



LUNCH AND DINNER
From 11:00 am to 10:00 pm

Entrée / Platos Fuertes

Burrito

Bell Pepper, red onion, Lettuce, black Beans, Mozzarella Cheese and French Fries /
Pimientos, cebolla morada, Lechuga, Frijoles Refritos, Queso Mozzarella y Papas a la Francesa
Chicken / Pollo

**** Flank Steak / Arrachera**
Shrimp/Camarón

Club Sandwich

Turkey Breast, Ham, Bacon, Cheese, Lettuce and Tomato
Jamón de Pavo, Jamón de Cerdo, Tocino, Queso, Lechuga y Tomate

Pepito Sandwich / Pepito

Skirt Steak, black Beans, Lettuce, Tomato, Jalapeño Pepper, avocado and French Fries/
Filete de res, frijoles Refritos, Lechuga, Tomate, Jalapeños, aguacate y Papas a La Francesa

Grand Solmar Angus Burger / Hamburguesa Angus Grand Solmar

Lettuce, Tomato, onion, Pickles, Cheese, Bacon, and French Fries/
Lechuga, Tomate, cebolla, Pepinillos, Queso, Tocino y Papas a La Francesa

Southern Fried Chicken / Pollo Frito

With French Fries/ Con Papas Fritas

Fajitas

Bell Peppers, Onion, Garlic, Cheese, Black Beans, Panela cheese Mexican salsa and Tortillas
Pimientos, Cebolla, Ajo, Frijoles Negros, Queso Panela, salsa Mexicana y Tortillas

Chicken / Pollo
Flank Steak / Arrachera
Shrimp/Camarón

Quesadillas

Mexican Salsa and Black Bean / Salsa Mexicana y Black Beans

Chicken / Pollo
Flank Steak / Arrachera
Shrimp/Camarón

Pastas (Spaghetti, Fettuccini, Penne, Macaroni)

Amatriciana Sauce, Tomato Sauce, Alfredo Sauce, Cheddar Cheese Sauce or Arrabiata Sauce/
Salsa Amatriciana, Salsa De Tomate, Salsa Alfredo, Salsa de Queso ó Salsa Arrabiata

Roasted Seabass/ Cabrilla Rostizada

Rice And Sautéed Vegetables or Baby potato and mustard / Arroz y Vegetales Salteados o Papa Cambray con mostaza

Grilled Shrimp/ Camarones a La Parrilla

Rice and Sautéed Vegetables / Arróz y Vegetales Salteados
at your choice : Garlic, Guajillo Sauce or a La Diabla Style / a elegir: Al Ajo, Salsa Guajillo ó a La Diabla

Roasted Chicken Breast/ Pechuga de Pollo Rostizada

Baby Potato and Mustard or rice and sautéed vegetables /
Papa Cambray y Mostaza ó arroz y vegetales salteados

****Grilled New York Steak/ New York a La Parrilla**
Potato and Mushrooms Stew with Black Pepper Sauce /
Estofado de Papa y Champiñones con Salsa de Pimiento Negra



Pizzas

Seafood / Mariscos

Octopus, Shrimp, Scallops and Poblano Peper / Pulpo, camarón, Callos y Rajas Poblanas

Grand Solmar

Chistorra, Pepperoni, Corn Kernel, black Beans, Mushrooms and Epazote Herb /
Chistorra, Frijoles Refritos, Pepperoni, Elotes, Champiñones y Epazote

Pepperoni

Mozzarella Cheese and Pepperoni / Queso Mozzarella y Pepperoni

Hawaiian / Hawaiana

Mozzarella Cheese, Turkey Ham and Pineapple / Queso Mozzarella, Jamón de Pavo y Piña

Mexican / Mexicana

Adobo Chicken, Jalapeño Pepper, Cilantro, Chorizo and black Beans / Pollo Adobado, Chiles Jalapeños,
Cilantro, Chorizo y Frijol negro

Margherita / Margarita

Tomato Sauce, Fresh Tomato, Basil and Mozzarella Cheese/
Salsa de Tomate, Tomate Fresco, Albahaca y Queso Mozzarella

Sushis

From 1:00 pm to 08:00 pm

****California Roll / Rollo California**

Shrimp, avocado, cucumber and cheese / Camarón, aguacate, pepino y queso

****Philadelphia Roll / Rollo Filadelfia**

Cream cheese out, filled with kanikama crab, cucumber and avocado /
Queso crema por fuera y relleno con Kanikama, pepino y aguacate

****Spicy Tuna Roll / Rollo de Atún Picante**

Avocado, cucumber, kanikama, cheese and spicy tuna on the top /
Aguacate, pepino, kanikama, queso y atún picante arriba

****Spicy Shrimp Roll / Rollo de Camarón Picante**

Avocado, cucumber, kanikama, cheese and spicy shrimp on the top
Aguacate, pepino, kanikama, queso y camarón picante arriba

Desserts / Postres

Homemade Ice Cream: Vanilla, Chocolate, Strawberry / Helados hechos en casa:
Vainilla, Chocolate, Fresa

Chocoflan

Chocolate Cake / Pastel de Chocolate

Tres Leches Cake/ Pastel de Tres Leches

Seasonal fruit Crumble / Crumble de fruta de temporada

Key Lime Pay / Pay de Limón

Cheese Cake/ Pastel de Queso