

Appetizers

Deep Fried Calamari We do it right, crispy & tender with tzatziki	110
Seafood Ceviche Shrimps and scallops marinated in lime and spices with side of tostadas	90
Shrimps Cocktail Succulent fresh shrimps, blanched and peeled with cocktail seafood dip	120
Fish Taco (2) Fresh grilled mahi mahi, mayo, lettuce, salsa Mexicana, flour tortilla Shrimp Tacos 80	60
Vietnamese Fresh Spring Roll Rice vermicelli, shrimps, lettuce, and mint, in rice wrapper with peanut sauce	90
Yam Fries Fiber rich hand cut yams with chipotle dip	60
Edamame Japanese soy pods, steamed and sprinkled with salt	60
Guacamole and Chips Fresh avocados with lime and spices	80
Tower of Nachos Corn tortilla chips topped with ground beef, tomatoes, peppers, olives, melted cheese	110
Kid's Menu	
Chicken Tenders Crispy tender breaded chicken breast with French fries	80
Spag and Cheese Spaghetti tossed with cream and cheese	50
Quesadillas (2) Flour tortillas with gouda cheese and side salad	50

Dinner

Salads

Encore Summer Salad	70
Fresh greens, oranges, strawberries, pecans, with citrus vinaigrette	
Caesar Salad	60
Classic and always fresh	
With grilled chicken 80 , Grilled shrimp 90	
April Salad	70
Fresh greens, organic beets, goat cheese, pecans with balsamic/olive oil vinaigrette	
Smoked Salmon Salad	90
Smoked Salmon and goat cheese crostini on fresh greens with honey Dijon dressing	
Banderas Bay Salad	90
Grilled shrimps, avocado, fresh green with honey lime dressing	

Soups

Chef Fausto's Tortilla Soup	60
The best in town! Pureed tomato and spices topped with diced avocado, sour cream, crisp tortilla chips	
Soup of the Day	60
Homemade soups made fresh daily	

Main Course

Fish and Seafood

Catch of the Day	150
Coconut Crusted Shrimps	180
A dozen of succulent fresh shrimps with mango ginger sauce	
With rice and steamed vegetables	
Gambas a la Gallega	180
A dozen of succulent fresh shrimps sautéed with garlic and herbs	
With rice and steamed vegetables	
Bangkok Curry	160
Plump shrimps in green curry sauce, coconut milk, fresh basil, rice and green papaya salad	
Calamari Dinner	160
Deep fried tender calamari with caesar salad, garlic bread	
Spaghetti del Mar	160
Shrimps and scallops with creamy tomato basil sauce	

Dinner

Meat and Poultry

Chicken Breast 140
Marinated in herbs and spices, grilled or pan seared

Madras Chicken Curry 150
Classic Indian recipe with coriander, turmeric, cumin and spices. With rice and green papaya salad

Beef Rib Eye Fajita 160
Tender slices of rib eye steak sautéed with green peppers and onions
Chicken Fajita 140

Lemon Grass Pork Chop 140
Marinated in lemon grass, soy sauce, garlic with steamed rice and corn hash

Steak Frites 180
Grilled 10 oz New York Steak with French fries

Premium 12 oz Rib Eye 220
Grilled tender and aged rib eye steak, herbed mashed potato, steamed vegetables

Surf and Turf for Two 360
Grilled Premium 12 oz Rib eye steak and a dozen garlic shrimps, steamed vegetables

Vegetarian

Grilled Portobello mushroom, corn hash, side salad 140

Pasta tossed in carrots, zucchini and mushroom with side salad 140

Dessert

Belgian Chocolate Cake 65
Totally awesome!

Key Lime Pie 65
Refreshingly sweet served with lime sorbet

Cheese Cake 65
New York, New York, Philadelphia cheese on graham wafer and berry coulis

Ice Cream Sundae 40

Sorbet Duet-Mango and Lime 40