



DINNER
AVAILABLE DAILY | 4:00 PM

GRAND PARRILLADA

SERVES 2 – 140 | SERVES 4 – 265

A showstopping fire-driven feast designed for the table.

Prime picanha, flame-grilled chicken, house chorizo, cold-water maine lobster tail, Patagonian salmon, colossal tiger shrimp. Each element fire-kissed to achieve bold, smoky depth and perfect char.

Accompaniments

Grilled panela cheese, cambray onions, street corn, blistered jalapeños and house-crafted salsas.
Served with corn or flour tortillas.

Cilantro white rice, slow-simmered pinto beans, fresh guacamole and pico de gallo.

ENTRÉES

STEAK AND LOBSTER – 71

USDA Prime 8 oz picanha steak, chimichurri, 8 oz. cold-water maine lobster tail, morita chili drawn butter, ancho guajillo chili potato gratin, mozzarella, sour cream.

RIBEYE STEAK – 71

USDA Prime 16oz ribeye steak, Argentinian chimichurri, ancho-guajillo chile potato gratin, mozzarella, sour cream.

LOMO SALTADO – 39

Stir fried prime picanha steak, tomatoes, onions, amarillo chiles, cilantro, wedge fries, soy-vinegar glaze, jasmine rice.

★ RACK OF LAMB – 69

16 oz. pan-roasted rack, seared cactus leaf, fried yuca, barbacoa sauce.

12 OZ DUROC BONE-IN PORK CHOP – 42

Fried plantain bananas, habanero-mezcal piloncillo (brown sugar) syrup, salsa criolla.

½ ROASTED AMISH CHICKEN – 36

Achiote-glazed chicken, pinto bean-rice cake, sautéed zucchini.

SEAFOOD TAGLIATELLE – 46

Squid ink tagliatelle pasta, swordfish, shrimp, calamari, P.E.I. mussels, roasted corn relish, amarillo chile cream sauce, pickled red onions, toasted baguette.

★ PAN-ROASTED HALIBUT – 43

Pan-roasted halibut, pinto bean-rice cake, escabeche sauce (vinegary peppers & onions).

SEARED AHI TUNA – 43

Seared rare ahi tuna, Spanish onion hashbrown, sautéed spinach, morita chile veal demi glace, fried onions.

★ BLUE MASA WALLEYE – 36

Blue masa-encrusted walleye, roasted poblano chile-corn relish, sweet pea velouté, chipotle oil.

★ PAN-ROASTED SALMON – 36

Pan-roasted salmon, cuttlefish black rice, corn, peppers, onions, cilantro, passion fruit beurre blanc.

★ KING TRUMPET MUSHROOM MOLE – 36

Sautéed king mushrooms, bell peppers, onions, cactus leaves, cilantro, mole sauce.

*Food allergy notice: Food prepared in our restaurant may contain milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



Vegetarian



Gluten-Free



Vegan



Chef's Signature

A 3% processing fee will be added to all credit card payments.

A 20% gratuity is automatically added to parties of 6 or more. Thank you for your understanding.