

## Small Plates

### WHIPPED GOAT CHEESE BRUSCHETTA 9

Sweet Balsamic cherry tomatoes, basil, aromatics, toasted whipped goat cheese

### SEARED AHI TUNA CROSTINI\* 16

Sesame-crust Ahi nestled in Ginger Lime soy vinaigrette, spinach, red cabbage on an avocado crostini

### CARPACCIO OF BEEF\* 17

Thin sliced filet of beef, caper berries, cornichons, shaved parmesan, toasted crostini, baby arugula, and lemon shallot vinaigrette

### GRILLED PORTOBELLO MUSHROOM 12

Marinated and grilled portobello cap, sautéed spinach, and garlic aioli

### SPICY OCTOPUS 16

Tenderized, marinated, and grilled octopus, olives, capers, slightly spicy, yet sweet herb vinaigrette

### SHRIMP + OCTOPUS CEVICHE 14

Diced shrimp & octopus, fresh fruits & vegetables marinated in fresh citrus juices

### BEEF BRADENTON\* 14

Pan-seared beef filet, savory mushroom, and fontina cheese wrapped in a flaky filo pastry on greens with balsamic glaze

### GRILLED POLENTA 11

Garlic herb polenta, Arugula, chargrilled tomato and balsamic

### CHARCUTERIE PLATE 16

Chef's choice of fine Boar's Head charcuterie with olive, cornichons, mustard, house jam, toasted crostini

### CHEESE PLATE 14

Chef's choice of cheese served with assorted accompaniments.

### THE CITY SLICKER 25

Our Combined Meat and Cheese boards for the total charcuterie experience

### OYSTERS\* 1/2 DOZEN - 15 DOZEN - 28

Raw on the half: with Mignonette sauce

Sunny side up: with bacon, herbs, and sundried tomato cream

## Entrees

### PETITE FILET\* 27

House cut petite filet with portobello mushroom, and sautéed spinach

### SHRIMP GAMBITTO 16

Pan-seared shrimp, grilled tomato, fresh mozzarella, shaved parmesan, fresh basil, spaghetti tossed in our sweet-and-spicy Gambitto sauce

 Vegetarian option: Sub shrimp for sauteed vegetables

### SHRIMP BLT 15

Grilled shrimp & Applewood Bacon on grilled sourdough with tomato, avocado spread, arugula and garlic aioli. Served with Cortezian Potato Salad.

### CORTEZIAN MELT 11

Danish fontina, pesto, sliced tomato. Served with Cortezian Potato Salad.

### CUBANO 14

House-roasted mojo pork, sliced ham, swiss, pickle and mustard, pressed into a local Cuban bread. Served with Arroz Congri.

### BANH MI 14

Spicy smoked pork belly, white bean pate, pickled root vegetable, cilantro, jalapeno on a crusty Vietnamese baguette. Served with Cortezian Potato Salad.

### POKE BOWL\* 16

Ahi Tuna spiked with our house poke, cucumber, scallion, wakame salad, pickled carrot, radish, red cabbage, black sesame and Wasabi cream on greens

### MARKET CATCH SANDWICH MP

Grilled or blackened fresh catch, served on sourdough with avocado/garlic aioli, sliced roma tomatoes + arugula. Served with Cortezian Potato Salad.

### ARROZ CONGRI AND MOJO PORK 17

Cuban black beans & rice with Mojo pork and fruit salsa, onion, cilantro, and orange

### ARROZ CONGRI CON POLLO 17

Mojo marinated chicken breast with Cuban black beans & rice, fruit salsa, onion, cilantro and orange

### CHEF'S FLATBREAD OF THE DAY



## Sides

 CAESAR SALAD 5

 SIDE SALAD 5

 PATATAS BRAVAS WITH ROMESCO 5

ARROZ CONGRI 4

 STEAMED BROCCOLI 4

 CORTEZIAN POTATO SALAD 4

## Desserts

CHAI LATTE CRÈME BRULEE WITH STRAWBERRIES 9

KEY LIME PUDDING CAKE WITH ALMOND + FRUIT 9

TOASTED COCONUT ICE CREAM FROM TYLER'S 7

CHOCOLATE FONDUE PLATE 12

BOURBON-GLAZED BREAD PUDDING 9

 Vegan

 Vegetarian