

## LUNCH MENU

### CARTA DE ALMUERZO

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#### GREEN FOREST SALAD

##### ENSALADA DEL BOSQUE

Field greens salad with Asian pear and avocado, drizzled with forest spices syrup and toasted pumpkin seeds

*Combinación de lechugas con pera asiática y aguacate, rociado con miel de especias y semilla de calabaza tostado*

#### GOAT CHEESE AND ARUGULA SALAD

##### ENSALADA DE ARUGULA Y QUESO DE CABRA

Arugula, watercress and goat cheese salad with raspberry vinaigrette

*Ensalada de arugula, berros y queso de cabra con vinagreta de frambuesa*

#### TURKEY CLUB

##### SALUDABLE DE PAVO

Thinly sliced smoked turkey breast, crispy smoked bacon, lettuce, mayonnaise, tomato layered on three slices of rye bread, served garlic sautéed yucca

*Rebanadas finas de pechuga de pavo ahumado, tocino dorado, lechuga, mayonesa y tomate en tres capas de pan de centeno, servido con yuca salteada al ajo*

#### TUNA CROISSANT

##### CUERNITO DE ATUN

Tuna salad with boiled egg, avocado, tomato and Iceberg lettuce on croissant, served with "Cajun" curly fries

*Ensalada de atún con huevos duros, aguacate, tomate y lechuga en cuernito, servido con papa espiral al "Cajun"*

#### AVOCADO AND GOAT CHEESE SANDWICH

##### SANDWICH DE AGUACATE CON QUESO DE CABRA

Fresh sliced of avocado, goat cheese, cucumber, tomato, red bell pepper and pistachio pesto mayonnaise on wheat bread, served with potato and chick peas salad

*Frescas rebanadas de aguacate, queso de cabra, pepino, tomate, pimientos y mayonesa de pistaches en pan integral, servido con ensalada de papa y garbanzos*

## OCEAN BURRITO

### *BURRITO CARIBEÑO*

Breaded mahi-mahi fillet with olives tartar sauce, lettuce, tomato and pickled, rolled in chipotle and cheese flour tortilla, accompanied with potatoes and chick peas salad

*Filete de dorado empanizado con tártara de aceitunas, lechuga, tomate y pepinillos, envuelto en tortilla de harina al chipotle y queso, acompañado con ensalada de papa y garbanzos*

## ATLANTIC WRAP

### *ROLLO DEL ATLANTICO*

Sautéed shrimps and scallops with bell pepper, onion, spinach and carrot with avocado-habanero mayonnaise rolled in a white flour tortilla served with sautéed red skin potatoes

*Camarones salteados y callos de hacha con pimientos, cebolla, espinaca y zanahoria con mayonesa de aguacate y habanero en tortilla de harina y servido con papas cambray salteadas*

## BBQ CHICKEN WRAP

### *ROLLO BBQ*

Pulled chicken thigh meat, sautéed with buffalo sauce, onions, roasted "poblano chile", pineapple and wrapped in a chipotle flour tortilla served with fries

*Pierna de pollo deshebrado y salteado con salsa búfalo, cebolla, chile poblano rostisado, piña y enrollado en tortilla de harina y chipotle, servido con papas fritas*

## REUBEN SANDWICH

### *SANDWICH REUBEN*

Corned beef, sauerkraut, Swiss cheese, thousand island dressing and mustard on toasted rye bread and served with fries

*Sándwich de carne curada de res con col agria, queso suizo, aderezo mil islas y mostaza servido con papas fritas*

## ROAST BEEF SANDWICH

### *CON ROAST BEEF*

House roasted all natural sliced top sirloin with caramelized onions, mushrooms, bell peppers and gruyere cheese on a multigrain bread "au jus", served with fries

*Rebanadas de top sirloin rostisado, en su jugo, con cebolla caramelizada, champiñones, pimientos y queso gruyere en pan multigrado, servido con ensalada de papa y garbanzos*

## ROASTED PORK SANDWICH

### *DELICIA CON PIERNA DE CERDO*

Thinly sliced oven roasted, mustard rubbed pork with dill pickle, gruyere cheese, avocado, tomato and thousand island dressing on French roll, served with sautéed plantains in honey sauce

*Rebanadas finas de pierna de cerdo marinada con mostaza y horneada, con pepinillo, queso gruyere, aguacate y tomate en pan francés, servido con plátanos salteados a la miel*

LEFFLER  
LOBSTER HOUSE



## SALADS, APPETIZERS AND SOUPS

### LOBSTER SALAD

Mezclun of garden greens with lobster medallions,  
avocado, tomato and mushroom,  
served with raspberry-basil vinaigrette

### THE ULTIMATE LOBSTER COCKTAIL

Lobster cocktail, served in a martini glass,  
with lemon wedges, avocado, papaya and cocktail sauce

### LOBSTER CHOWDER

Diced potato and leek sautéed with lobster meat simmered in  
a creamy fish stock with dried white wine and herbs



## LOBSTER ENTREES

### CURRIED SHRIMPS

Sautéed shrimps with coconut milk and curry sauce,  
served with mango and Jicama relish

### LOBSTER COOKED AT YOUR CHOICE

Grilled, pan-fried or steamed, seasoned with  
lemon salt and pepper or Cajun seasonal  
served with your selection of sauce:

Garlic butter

Ajillo chili butter

Chipotle-garlic butter

Creamy tarragon sauce

Dijon mustard glaze

All lobster entrees are served with seasonal vegetables and rice or potato of the day