
LUNCH ALA MERCEDES

INSALATA

Salad Merche!	Bosc Pears, Baby Spinach, Tomatoes, Pecans, Gorgonzola. Topped with Sherry Balsamic Vinaigrette
“Just a Salad”	Mixed Greens, Tomato and Cucumber with Choice of One of Our Homemade Dressings

ENTRÉE

Rigatoni ala Buterra	Rigatoni with Italian Sausage, Tomatoes, Peas, Cream, and Parmesan Cheese
Rotisserie Chicken ala Merche	3-hour Rotisserie Chicken Served with Roasted New Potatoes
Fresh Pasta and Vegetables	Linguine Pasta, Assorted Vegetables, White Wine, Butter, Lemon, Garlic Confit, Chiffonade Basil, Coarse Ground Sea Salt, and Cracked Black Pepper, All Steamed in a Parchment Envelope

DESSERT

Tiramisu

Crème Brule

\$16.00 PER PERSON, \$23.00 WITH DESSERT

Price does not include 20% gratuity.

LUNCH ALA ROBERTO

INSALATA

Tomato Basil Soup	Served with Toasted Pizza Croutons and Fresh Basil
Salad Merche!	Bosc Pears, Baby Spinach, Tomatoes, Pecans, and Gorgonzola Topped with a Sherry Balsamic Vinaigrette
“Just a Salad”	Mixed Greens, Tomato, and Cucumber with a Choice of One of Our Homemade Salad Dressings

ENTRÉE

Wood-Fired Filet Mignon	Certified Angus 8 oz. Beef Filet, Wood-Fired and Served with Hash Browns, Creamed Spinach, and Onion Rings
Buttered Snapper	Snapper Filet Topped with Lump Crab Meat and Served in a Wine Butter Sauce with Shallots, Capers, and Cherry Tomatoes
Mole Pablano ala Isabella	Rotisserie Chicken Drenched in a Deliciously Complex Pasilla Chocolate Chili Sauce Served with Saffron Rice, Avocado, Sour Cream, and Flour Tortillas

DESSERT

Flourless Chocolate Espresso Cake

Bread Pudding with Chocolate Rum Sauce

\$27.00 PER PERSON, \$34.00 WITH DESSERT

Price does not include 20% gratuity.

DINNER ALA MERCEDES

INSALATA

Roasted Cream of Poblano	Served with Lump Crab Meat and Fresh Green Onions
Salad Merche!	Bosc Pears, Baby Spinach, Tomatoes, Pecans, and Gorgonzola Topped with a Sherry Balsamic Vinaigrette
“Just a Salad”	Mixed Greens, Tomato, and Cucumber with a Choice of One of Our Homemade Salad Dressings

ENTRÉE

Wood-Fired Filet Mignon	Certified Angus 8 oz. Beef Filet, Wood-Fired and Served with Hash Browns, Creamed Spinach, and Onion Rings
Pan-Seared Alaskan Salmon	Seared Salmon Served with Risotto Cake and White-Wine Butter Sauce with Sun-Dried Tomatoes and Artichoke Hearts
Chicken Picatta	Chicken Served with Broccoli on a Lemon Cream Picatta Sauce with Capers and Pine Nuts

DESSERT

Flourless Chocolate Espresso Cake

Crème Brule

\$28.00 PER PERSON, \$35.00 WITH DESSERT

Price does not include 20% gratuity.

DINNER ALA ROBERTO

INSALATA

Tomato Basil Soup	Served with Toasted Pizza Croutons and Fresh Basil
Salad Merche!	Bosc Pears, Baby Spinach, Tomatoes, Pecans, and Gorgonzola Topped with a Sherry Balsamic Vinaigrette
“Just a Salad”	Mixed Greens, Tomato, and Cucumber with a Choice of One of Our Homemade Salad Dressings

ENTRÉE

Roasted Rack of Lamb al Barolo	With Yukon Mustard Potato Cake and Caramelized Root Vegetables in Borolo Sauce
Duck Breast Cassis with Demi-Glace	Boneless Duck Breast Finished with a Cassis Demi-Glace and Served with a Sweet Potato Hash
Risotto Frutti di Mare al Estillo Roberto	Creamy Arborio Rice with Shrimp, Clams, and Calamari Drizzled with a Tomato Chicken Broth and Aged Parmesan Cheese

DESSERT

Flourless Chocolate Espresso Cake

Tres Leches Cake

\$33.00 PER PERSON, \$40.00 WITH DESSERT

Price does not include 20% gratuity.

