



Lava Stone Dinner

Hot lava stone cooking is one of the oldest methods of cooking. Our beach-side version is in its simplicity. Be your own chef: choose your dinner and cook it to your desired level of perfection.

🔥 Lava stones are served very HOT, please do not touch 🔥

Appetizers

- Grilled Vegetable Burrata** | tomato confit | pine nuts | vincotto reduction | 14
- Chick Pea Hummus** | celery & carrots | feta cheese | toasted pistachio | vegetable chips | 12
- Shrimp Cocktail** | cilantro remoulade | vodka cocktail sauce | lemon | 16
- Heirloom Tomato Bruschetta** | olive oil | basil | sweet onion | parmesan flatbread | 11

Holy Guacamole! | 13

Fresh California Haas avocados, mashed lightly with cilantro, lime, tomatoes and a touch of fresh jalapeno
Served in a traditional Molcajeta with corn tortilla chips

Pico de Gallo Salsa | 4

Salads

please choose one

Classic Caesar | Beet, Arugula, & Goat Cheese | Famous Wedge Salad

Entrée

- 8 oz. Prime Filet Mignon** | 42
- Local Catch** | Market Price
- 4 Jumbo Sea Scallops** | 30
- Organic Chicken Breast** | 20
- 10 oz. Churrasco Skirt Steak** | 30
- 8 oz. Lobster Tail** | removed from shell | 32
- 4 Marinated Colossal Shrimp** | 27
- Churrasco & Chicken** | 32
- Petite Filet & Chicken** | 33
- Lobster & Seafood of Choice** | 34
- Churrasco & Seafood of Choice** | 34
- Petite Filet & Seafood of Choice** | 35
- Angus Beef Burger** | salad or choice of side | 18

Sides

please choose one

Loaded Baked Potato | Steak Fries | Spanish Chorizo Potato Salad | Paella Style Rice

Condiments & Sauces

All entrees come with classic maitre d' butter & chimichurri. Please choose one more condiment:

- Mango BBQ Sauce** | great on any beef or chicken
- Pineapple Jalapeno Pico de Gallo** | perfect with seafood
- Key Lime Compound Butter** | compliments seafood and chicken entrees
- Melinda's Black Pepper Ketchup** | not your ordinary ketchup - great on steaks or chicken