

# The Grille

## at Las Sendas

### Appetizers

**Blue Point Fresh Oysters\***: 6 Fresh Oysters on a half shell, prepared with Shrimp, Scallops, Avocado served with our Spicy Citrus Sauce, Cocktail Sauce & Horseradish **24**

**Panko Fried Oysters**: Dusting with Seasoned Flour & Panko Crumbs served with Sweet Chili Sauce **18**

**Amazing Truffle Fries**: Shoestring Fries tossed with Fresh Herbs & Truffle Oil **12**

**Las Sendas Bruschetta**: Tomatoes, Feta & Herbs served on a Crostini drizzled with Extra Virgin Olive Oil and balsamic reduction. **12**

**Fig Jam Bruschetta**: Crostini, Mascarpone Cheese, Fig Jam, Arugula & topped with a drizzle of Balsamic Glaze **14**

**Borsin Queso Dip**: Andouille Sausage, Boursin Cheese, Garlic, Spices, served with your choice of Mini Pretzels or Homemade Chips **12**

**The Greatest Bang Bang Shrimp**: Seasoned, Lightly Breaded Shrimp fried to perfection, tossed with a Chipotle Sauce served on a Bed of Mixed Greens & presented in a Rice Box **14**

**Las Sendas Famous Wings**: Regular or Hickory Smoked Jumbo Wings with Celery & Carrots served with Ranch or Blue Cheese **17**

*Choice Of: Dry Rub Jakes, Salt & Pepper, or Lemon Pepper*

*Sauces: Mild, Hot, Spicy Honey BBQ, or Javi's Fire Habanero Sauce.*

**Fresh Spring Rolls**: Shrimp or Tofu, Fresh Herbs, Rice Noodles, all wrapped on a Rice Paper served with Sweet Chili & Peanut Sauce **12**

**Shrimp Toritos**: Caribbean Chiles Stuffed with Cream Cheese, Shrimp, Wrapped with Crispy Bacon served with Chipotle Aioli & Soy Lime Sauce. **18**

**The Friendship Sampler Platter**: Enough to Share or a Meal by Itself; Fried Oysters, Bruschetta, Wings & Toritos. **26**

### Salads

Chicken +6, Steak +7, Shrimp +7, Salmon +7

**Classic Caesar\***: Crispy Romaine, Shredded Parmesan, Croutons & Fresh Homemade Anchovy Caesar Dressing **10**

**Summer Baby Kale Salad**: Baby Kale, Watermelon, Berries, Pear, Nuts, Gorgonzola Cheese & Honey Lime Dressing. **14**

**The Al Fresco Salad**: Mix Greens, Roasted Corn, Grape Tomatoes, Roasted Garbanzo Beans, Queso Fresco, Cucumbers, topped with Tortilla Strips & Dressing of Your Choice. **14**

*Dressings: Peanut Lime, Honey Lime, Balsamic Vinaigrette, Spicy Honey Mustard, Sesame, Caesar, Thousand Island, Ranch, Bleu Cheese, Oil and Vinegar*

**Asian Mandarin Salad**: Mix Greens, Mandarin Oranges, Roasted Peanuts, Thai Basil, Cilantro, Peppermint, & Kewpie Roasted Sesame Dressing **14**

\*Consuming raw or undercooked meats like pork, chicken, beef, or seafood may increase your risk food-borne illness.

Light Fare

Choice of Fries, Tots, Sweet Potato Fries, Coleslaw, Fresh Fruit

**Featuring Prime Dip:** Slow Roasted Prime Rib, Au Jus, Creamy Horseradish Sauce, Topped with Grilled Onions & Provolone Cheese **17**

**Classic Pastrami** Rye Bread, Sliced Pastrami, Sauerkraut, 1000 Island Sauce & Swiss Cheese **16**

**Old Cali Chicken Sandwich:** Grilled Chicken Breast, Bacon, Avocado, Mozzarella Cheese, Spicy Honey Mustard served on a Kaiser Roll **16**

**Las Sendas Best Grille Burger\*:** 8oz Black Angus Burger Grilled to your Liking, topped with Bacon, BBQ Sauce & Cheddar Cheese **15**

**New York Strip Sandwich\*:** Hand Cut Seasoned & Grilled served open face on a Garlic Texas Toast, topped Grilled Onions **18**

**Prime Rib Sliders:** Three Juicy Sliders Topped with Grilled Onions & Cheddar served with Horseradish Sauce, served on a Pretzel Bun. **14**

**Berry Shaved Turkey Rollup:** Turkey, Raspberry Cream Cheese, Arugula, Craisins, Toasted Pepitas, Rolled on a Flour Tortilla **14**

**Roasted Pork Sandwich:** Slow Roasted Pork Butt, Chorizo, Bell Peppers, Pepperoncini, Spices, Provolone Cheese, served on a Hoagie Roll **14**

Dinner Entrees Available after 5pm

**Wild Scallop Pasta\*:** 5 Wild Fresh Scallops, Spinach, Mushrooms, Spices, Pappardelle Pasta, Choice of Vodka Sauce, Pesto Sauce or Javi’s Baja Sauce **25**

**Javi’s Baja Shrimp Pasta\*:** Jumbo Shrimp Sauteed with White Wine & Olive Oil, Fresh Jalapenos, Cilantro, Garlic & tossed with Penne Pasta **25**

**Pasta Primavera:** Seasonal Garden Vegetables, Olive Oil, Garlic, Choice of Vodka Sauce, Pesto Sauce or Javi’s Baja Sauce **18**

**Bourbon Pork Chops\*:** Two 7oz Bone in Pork Chops Seasoned in Bourbon Marinade, Grilled, & Topped with Sauteed Onions. served with Mashed Potato & Seasonal Vegetable **29**

**Mom’s Fried Chicken:** Half of a Young Chicken, Lightly Breaded, Fried, & served with Brandied Mustard Sauce served with Mashed Potato & Seasonal Vegetable **22**

**Chef Ponce’s own Chicken Platter\*:** Grilled Chicken Breast Marinated with Fresh Lemon, Garlic, & Turmeric, served with Jasmine Rice, Tzatziki Sauce & Grilled Pita **21**

**Curry Red Snapper\*:** Red Snapper Fillet Lightly Dusted with Seasoned Flour, Sauteed and topped with Mild Coconut Curry Sauce served with Spanish Rice & Seasonal Vegetables **24**

**Hand Cut Fillet Mignon\*:** Choice of 6/10oz Seasoned & Grilled to Perfection finished with Wild Mushrooms & Demi Glaze served with Mashed Potato & Seasonal Vegetable **6oz 35 10oz 45**

**Hand Cut New York Steak\*:** 14oz Steak Hand Cut, Seasoned, Grilled & finished with Grilled Onions, Mushrooms & Smothered with Blue Cheese served with Mashed Potato & Seasonal Vegetable **45**

**Prosciutto Flat Bread\*:** Brie Cheese, Fig Jam Base, Prosciutto, Arugula, Topped with Fried Egg & Garnished with Local Honey & Chili Oil **22**

Desserts

**Berries & Cream:** Seasonal Berries & Whipped Cream served in a Martini Glass **8**

**Homemade Vanilla Crème Brulee:** Topped with Strawberry slices

**Bread Pudding** Our House Made Specialty served with Vanilla Ice Cream, Topped with Caramel Sauce **10**

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