DINNER ALA MERCHE

INSALATA

Salad Merche!	Bosc Pears, Baby Spinach, Tomatoes, Pecans, and Gorgonzola Topped with a Sherry Balsamic Vinaigrette
Caesar Salad	With Romaine Hearts, Grilled Baguettes, Fried Anchovies, and Crispy Prosciutto

ENTRÉE

Wood-Fired Ribeye	Certified Angus, Marinated 14 oz. Ribeye, Richly Marbled and Full of Flavor! Served with Garlic Mashed Potatoes and Sautéed Mushrooms
Buttered Snapper	Snapper Filet Topped with Lump Crab Meat and Served in a Wine Butter Sauce with Shallots, Capers, and Cherry Tomatoes
Mole Pablano ala Isabella	Rotisserie Chicken Drenched in a Deliciously Complex Pasilla Chocolate Chili Sauce Served with Saffron Rice, Avocado, Sour Cream, and Flour Tortillas

DESSERT

Flourless Chocolate Espresso Cake

Bread Pudding with Chocolate Rum Sauce

\$34.00 PER PERSON, \$41.00 WITH DESSERT

Price does not include 20% gratuity.

DINNER ALA BEHAR

INSALATA

Caesar Salad	With Romaine Hearts, Grilled Baguettes, Fried Anchovies, and Crispy Prosciutto
Spinach Salad	Crisp Spinach, Baby Lettuce, Toasted Almonds, Grape Tomatoes Tossed in a Red Onion Balsamic Vinaigrette. Served with a Blue Cheese and Bacon Crostini

ENTREES

Snapper Filet	Grilled Snapper Served with Grilled Shrimp, Scallops, Vine Ripened Tomatoes, Julienned Vegetables, and Sabayon Sauce
Bison Ribeye	Ribeye Finished with a Tri-Pepper Cognac Sauce and Served with Celery Root Potatoes Au Gratin and Sautéed Swiss Chard
Chicken Morel	Pan-Seared Chicken Breast with Morel Mushroom Sauce and Green Pepper Corn Sauce

DESSERT

Tiramisu	Bread Pudding with Chocolate Rum Sauce
Seasonal Berries with Aged Balsamic and Sugar	Tres Leches Cake
Flourless Chocolate Espresso Cake	Crème Brule

\$40.00 PER PERSON, \$47.00 WITH DESSERT

Price does not include 20% gratuity.

BRUNCH

MIMOSA

BLOODY MARY

\$6.00 EACH

(BOTTOMLESS FOR \$13)

BRUNCH ALA MERCEDES

Scrambled Eggs, Bacon, Pork Sausage, Hash Browns, Pancakes,
Maple Syrup and Fresh Fruit

\$15.00 PER PERSON

BRUNCH ALA ROBERTO

Sirloin Steak with a Sunny Side Up Egg, Scrambled Eggs, Bacon, Pork Sausage,
Hash Browns, Texas French Toast, Maple Syrup and Fresh Fruit

\$18.00 PER PERSON

BRUNCH A LA MERCHE

Crab Cake Poached Eggs Benedict with Lemon Hollandaise,
Scrambled Eggs, Bacon, Pork Sausage, Hash Browns,
Pancakes a la Merche! With Apple Compote topped with Apple Cider Syrup,
Texas French Toast topped with Maple Syrup, served with Fresh Fruit

\$22.00 PER PERSON

Price does not include 20% gratuity.