



Seasonal Menu

Cocktail	BLUE SANTORINI MARGARITA	16
	<i>Featured premium tequila, Grand Marnier, Blue Curacao</i>	
Salad	WATERMELON CUCUMBER SALAD	15
	<i>Mixed greens, cucumbers, watermelon, feta cheese, mint vinaigrette and balsamic glaze</i>	
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Appetizer	SHRIMP COCKTAIL	17
	<i>Four jumbo shrimps served with a red beet mousse, cucumbers and avocado.</i>	
Entrée	ARMANDO'S CHICKEN	32
	<i>Breaded chicken breast stuffed with spinach feta and mozzarella cheese topped with creamy roasted tomato sauce, served with orzo pasta and asparagus.</i>	
Dessert	PAPAYA CREAM	10
	<i>Fresh papaya blended with vanilla ice cream, topped with a Chambord – a French black raspberry liqueur.</i>	

Featured Wines

Unshackled, by The Prisoner Wine Company, California,	Red Blend	13	43
Belle Glos, Clark & Telephone, Central Coast, CA,	Pinot Noir		59
Austin Hope, Paso Robles, California	Cabernet Sauvignon	18	68