

## **Valentine's Day 2/14/2019**

### **Entrees**

#### **Spanish Style Paella, \$31**

Arborio Rice, Saffron Broth, House Made Chorizo, Sautéed Onions, Sautéed Bell Peppers, Peas, Prawns, Rock Cod, Mussels, Clams, Chicken

#### **Seafood Pasta, \$25**

House Made Fettuccini, Creamy Saffron Alfredo, Mussels, Clams, Rock Cod, Prawns, Salmon, Cherry Tomatoes, Green Onion

#### **Spanish Chicken Skillet, \$24**

Patatas Bravas (Potato Wedges w/ House Chorizo), Grilled Chicken Breast, Red Bell Pepper Sofrito

#### **Gambas Al Romesco, \$25**

Sautéed Prawns, Chorizo Romesco Sauce, Spanish rice

#### **House Made Spanish Style Gnocchi, \$30**

Light Pesto Cream Sauce, House Made Chorizo, House Made Gnocchi Tossed w/ Mixed Vegetables, Grilled Tri Tip Medallions

### **Salads**

#### **Butter Lettuce Salad, \$14**

Citrus Segments, Crumbled Goat Cheese, Candied Walnuts, Smoked Paprika Honey Vinaigrette

#### **Red & Gold Arugula Salad, \$14**

Baby Arugula, Crumbled Feta Cheese, Toasted Almonds, Honey Lemon Thyme Vinaigrette, Poached Red & Gold Beets

#### **Grilled Romaine Salad, \$11**

Grilled Head of Romaine, Chopped Bacon, Parmesan, Croutons, Bleu Cheese Dressing

**Appetizers & Desserts below**



## Appetizers

### Bruschetta, \$10

Diced Tomatoes, Sliced Black Olives, Red Onions, Basil, Olive Oil, Balsamic Vinegar

### Tapenade, \$9

Crostini, Green Olives, Black Olives, Olive Oil

### Pita w/ Patatas Bravas, \$8

Lightly Toasted Pita, Patatas Bravas (Potato Wedges w/ House Chorizo), Sautéed Onions, Sautéed Bell Peppers

### Spanish Style Clams, \$11

Sautéed Clams, Sofrito Sauce, Compound Butter

## Desserts

### Crema Catalana, \$8

Whipped Cream, Mixed Berries

### Brownie Sundae, \$10

Caramel, Whipped Cream, Mixed Berries, Nuts, Chocolate Sauce, Vanilla Ice Cream

### Fruit Cobbler, \$10

Mixed Fruit, Brown Sugar Granola Topping, Topped With Vanilla Ice Cream