

## First Course

### Barbequed Grilled Oysters on the Half

Certified Wild Caught Oysters grilled over open flames with Ground Spices

**\$8**

### Lentil Chili

Spiced Tomato, Light Sour Cream, Scallion, Crisp Corn Tortillas

**\$9**

### Conversation of Flavor

Trilogy of Warm Foams, Basil and Heirloom Tomato, Lobster and Asparagus, Parmesan and Pancetta

**\$10**

### Coconut Plantain Breaded Shrimp

Fried crispy, served with Mango Relish and Sriracha Sauce

**\$9**

### Chilled Avocado Bisque

Ripe Avocados blended with Cilantro, Mint, and Roasted Red Pepper Cream

**\$6**

### A Study of Crostini

Crisp flavorful Baguette Toasts mounded with Artichoke Barigoule, Roasted Shallots, Humus and Olivada

**\$7**

## Second Course

### Prawn and Crabmeat Cocktail

Fresh Water Prawns and Jumbo Lump Crab served with Mustard Aioli and Tangy Cocktail Sauces

**\$12**

### Classic Caesar

The traditional expectation of taste with the additions of Pesto Bruschettas, San Marzano Tomatoes and Shaved Parmesan

**\$9**

### Iceberg Wedge

Retro classic of Crisp Head Lettuce with Crumbled Bacon, Chopped Egg, Tomatoes, Sliced Olives, Crumbled Bleu Cheese and your preference of Buttermilk Ranch or Bleu Cheese dressings

**\$9**

### Asparagus and Roasted Tomato Salad

Fresh Mozzarella, Roasted Eggplant, Oven Dried Tomatoes, accented with Cracked Black Pepper and Lemon Olive Oil

**\$9**

### Beef Salpicon Salad

Grilled Beef Sirloin tossed with Hearts of Romaine, Lime, Avocado, Tomatoes, Onion, Cilantro, and a hint of Garlic in a Light Olive Oil Dressing

**\$10**

### Summer Citrus Salad

Mandarin Oranges, Grapefruit, Pine Nuts, Grapes and Organic Greens lightly tossed with Citrus-Kiwi Vinaigrette, finished with a Warm Herbed Chèvre Cheese Medallion

**\$11**

## Entrees

### Plaza's Steak and Lobster

Cold Water Lobster Tail, Center Cut Beef Tenderloin Steak, Wild Mushrooms, Creamed Leeks and Spinach served with Caramelized Onion Fingerling Potatoes and Petite Summer Vegetables

**\$29**

### Beef Tenderloin Oscar

Twin Beef Tenderloin Steaks covered with Jumbo Lump Crab served with Horseradish Potato Puree, Grilled Vegetables and Béarnaise

**\$26**

### Maryland Style Crab Cake

Balanced Blend of Spices, Sautéed Spinach, Fingerling Potatoes Lyonnaise, Grilled Vegetables, Tomato Basil Relish and Mustard Aioli

**\$24**

### Sesame Crusted Saku Tuna Fillet

Seared rare and presented over Pad Thai Noodles with Snow Peas, Carrots, Mung Bean Sprouts and Peanuts, glazed with a drizzle of Asian Sauce and Mango Cucumber Salsa

**\$24**

### Breast of Chicken

Boneless Breast, Savory Herbs with Sweet Potato Puree, Grilled Peaches, Balsamic Reduction, Grilled Peppers and Squash

**\$23**

### Poached Filet of Pacific Halibut

Poached in Chablis Ginger and Citrus, served over Baby Bok Choy, Fingerling Potatoes and Baby Vegetables in a Miso Broth

**\$24**

### Roasted Apple and Pine Nut Tenderloin of Pork

Spice Rubbed Boneless Pork Tenderloin stuffed with Tart Apple and Toasted Pine Nuts, served over Braised Sweet Red Cabbage with Apricot Bread Pudding, Grilled Vegetables and Port Wine Reduction

**\$22**

### Penne Provençal

Tomato Concassé, Provençal Olives, Sweet Garlic, Onion, Eggplant, Capers and Mushrooms, tossed in an Herbed White Wine Sauce and finished with Lemon Scented Extra Virgin Olive Oil

**\$15**

### Plaza Mixed Grille

Sweet Italian Sausage, Beef Tenderloin Steak and a Duet of Prawns over Sautéed Spinach, Caramelized Onion Fingerling Potatoes and Grilled Vegetables

**\$26**

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a risk to everyone but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal food reduces the risk of illness.*