

Pollo



Arroz Con Pollo

Chicken tenderloins with saffron rice, tomato, mushrooms, and chorizo... 18.50

Pollo Al Limon

Lightly battered breast of chicken, pan seared in lemon, sherry, chives, capers and green wine sauce... 18.50

Pollo con Gambas

Free range chicken tenders and jumbo shrimp prepared in a wild mushroom Tio Pepe sherry and herb cream sauce... 25.50

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... 22.50

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 ... 20.95

Chicken Spain

Boneless chicken breast stuffed with a lobster, shrimp, ham and Castilian cheese bread stuffing, topped with cognac mushroom sauce and served with chef's risotto ... 24.50

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

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 to your pasta: Grilled chicken... 8.50

Served with mashed potatoes and chef's daily vegetables

Smithfield Farms USDA Prime Beef Sirloin*

16 oz. ... 36

IBP Choice Premium Certified Black Angus Filet Mignon*

9 oz... 31.50

14 oz (center cut)... 39.95

Chairmans Reserve Pork Tenderloin*

Served with a wild currant, shiitake mushroom, and port wine sauce... 21.50

Grilled Fillet of Salmon

Marinated in fresh dill, turmeric and olive oil... 23.95

Meat

Served with mashed potatoes and chef's daily vegetables

Coruñesa

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

22.50

Madrid

Provimi Veal cutlets sautéed in a light egg batter with a white wine and citrus sauce... 22.50

Jerez

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

24.95

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...

32.50

Jefe

Tenderloin tip medallions sautéed in an artichoke heart, wild mushroom (cremini, shiitake, portabella) Rioja wine, and Dijon mustard sauce... 28.50

Sole Frances

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

Basque Style Fillet of Sole

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

Stuffed Rainbow Trout

Broiled and stuffed with baby spinach, shrimp, scallops and crab, topped with a parsley-ginger champagne sauce... 23.95

Mariscada Spain

Two jumbo shrimp, clams, mussels, calamari, wild baby shrimp, and sea scallops in a Romano tomato, spinach, brandy and sherry sauce... 29.50

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... 29.50

Paella Valenciana

Shrimp, sea scallops, clams, mussels, chorizo, chicken, calamari, saffron rice, and mild spices. For two... 39.95

Stuffed Salmon

Baked stuffed with shrimp, sea scallops and crabmeat, topped with a lemon, sherry White wine reduction, served with chef's risotto, and garnished with an organic chiffon spinach... 25.95

Sides

Spain Potato Chip

Seasoned chips made with local Quonset View Farm potatoes... 5

Three Cheese Mushroom Pasta... 9.50

Spinach Catalana

Organic baby spinach sautéed with extra virgin olive oil, garlic, raisins and pine kernels... 11

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