaise,

Caramelized Shallot Demi Glace,

Maytag Blue Cheese Compound Butter,

"Chasseur" Mushroom Sauce,

Lemon Butter Sauce,

Lemon-Caper Butter Sauce & Local Herb Chimichurri

The Grille Room uses only hand selected USDA Premium Certified Angus Beef
which is carefully prepared over our 1500 degrees
"Parrilla" Grill and served "sizzling" on cast iron platters!

GREAT STEAKHOUSE BURGERS

"El Gaucho" Cowboy Burger \$18.00

*8 oz Churrasco Beef, Chorizo, Provolone Cheese, Grilled Onions,
Chimichurri Sauce, "Three" Onion Bun*

"El Humito" Garden Burger \$16.00

*Roasted Portobello Mushroom Caps, Home-Smoked Burrata Cheese,
Demi-Sec Tomatoes, Grilled Zucchini,
Roasted Peperonata, Traditional Pesto,
Home Baked Herb-Focaccia*

*(All Beef Burgers are made of daily fresh ground specified cuts of C.A.B.
Beef and cooked medium unless otherwise requested;
Please select your side of:
Beer Battered Onion Rings, Homemade Potato Chips, or Coleslaw)*

ENTREES & OTHER SPECIALTIES

Asiago Crusted Seabass \$30.00

Rustic Vegetable Ratatouille, Preserved Meyer Lemon Infusion

Jumbo Shrimp Sautéed \$32.00

Creamed Chipotle Orzo, Roasted Garlic Spinach

Chicken "Carbonara" Linguine \$18.00

Spinach, Tomatoes, Pancetta, Carbonara Sauce

SIDES

Onion Rings \$6.00

Sweet Potato Fries \$5.00

Yukon Gold Potato Mashers \$5.00

Loaded Baked Potato \$6.50

Rustic Vegetable Ratatouille \$6.00

Roasted Garlic Spinach \$5.50

Grilled Asparagus \$6.00

Sautéed Mushrooms \$6.00

DESSERTS

**Rio Mar Warm Chocolate
Surprise \$8.00**
Vanilla Ice Cream

Apple Walnut Cobbler \$9.50
Vanilla Ice Cream

New York Cheesecake \$8.50
Macerated Strawberries

Décadent Chocolate Soufflé \$10.00

Grand Marnier Soufflé \$10.00

STEAK TEMPERATURES

RARE

Very Red, Cool Center

MEDIUM

RARE

Red, Warm Center

MEDIUM

Pink Center

MEDIUM

WELL

Slightly Pink Center

WELL

DONE

Broiled Throughout
No Pink