



Welcome to The Restaurant at Tierra del Sol

Our chefs work with fresh products, therefore it may occur that some ingredients are not available. If you have any dietary restrictions please mention it to you server

**All prices are in US Dollars excluding taxes.
15% service charge will be added to parties of 6 and larger**

Appetizers

Shrimp Cocktail	\$ 18
Poached Jumbo shrimp, Served with American and European cocktail sauce	
Oysters on the half shell ½ dozen (upon availability)	\$ 24
Served with mignonette	
Beef Carpaccio	\$ 14
Thin sliced prime beef tenderloin, truffle aioli, arugula, pine nuts, shaved Parmesan cheese	
2 Way's Tuna	\$ 14
Sashimi quality yellow fin tuna tataki and tartare, with wakame salad, orange zest, wonton crisp, wasabi basil mayo,	
Puff Pastry	\$ 14
Oven baked pastry filled with mushroom ragout, chopped herbs, topped with blue cheese crumble	
Escargots Escoffier	\$ 14
1-dozen selected vineyard snails baked with fine herbs and garlic butter, served with Parmesan cheese toast	

Soup and Salads

Burrata

\$18

Creamy buffalo mozzarella, sliced Prosciutto, roasted tomato, arugula, olive oil,

Garden Salad

\$ 14

Baby spinach leaves and mixed greens with walnuts, grape tomatoes, radish, goat cheese bruschetta, pickled red onions and orange balsamic vinaigrette

Lobster Cappuccino

\$ 14

Creamy lobster soup with pan seared lobster, shrimp, brandy cream

Crab Corn Chowder (signature dish)

\$13

Served in an oven toasted bread bowl

Steaks / Chops

PETIT FILET MIGNON	8 oz.	\$ 46
SKIRT STEAK	12 oz.	\$ 46
NEW YORK STRIP	16 oz.	\$ 52
2 DOUBLE CUT LAMB CHOPS	16 oz.	\$ 49

Note: all our Beef Cuts are USDA Certified Black Angus

Sauces

Red Wine Sauce, Truffle Mushroom Sauce, Béarnaise Sauce, Chimichurri Sauce

Addons

OVEN ROASTED LOBSTER TAIL	8 OZ.	\$ 25
JUMBO SHRIMP	3 PC	\$ 15
CRAB CAKES	2 PC	\$ 12
OYSTER ROCKEFELLER	1 PC	\$ 12

Sides to choose from

Green Asparagus	\$ 12
Double baked Potato loaded with bacon, sour cream and parmesan cheese	\$ 9
Triple Cheese Macaroni (Bacon)	\$ 9
Creamed Spinach	\$ 12
Roasted garlic Mash	\$ 9
Truffle Risotto	\$ 19

Chef's Favorites

- Confit de Canard** **\$ 34**
Slow cooked duck leg served with crispy skin on sauerkraut mashed potato, maple syrup glazed pork belly and Dijon mustard
- Whole Caribbean Red Snapper** **\$ 39**
20 Oz. crispy deep fried whole fish with mixed vegetables, wakame, Thai sweet-sour sauce, wasabi potato crème on the side
- Jumbo Tiger Shrimp** **\$ 36**
Pan seared, with fresh lobster risotto, grilled eggplant, lobster Cognac sauce
- Yellow Fin Tuna** **\$ 34**
Sesame coated, pan seared sashimi quality tuna with baby bokchoy, wakame, wasabi potato and Hoisin lemon grass sauce
- Asparagus Risotto** **\$ 24**
Creamy risotto with green asparagus, roasted walnuts, asparagus points, leeks, chopped egg, crispy shallots, Parmesan cheese shavings and truffle vinaigrette
- Portobello Mushroom** **\$ 24**
Oven roasted, topped with mixed vegetables, blue cheese crumble and red bell pepper coulis

Desserts

- Duo of Quessillo and Chocolate Brownie** \$ 11
Caramel flan and chocolate brownie, butterscotch caramel sauce and vanilla ice cream
- New York Cheesecake** \$ 11
Served with red fruit compote and pastry cream
- Clafoutis** (Allow 15 minutes) \$ 11
Light soufflé of marinated strawberries and forest fruits, baked in the oven, served with vanilla ice cream and warm chocolate sauce
- Crispy Apple Pie** (Allow 10 minutes) \$11
Apples, raisins, cinnamon and lemon zest packed in filo dough, served warm and crispy with cinnamon ice cream