

RADIO MARIA

appetizers

Broiled Goat Cheese: *chèvre medallions roasted in a sauce of pumpkin seeds and spices* 7

Shrimp and Grits: *grilled shrimp, hickory smoked bacon, goat cheese polenta, cherry tomato confit and garlic chips* 6

Roasted Eggplant Parmesan: *roasted eggplant, tomatoes, basil and balsamic with a parmesan crisp* 7

Marinated Manchego Cheese: *marinated in lemon and fresh herbs with honeycomb and bread* 6

Soup of the Day 5 **Salad of the Day** 6

vegetarian

Korean Hot Pot: *glass noodles, carrots, onions, spinach, mushrooms, eggs, jasmine rice, sesame-soy* 13

Pasta Primavera: *toasted farfalle pasta, peas, asparagus, roasted cherry tomatoes, mushrooms, parmesan and white truffle* 14

Torta Maria: *roasted poblano, mole, corn, sweet potato, goat cheese layered between flour tortillas with a vanilla bean sauce and salsa roja* 15

House-made Gnocchi: *made fresh with seasonal ingredients. See your server for today's special* 16

seafood

Lobster Pot Pie: *peas, carrots, potatoes, bacon, onions and lobster meat with a tarragon cream sauce and puff pastry crust* 24

Pink Peppercorn Crusted Ahi Tuna: *miso mashed potatoes, micro greens, fried garlic chips, wasabi oil* 16

Sugarcane Shrimp Curry: *shrimp skewer glazed in sugarcane with jasmine rice, avocado, mango, lump crab and a red curry sauce* 18

Catch of the Day: *fresh caught fish of the day seasonally prepared by our chef. (market price)*

meat

Grilled Pork Tenderloin: *roasted peaches, chorizo-walnut rice dressing and micro greens* 19

Grilled Hanger Steak: *soft potato gnocchi, hickory smoked bacon, thyme, peas and a fried egg with demi-glace* 22

Coffee Filet: *grilled all-natural filet, vanilla bean cream sauce, kahlua sweet potatoes, seasonal vegetables, espresso drizzle* 28

Pan Roasted Duck Breast: *goat cheese polenta, roasted beets, asparagus, white truffle and pine nuts* 25