



Dinner • Member's Favorite

Appetizers

CRISPY CALAMARI 14
Tender and Crispy Calamari served with
Fresh Marinara Sauce and Basil

FRESH CEVICHE OF THE DAY 14
Marinated with Lime and Lemon Juice,
Fresh Mango, Garlic, Olive Oil and
Cilantro

Salads

ZAFRA GREEN SALAD 12
Baby Mesclun, Cucumber, Red Onions,
Sun Dried Cranberries, Blue Cheese,
Julienne Tomatoes and Toasted
Walnuts, Tossed in a Mango and
Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD 12
Romaine Lettuce, Shredded Parmesan
Cheese and Croutons
With Chicken Add 5
With Churrasco or Shrimp Add 6

Entrées

STUFFED CHICKEN BREAST 28
Stuffed with Fresh Basil, Tomatoes, and
Mozzarella Cheese over Wild Rice Pilaf
with Mushrooms

GARLIC CHICKEN PASTA 28
Pan Seared Chicken Breast Tossed
in Farfalle Pasta with Fresh Julienne Vegetables
and Garlic Mascarpone Sauce

GARLIC SHRIMP 29
Served with Tamarind Glaze over
Kaffir Scented Rice and Spicy Carrot Broth

TUNA DUO 31
Grilled Yellowfin Tuna
and White Tuna Escolar over Spinach
with Garlic Mashed Potatoes and Tomato
Vinaigrette

FETTUCCINI DI MARE 31
Clams, Mussels, Shrimp
and Fish Tossed in a Light Tomato Coulis
Topped with Parmesan Reggiano Cheese

LAMB CHOPS 39
Served with Green Beans
and Mashed Potatoes





Dinner • Chef's Creations

Appetizers

- LIGHT CRABCAKE 19
Baked Lump Crab Over Fresh
Corn Polenta
- TUNA TARTAR 17
Yellowfin Tuna Tartar with
Wasabi Infused Caviar
- FOIE GRAS 28
Pan Seared Foie Gras with
Finger Tempura Bananas
and Aged Balsamic

Salads

- CAPRESE SALAD 15
Ripe Tomatoes and Fresh
Mozzarella with Basil, Aged
Balsamic and Home-Made Pesto
- SPINACH SALAD 14
Salad of Spinach with Fresh Pears,
Smoked Applewood Bacon, Goat
Cheese, Grape Tomatoes and
Button Mushrooms

Soup

- SOUP OF THE DAY 8
Your Server will Describe
our Daily Special

Entrées

- PLANTATION PAELLA 48
A Selected Blend of the Finest Seafood
Available in the Market, Slowly Cooked in
Safron and Clam Broth with Chorizo, Chicken,
Ham, Petite Pois, and Long Grain Rice and
Finished in the Oven
- BONELESS HALF MARINATED DUCK 38
Marinated in Fresh Juices and Spices, Slow
Roasted to Perfection Served on a Bed of
Sauteed Spinach with Latino Fried Rice and
Asian Sauce
- TENDERLOIN OF BEEF 42
Filet Mignon of Beef over Tomato Crouton
Served with a Port Wine Demi Glaze and
Mushrooms
- BONE-IN NY STRIP STEAK 42
Served with Button Mushrooms
- LOBSTER DORADO 52
Maine Lobster Served with Orzo and
Fresh Parmesan
- SERRANO CRUSTED HALIBUT 42
Served over "Apio" Mash with Ginger and
Tomato Vinaigrette
- CATCH OF THE DAY (Market Price)

SIDE DISHES

- Garlic Mashed Potatoes
- Risotto
- Grilled Asparagus
- Fresh Baby Green Beans
- Steamed Broccoli & Carrots
- Steak Fries

SAUCES

- Béarnaise Sauce
- Apple Balsamic Demi-Glace
- Garlic Beurre Blanc

