



\$15 USD

APPETIZERS

CORN EMPANADAS Served with house-made Chimichurri	\$12 USD
TUNA TARTARE Care Cucumber, Avocado, Cilantro, Red Onion, Black Sauces, and Dates	\$25 USD
SHRIMP AU GRATIN 🔊 🗓 Bacon, Mozzarella Cheese, Bell Peppers, and Chives	\$20 USD
PLACERO-STYLE TACO <i>J</i> Crispy Pork Belly, Guacamole, and Mexican Salsa	\$15 USD
VEGETABLE TEMPURA	\$12 USD



DUNES SALAD Lettuce, Corn, Figs, Ricotta, Artichoke, Pumpkin Seeds, and Chili Vinaigrette	\$15 USD
CAPRESE SALAD (1) (1) Fresh Mozzarella Cheese, Mixed Tomatoes, Basil, and Pesto	\$15 USD

BALSAMIC GLAZED VEGETABLES (a) Mixed Vegetables, Organic Lettuce Mix, Quinoa, and Balsamic Vinaigrette

SOUPS

CLAM CHOWDER 🌵 🕆	\$12 USD
With Fresh Clam Meat and Potatoes	

TORTILLA SOUP 1 2 \$12 USD Tortilla Strips, Panela Cheese, Sour Cream, Avocado, and Guajillo

Chili

























SEAFOOD MEDLEY	\$25 USD
TERIYAKI SALMON ← Basil Hummus, Tomatoes, and Green Beans	\$45 USD
LASAGNA ⁽¹⁾ Pomodoro Sauce, White Sauce, Bolognese, Mozzarella, and Grilled Bread	\$15 USD
GRILLED CHICKEN With Rosemary Roasted Potatoes and Chimichurri	\$15 USD
CATCH OF THE DAY $\ \ \stackrel{\circ}{\square} \ \ $ With Sautéed Kale and Mashed Sweet Potatoes	\$35 USD
BRAISED LAMB SHANK (1) Served with Garlic Mashed Potatoes	\$55 USD
FLAP STEAK (1) Mashed Carrots, Glazed Carrots, and Gravy	\$45 USD
PORK BELLY IN OYSTER SAUCE Served with Mixed Mushrooms	\$35 USD
ROASTED CAULIFLOWER	\$15 USD
CLASSIC RATATOUILLE Eggplant, Tomato, Onion, Garlic, Zucchini, and Tomato Sauce	\$15 USD













