Classic BBQ

1 Selection of Side Dishes: House Salad, Roasted Potato with Sour Cream, Grilled Vegetables, Brussels Sprouts with Bacon and Honey, Corn on the Cob with Dawn Butter

Selección de Acompañantes: *Ensalada de la Casa, Papa Asada con Crema Agria, Vegetales al Grill, Coles de Bruselas con Tocineta y Miel, Mazorca de Maíz a la Mantequilla*

APPETIZERS / *ENTRADAS*

2 CESAR SALAD WITH SHRIMP / *ENSALADA CESAR CON CAMARONES*
Heart of Romaine Lettuce, Fresh Tomato and Home Made Cesar Dressing; Grilled Shrimp Marinated with Bourbon BBQ Sauce and Garlic Herb Cheese Crostini
Corazones de Lechuga Romana, Tomate Fresco y Aderezo Cesar de la Casa; Camarones a la Parrilla Marinados con Salsa BBQ al Bourbon y Crostini de Queso con Ajo y Hierbas

3 AUYAMA CREAM WITH GINGER / *CREMA DE AUYAMA CON JENGIBRE*
Charcoal-Roasted Pumpkin, Carrot, Ginger, Vegetable Broth, Olive Oil and Toasted Pumpkin Seeds
Auyama Asada al Carbón, Zanahoria, Jengibre, Caldo de Vegetales, Aceite de Oliva y Semillas De Auyama Tostadas

4 FRIED ANAHEIM PEPER STUFFED WITH CHEDDAR CHEESE / *AJI CUBANELA FRITO RELLENO DE QUESO CHEDDAR*
Non-spicy Creole Pepper, with Soft & Creamy Cheese
Pimiento Criollo No Picante con Queso Cremoso

5 CRAB CAKE
Arugula Salad and Yogurt Dip with Chives
Ensalada de Rúcula y Salsa de Yogurt con Cebolleta

MAIN COURSE / *PLATO FUERTE*

6 PORK RIBS "BABY BACK" / *COSTILLAS DE CERDO "BABY BACK"*
Glazed with Bourbon BBQ Sauce
Glaseadas con Salsa BBQ al Bourbon

7 CAJUN-STYLE CHICKEN WITH VEGETABLES / *POLLO CON VEGETALES AL ESTILO CAJUN*
Chicken Marinated with Lemon, Salt, Pepper and Garlic and Creamy Cajun Sauce
Pollo Marinado con Limón, Sal, Pimienta, Ajo y Salsa Cremosa al Estilo Cajún

8 PORK SAUSAGE / *SALCHICHA DE CERDO*
Classic Chimichurri Sauce
Con Clásico Chimichurri Argentino

9 SHORT BEEF RIBS PRIME / *COSTILLA DE RES PRIME*
Demi-Glace Pepper Sauce or Blue Cheese Sauce
Salsa Demi-Glace a la Pimienta o Salsa de Blue Cheese

10 GRILLED SWORDFISH LOIN / *LOMO DE PEZ ESPADA A LA PARRILLA*

Marinated in Salt, Pepper, Olive Oil, Thyme, Parsley, Garlic, Paprika, Lemon Zest

Marinado en Sal, Pimienta, Aceite de Oliva, Tomillo, Perejil, Ajo, Paprika, Ralladura de Limón

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DESSERTS / *POSTRES*

11 RED VELVET

Warm Red Fruit Compote

Compota Tibia de Frutos Rojos

12 Carrot Cake

Candied Pineapple and Caramel Aspic

Piña Confitada y Áspic de Caramelo

13 Warm Toffee & Caramel Brownie / *Brownie Tibio de Toffee & Caramelo*

Pistachio Ice Cream

Helado de Pistacho