



D I N I N G O N T H E B E A C H

## Dinner

soup of the day: Chef Choice

### sea señor salad

Mixed Green | Avocado | Roasted Corn | Tomatoes | Black Bean | Cilantro Vinaigrette  
Tortilla Strips | Pickled Cilantro | Mixed Cheese

## STARTERS

### mexican shrimp cocktail

Poached Shrimp | Salsa Chamoi | Avocado | Onion |  
Tomato | Cucumber | Assorted Cracker | Cilantro

### queso dip

Chorizo | Pico | Jalapeno | Tortilla Chips

### ajillo prawns

Garlic | Olive Oil | Guajillo Chile | Lemon

### seared tuna

Sesame Seed | Ginger | Avocado  
Cilantro Chimichurri | Wonton

### señor chile

Chorizo | Bacon | Cream Cheese | Cilantro Garlic Aioli

## SIGNATURES

### carne asada\*

Pickled Red Onion | Rice & Bean | Pico De Gallo  
Guacamole

### surf & turf

Flap Steak | Grilled Shrimp | Spanish Rice | Spicy  
Mushroom Demi Glace | Fried Jalapeno | Onion Ring

### chef's local catch

Seasonal Local Vegetables | Spanish Rice

### chile relleno

Crab & Chorizo | Roasted Corn | Tomato Sauce  
Mixed Cheese | Spanish Rice

### achiote pork loin

Caramelized Onion | Avocado | Pico De Gallo  
Spanish Rice | Achiote Sauce

### short ribs

Spanish Rice | Beans | Salsa Borracha  
Beef Demi Glace

## SIDES

spanish rice

refried beans

flour tortilla

mexican succotash

seasonal local vegetables

## DESSERTS

exotic fruits sorbet

Mango | Passion | Pineapple | Lime

mango mousse

passion fruit coulis

chocoflan

Chantilly Cream | Fresh Raspberries | Micro Mint

\*Consuming raw or under cooked meats, poultry, shellfish, seafood or eggs may increase your risk of food-borne illness especially if you have certain medical conditions. Please inform your server of any and all allergies.