



DINNER

SALADS

LOCAL WATERCRESS SALAD

Duck Prosciutto, Watermelon, Candied Walnuts, Pomegranate

24

FRUTOS DEL GUACABO WATERMELON SALAD

Local Mesclum, Beet Goat Cheese, Cherry Tomato, Watercress Vinaigrette

22

COLD APPETIZERS

WAHOO CRUDO

Avocado, Cucumber-Cilantro Vinaigrette, Fresno Pepper, Aranita

28

SEAFOOD TOWER

Caribbean Lobster Tail, Oysters, Conch Salad, Alaskan King Crab Scallops Passion Fruit Ceviche, Octopus, Homemade Hot Sauce, Cocktail Sauce, Pineapple Sofrito

195

ALASKAN KING CRAB

Cocktail Sauce, Homemade Hot Sauce, Mustard Sauce, Lemon

155

HALF A DOZEN CHEF SELECTION FRESH OYSTERS

Cocktail Sauce, Housemade Hot Sauce, Cilantro Aioli, Lemon

32

PRIME TENDERLOIN TARTARE

Crispy Cage Free Egg, Horseradish Aioli, Dijon Mustard, Tostones de Pana

34

CINCO JOTAS

Shaved to Order 100% Ibérico Acorn-Fed Ham, Roasted Golden Beets, Honey Dew, Vaca Negra Cheese

49

HOT APPETIZERS

CAST IRON SEARED SEA SCALLOPS

Longaniza Cream, Sweet Corn, Tamarind Foam, Purple Potato Confit

48

MADAGASCAR PRAWNS

Garlic, White Wine, Butter Sauce, Julienne Sofrito

48

VEAL CHEEKS

Foie Gras, Ripe Plantain Marmalade, Raisin Port Reduction

36

GINGER MARINATED TOFU

Cream of Popcorn, Crispy Shiitake, Pickled Fresno Pepper

22

BUTTERNUT SQUASH CREAM

Coconut, Lime Foam, Crispy Cinco Jotas

18

LA CEBA PORK BELLY

Local Celery Root, Celery Root Escabeche, Cilantro

28

CHEF SIGNATURES

RED SNAPPER Fennel Puree, Bok Choy, Recao, Sweet Smoked Paprika Emulsion	46
OVEN ROASTED HALIBUT Hazelnut Butter Truffle Crust, Truffle Malanga, Asparagus, Champagne Beurre Blanc	65
CRISPY SKIN ORA KING SALMON Mi Brasa Roasted Hen of the Woods, Cubanel-Recao Sauce	45
MI BRASA ROASTED PUMPKIN Fennel Purée, Bok Choy, Recao, Sweet Smoked Paprika Emulsion	24
ROASTED SKIN CHICKEN BREAST Basil Potato Mash, Heirloom Carrots, Mushroom Reduction	39
RACK OF LAMB Sweet Potato, Shimeji Mushrooms, Bok Choy	68

MEATS

8 OZ OR 12 OZ PRIME TENDERLOIN Wagonhammer Ranch, Nebraska	68 / 95
8 OZ WAGYU TENDERLOIN Blackmore, Australia	98
18 OZ COLOSSAL PRIME SHORT RIB Pawnee Spring Ranch, Nebraska	72
14 OZ WAGYU RIB EYE Blackmore, Australia	135
22 OZ PRIME BONE-IN RIB EYE Pawnee Spring Ranch, Nebraska	128
14 OZ GRASS-FED RIB EYE Grass-Fed Rib Eye	68
8 OZ A5 CERTIFIED WAGYU NEW YORK STRIP Miyazaki Prefecture, Japan	155
14 OZ PRIME 21 DAYS DRY AGED NEW YORK Wagonhammer Ranch, Nebraska	98
16 OZ WAGYU T-BONE Blackmore, Australia	135
42 OZ PRIME TOMAHAWK Pawnee Spring Ranch, Nebraska	255
WAGYU TASTING SELECTION Salt Tasting	295

MEAT

SAUCE
COA Steak Sauce | Pommegarnate Red Wine Sauce | Cilantro Chimichurri | Cream of Tarragon-Horseradish. MEATS include one sauce, any additional sauce will be charged at USD 3

SIDES

Selection of organic and locally harvested

MALANGA TRUFFLE MASH

10

LEMON COCONUT RICE

16

CREAM CORN

16

MI BRASA RIPE PLANTAIN

16

ROASTED BEET

16

ROASTED FINGERLING POTATO

21

WILD MUSHROOMS

16



KIDS DINNER MENU

CHICKEN BREAST

CHICKEN FINGERS

PAN ROASTED SCOTTISH SALMON

GRILLED PETITE BEEF TENDERLOIN

SIDE DISHES

CREAM CORN

GREEN SALAD

MALANGA MASH

FRENCH FRIES

DESSERTS

SEASONAL FRUITS AND BERRIES

CARAMEL APPLE, SPRINKLES

COOKIE ICE CREAM SANDWICH

ASSORTED HOMEMADE ICE CREAM AND SORBET