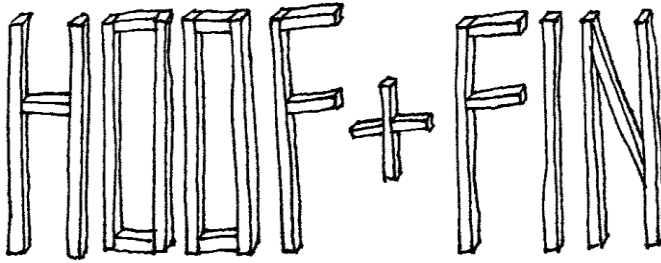


RAW

Oysters, seasonal, on the half with mignonette	\$11
Beef Seviche, ponzu, siracha, scallions, bell peppers, garlic chip	\$9
Hamachi Tiraditos, jalapeno, avocado, lime vinaigrette	\$10
Fluke Seviche, clementine, cilantro, peppers, truffle citrus lime-lemon juice	\$8

APPETIZERS

Taquitos Choose from beef tartar with chimichurri or hamachi, Lime & jalapenos	\$8 for 2
Empanadas Criollas beef or corn and cheese	\$7 each
Calamari Tempura, tomato bell pepper salad, truffle aioli	\$10
Grilled sardines, escabeche style	\$12
Mejillones a la Provençal, garlic, white wine, mussel broth and parsley, lemons and grilled bread	\$10
Provoleta, Grilled provolone cheese, salsa criolla, chorizo, grilled romaine, baguette crouton	\$9
Bacon+Eggs, Roasted tomato, provencal fries & poached egg	\$11
Grilled Sweetbread with criolla salad, thyme+lemon	\$12
Clam Chowder, little necks, potato, celery, bacon, saltines	\$6
Creme of curried Cauliflower, coconut & fennel soup, blacken shrimp, fried shallots	\$6
SALADS	
House Salad	\$7
Endive, celery, apples, Roquefort cheese, shaved fennel & blood orange vinaigrette	\$11
Rocket Arugula, avocado, shaved grana padano, extra virgin olive oil, fresh squeezed lemon and sea salt	\$9
Seared Tuna Salad, Nicoise Style, black olives, radishes, cucumber, green bean, poached egg, baby red romaine	\$12
Roasted Beet Salad, carrot, watercress and ginger vinaigrette	\$9



HOUSEMADE PASTA+RISOTTO

Small plate \$11/Big plate \$18

Cannelloni, Ricotta, ham, pomodoro, white sauce and walnut pesto

Gnocchi, Ricotta style, sage, truffle brown butter, capers & shaved grana padano

Pappardelle, Malbec Braised short ribs putanesca sauce

Butternut Squash Risotto, PA wild mushroom, soy beans, shaved grana padana

MAIN COURSES

Pan Roasted Skate Wing, baby bok choy (caper lemon brown butter) and parsnip pureed \$17

Fish and Chips, our slaw, tartar sauce \$17

Creamy Spicy Polenta with braised short ribs, broccoli rabe, pomodoro sauce \$18

Beluga lentil stew, slow roasted pork shoulder, winter vegetables and smoked chorizo \$19

Breaded Country Fried Steak Cutlet, house salad, buttermilk potato mash \$19

Vegetarian, Grilled tofu with a taste of our seasonal vegetables with, cook vegetables, raw vegetables and grains

Tuna Burger, Asian slaw and our fries \$16

Lomito Sandwich, grilled London broil, ham, cheese, fried egg, tomato and Lettuce \$14

FROM THE GRILL

Comes with a choice of one starch and one vegetable side

FISH

Scallops U10 (4)	\$21
Salmon 8oz	\$22
Mahi Mahi 8oz	\$18
Yellowfin Tuna steak 8oz	\$28
Whole Fish Seasonal 1 ¼ Lbs	\$28

MEAT

Ribeye Bone In 12 Oz	\$24
Skirt Steak 10 oz	\$20
Costilla (Bone In Short ribs) 10 oz	\$17
½ PA Chicken	\$16
Slow Grilled Lamb Shoulder 11oz	\$22
Grilled Chorizo (side)	\$5

SIDES

Pick one of each section if you order from the grill) (extra side \$5

STARCH

Old Bay Fries
Provençal Fries
Buttermilk Mashed Potato
Crushed Yams
Parsnip Pureed

VEGETABLE

House young lettuce salad
Cole Slaw
Roasted Brussel Sprouts with toasted almonds
Broccoli Rabe and stewed tomato
Grilled Vegetables

HOUSEMADE DESSERTS!