

Fish and Shellfish

Sole Frances

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

Stuffed Rainbow Trout

Broiled and stuffed with baby spinach, shrimp, scallops and crabmeat, topped with a parsley-ginger champagne sauce
24.95

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 mashed potatoes, and garnished with organic chiffon spinach
25.95

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
16.

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

From the Grill

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. 14 oz. (center cut)
31.50 39.95

Chairman's Reserve Pork Tenderloin*

Served with a wild currant, shiitake mushroom, and port wine sauce
22.50

Grilled Fillet of Salmon

Marinated in fresh dill, garlic, pepper, sherry, and olive oil
23.95

* Raw Shellfish or uncooked meats can increase your risk of food born illness
Please advise your server of any allergies or dietary restrictions

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, crabmeat, shrimp, 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

Pollo

Arroz Con Pollo

Chicken tenderloins with saffron rice, tomato, mushrooms, and chorizo
19.50

Pollo Al Limon

Lightly battered tenderloin cutlets, pan seared in lemon, sherry, chives, capers and white wine sauce
19.50

Pollo con Gambas

Chicken tenderloins and jumbo shrimp prepared in a wild mushroom, Tio Pepe sherry, and herb cream sauce, served over mashed potatoes
25.50

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
23.50

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

Chicken tenderloins stuffed with lobster, shrimp, ham and Castilian cheese, and bread crumbs, topped with cognac mushroom sauce and served with mashed potatoes
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
11.

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