



ENTREES

CROSTINIS TASTING \$8.95

Goat Cheese / Fresh Cheese with basil / Gouda Cheese marinated with herbs, mounted on baguette bread

PORTOBELLO SCALLOPS & GRILLED ASPARAGUS \$9.45

Sautéed in balsamic reduction & Gorgonzola Cheese.

FRESH TUNA SASHIMI \$9.95

Seasoned with olive oil and grapeseed oil

GRILLED OCTOPUS \$9.25

Served with corn foam on potato crouton.

BREADED SQUID RINGS \$7.95

Served on a bed of fresh spinach and arrabiata sauce

SMOKED SALMON TARTARE \$14.95

Served with capers, spring onion, egg and fresh pepper.

SOUPS

SOUP DU JOUR \$4.50

Chef's Selection (ask Waiter for Soup of the Day)

ONION SOUP \$5.50

Wrapped in puff pastry gratin with Parmesan and Mozzarella Cheese.

SWEET POTATO CREAM "DON HUGO'S FAVORITE" \$4.50

Served with croutons, walnut quenafa and herbs.

SALADS

CHABERT'S SALAD \$7.75

Bed of spinach is topped with walnut, mandarin supreme, crispy bacon and goat cheese and garnished hibiscus vinaigrette

CAESAR'S SALAD \$9.75

To share (serving for 2 persons) prepared at the moment at your table.

MEDITERRANEAN SALAD \$6.75

bed of Fresh lettuces, cucumber, tomato, red onion, black olive and feta cheese. Garnished with balsamic vinaigrette.

BEEF

CENTER CUT BEEF STEAK, IN A 3 PEPPERS SAUSE \$24.50

8 oz beef steak, served with baked potato and garden vegetables.

BALSAMIC RIB EYE \$24.95

11 oz Rib eye served with mashed potatoes and garden vegetables

CHATEAUBRIAND \$39.95

15 oz Grilled Steak heart served with Béarnaise sauce, accompanied by Leonese potatoes and garden vegetables.

BEEF STEAK IN RED WINE \$24.50

8 oz Beef steak, Accompanied with rosemary tender potatoes, sautéed asparagus and balsamic glazed onions.

POULTRY

MEDITERRANEAN CHICKEN BREAST \$14.75

8 oz Chicken breast marinated , served with wild rice and garden vegetables.

CHICKEN BREAST IN DATE MOLE \$14.75

8 oz Chicken breast. Accompanied with vegetables from the garden and sautéed dates.

DUCK A L'ORANGE \$22.45

7 oz Duck, Accompanied by baked apple medallions au gratin.



FISH & SEAFOOD

LOBSTER MEDALLIONS	\$42.50
Served over mashed potatoes and topped with hollandaise sauce. Accompanied with sauteed baby vegetables.	
FILLET OF SOLE A LA MOLINERA	\$14.75
Cooked with fine herbs and butter. Accompanied by wild rice and garden vegetables.	
WILD TUNA AT 5 PEPPERS	\$24.50
Crusted with sesame seeds and herbs, on wild rice and baby vegetables.	
DATE STUFFED SHRIMP	\$24.95
Cheesy and wrapped in bacon. Accompanied by wild rice and sweet glazed onions.	
SALMÓN CHABERT'S	\$24.50
Salmon with fine herbs wrapped in puff pastry, maître butter. Served on wild rice and garden vegetables.	

CHEF'S SPECIALS

SURF AND TURF IN MADEIRA SAUCE	\$24.50
4 oz fillet in a sauce based on a reduction of vegetables and red wine, with grilled shrimp, mounted on mashed potatoes and sautéed vegetables	
PUERTO NUEVO LOBSTER	\$42.50
Prepared with garlic butter, Served with beans, rice, hot salsa and homemade tortillas.	
MEDITERRANEAN CASSEROLE	\$14.75
Seafood combination. Shrimp, octopus, Squid. Sautéed in olive oil from the region and tender potatoes.	

PASTA

- Linguine
- Fettuccine
- Spaghetti

YOUR CHOICE OF SAUCE

Pomodoro - Pesto - Alfredo - Primavera - Five Cheese **\$8.75**

With {	SHRIMP (2.5 oz)	\$12.75
	CHICKEN BREAST (4 oz)	\$12.00
	DUCK (3.5 oz)	\$17.25
	GRILLED SALMON (4 oz)	\$16.00

DESSERTS

CRÊME BRÛLÉE	\$4.50
Custard with a touch of citrus and cinnamon, with a crust of burnt sugar.	
CRÊPE SUZETTE	\$4.95
Crepes in orange butter, flamed at the moment at your table. Accompanied with Vanilla Ice Cream.	
JUBILEE CHERRIES	\$6.45
Flamed cherries at your table.	
APPLE STRUDEL	\$5.75
Puff pastry filled with apples with cinnamon, Served with pastry cream.	

PRICES INCLUDE TAX