

## **APPETIZERS**

### **LOBSTER & CORN CHOWDER**

12.

### **CRISPY CONCH**

with Spicy Yellow Pepper-Mango Relish

21.

### **SMOKED CHICKEN AND BLACK BEAN QUESADILLA**

with Avocado + Toasted Garlic Creme Fraiche

18.

### **SOPHIE'S CHOPPED SALAD**

with Her Own Special Dressing + Crispy Tortillas

17.

### **GOAT CHEESE "QUESO FUNDIDO"**

with Rajas + Blue Corn Tortilla Chips

18.

### **SHRIMP + ROASTED GARLIC CORN TAMALE**

with Fresh Corn + Cilantro Sauce

22.

### **BLUE CORN PANCAKE**

with Barbecued Duck, Scotch Bonnet Chile + Star Anise Sauce

18.

### **SPICY TUNA TARTARE**

with Blistered Serrano Hot Sauce + Avocado Relish

23.

### **BABY ROMAINE SALAD**

Chorizo, Cotija Cheese, Pulled Croutons + Roasted Garlic Dressing

15.

### **BAHAMIAN SPICED CHICKEN SKEWERS**

with Yogurt Cilantro Sauce + Mango Vinaigrette

15.

### **SHRIMP + GROUPER CEVICHE**

with Serrano Chiles, Tomatoes, Mango + Plantain Crisps

22.

## ENTREES

### **ANCHO CHILE-HONEY GLAZED SALMON**

with a Spicy Black Bean Sauce  
+ Roasted Jalapeno Crema  
39.

### **NEW MEXICAN SPICE RUBBED**

#### **PORK TENDERLOIN**

with Bourbon-Ancho Chile Sauce  
+ Sweet Potato Tamale  
with Crushed Pecan Butter  
40.

### **CORNMEAL CRUSTED**

#### **CHILE RELLENO**

filled with Roasted Eggplant  
+ Manchego Cheese  
with Sweet Red Pepper Sauce + Balsamic Vinegar  
32.

### **ANCHO RUBBED CHICKEN**

with Roasted Tomatillo Sauce  
+ Queso Fresco  
39.

### **FIRE ROASTED VEAL CHOP**

Horseradish-Maple Glaze  
Wild Rice Tamale + Sage Butter  
49.

### **GREEN CHILE CIOPPINO**

Lobster, Scallop, Grouper and Mussels served with  
Blue Corn Stick + Scallion Butter  
43.

### **MANGO + SPICE CRUSTED TUNA STEAK**

with Green Peppercorn-Green Chile Sauce  
+ Toasted Pinenut Cous Cous  
46.

### **GRILLED RED SNAPPER**

with Red Chile-Tomato Sauce, Crushed Avocado  
+ Barbequed Red Onion  
42.

### **PAN ROASTED FLORIDA GROUPE**

with Island Curry-Coconut Milk Sauce  
Black-Eyed Peas + Rice  
44.

## STEAKS

**SPICE RUBBED NEW YORK STRIP STEAK**  
with House-Made MESA Steak Sauce  
48.

### **RED + BLACK PEPPER CRUSTED**

#### **FILET MIGNON**

with Wild Mushroom-Ancho  
Chile Sauce  
52.

### **CHIPOTLE GLAZED RIB EYE**

with Red + Green Chile Sauce  
51.

## SIDES

Smoked Tomatoes  
with Ancho Breadcrumbs  
+ Creamy Cilantro Vinaigrette

Sweet Potato Gratin

Southwestern Fries

Sauteed Spinach  
with Cotija Cheese

Double-Baked Potato  
with Horseradish, Green Onions  
+ Crème Fraiche

Black Eyed Peas + Rice

Sweet Potato Tamale  
with Crushed Pecan Butter

Cilantro Pesto Mashed Potatoes

all sides 9.

CHEF: BOBBY FLAY