

Appetizers

Corn-Crusted Calamari with Chipolte Dip

tender rings of baby calamari fried crisp in a cornflour coating and served with a spicy smoked jalapeno mayo \$7.00

Chino-Latino Coconut Shrimp

crispy coconut-crusted shrimp with rum-ginger-soy dipping sauce and hearts of palm salad \$8.50

Steamed Mussels

Bianco (white wine, aromatic herbs) \$7.25

Belgian (as above with Bernaise Dip) \$7.75

Rosso (ripe local tomatoes, garlic, basil) \$7.25

Rosarita Beach Shrimp & Crab Cocktail

chilled shrimp and crabmeat tossed with diced avocado in a sweet and slightly spicy Mexican cocktail sauce on shredded lettuce with crispy tortilla strips \$8.50

• Mario's Gazpacho

a piquant blend of ripe local tomatoes, cucumbers, peppers and first-press olive oil with Mario's special seasonings \$4.75

Soup of the Day

made from natural stock and the market's best offering \$4.00

Potato Pancake with Smoked Salmon

crispy, golden potato cake topped with Scottish smoked salmon, sour cream and capers - served with cucumber salad \$8.75



The Summer Kitchen

Prix Fixe Dinner \$17.50

a three-course dinner of seasonal dishes in sensible portions at an everyday price

served Wednesday and Thursday evenings; ask your server!



for your convenience, an 18% gratuity will be added to parties of 6 or more. Sorry, we cannot offer separate checks; a calculator is available for your use

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food born illness

Substantial Salads

Chesapeake Crabcake Salad

crispy crab cake drizzled with red bell pepper coulis served on a bed of summer greens vinaigrette, tomatoes, diced cucumbers, radishes, sweet onions and corn kernels entrée (2 crabcakes) \$19.50 appetizer \$9.75

Pacific Rim Seafood Salad

warm sautéed shrimp, mussels, calamari and tuna with artichoke hearts and tomatoes in a basil vinaigrette served over summer greens accented with garlic aioli entrée \$19.50 appetizer \$9.75

• Summer Garden Vegetable Salad

green beans, fingerling potatoes, baby limas and corn planks tossed in a creamy tomato vinaigrette and served on a bed of summer greens entrée \$13.50 appetizer \$6.75

Havana Salpicon Salad

savory, tangy shredded beef in a Cuban vinaigrette with capers, olives, tomatoes and sweet onions, palm hearts, avocado and hard cooked egg on summer greens entrée \$16.00 appetizer \$8.50

Small Salads

• Tomato Mozzarella

red, ripe local tomatoes and creamy fresh mozzarella cheese drizzled with garlic and basil-scented first-press olive oil \$7.50

Gilroy Gardens Spinach Salad

tender young spinach tossed in a creamy vinaigrette then topped with sweet onions, roasted peppers, shaved Reggiano Parmesan, frizzled prosciutto and toasted pine nuts \$6.50

• without prosciutto \$6.00

• Summer Kitchen House Salad

mixed greens with fresh vegetables and crispy croutons dressed with creamy blue cheese or Mario's vinaigrette \$4.50

Classic Caesar

romaine hearts in tangy Caesar dressing with Reggiano Parmesan and crispy croutons \$4.50

• vegetarian

Entrées

Pacific Rim Tuna

sashimi-quality tuna steak pan-seared rare, glazed with sweet soy and rice-wine then drizzled with mild wasabi sauce - served on jasmine rice with stir-fry vegetables \$22.00

Hooper Island Crab Cakes

two of Mario's famous Maryland style sauteed crab cakes drizzled with spicy aurora sauce - served with roasted pepper smashed potatoes and summer bean medley \$23.00

• Pasta Pistou

bowtie pasta tossed with green beans, carrots, shell beans, artichokes, tomatoes and zucchini in a garlicky fresh basil pesto sauce \$14.50

Grilled Chicken Pasta Pistou \$16.50

Summertime Filet Mignon

filet of beef grilled to order atop garlic mashed potatoes and surrounded by sautéed spinach topped with a roast garlic and rosemary demi-glace \$26.00

Cajun Crawfish Etoufee

sweet little Louisiana crawfish tails simmered in a rich Cajun brown sauce with onions and served over rice pilaf with sautéed spinach \$16.50

Summer Saltimbocca

delicate turkey breast filled with proscuitto, fontina cheese and fresh sage leaves and then lightly sauteed and served in a white wine-tomato butter sauce - with double corn polenta and summer bean medley \$17.00

Abuelita's Ropa Vieja

savory shredded beef in a slow simmered tangy Cuban style tomato sauce with onions, carrots, peppers, garlic and sherry - served over white rice with black beans and fried plantanos \$16.00

Grilled Pork Chop Macquechoux

a thick, meaty rib chop rubbed with Cajun seasoning then char-grilled in a bourbon baste - served with rice pilaf on a bed of creamy, spicy fresh corn macquechoux \$17.50

Rack of Lamb Ratatouille

pesto crumb crusted rack of lamb served with the classic summer stew of eggplant, zucchini, peppers and tomatoes accompanied by macaroni and cheese \$26.00

Paris Bistro Flat Iron Steak

the butcher's favorite cut of beef marinated in garlic and red wine, char-grilled and served with a tangy Bernaise sauce, roasted fingerling potatoes and green beans vinaigrette \$18.50

Mario's Cuban Paella

shrimp, mussels, calamari, fish and chicken baked in saffron-scented rice with Cuban sofrito seasoning \$19.50

Chef Mario Korenstein