



k i t c h e n & w i n e

## SMALL PLATES

### **Deep Fried Crisp Roll \$ 9 [ 2 pieces ]**

Diced potato, green peas, corn, onion, curry, phyllo pastry, panko, plum chutney  
**Vegetable OR Chicken**

### **Empanadas \$12 [ 2 pieces ]**

**Beef & Piquillo** with green olives

**Piri-Piri Cod** with potatoes, hot peppers, green onions, whiskey

**Jalapeño Poppers** with cheese, bechamel, pickled jalapeño

## SALADS

### **Caesar \$16**

Dehydrated prosciutto, croutons, parmesan, house caesar dressing

### **Citrus Beet Salad \$16**

Beets, blood orange, labneh, baby arugula and kale, toasted pistachios, radish  
honey-lemon vinaigrette

## APPETIZERS

### **Rustic Fries \$7**

Russet potatoes, spicy aioli, ketchup

### **AGI Fries \$12**

Russet potatoes, chorizo, chunky tomato, jalapeño, chives, spicy caesar dressing

### **Sautéed Tiger Shrimp \$18**

Garlic oil, chillies, parsley, coriander

### **P.E.I. Mussels \$16**

Coconut curry broth, shallots, tomatoes, wine, cilantro

### **Grilled Calamari \$18**

Broccolini, capers, anchovy + olive puttanesca, chunky tomato, chillies

## TACOS

[3 pieces] \$15

### **Grilled Steak Taco [AAA]**

Shredded lettuce, horseradish + lemon aioli avocado, pickled red onion, pickled jalapeño, coriander, charred poblano salsa

### **Fried Shrimp Taco OR Fried Fish Taco**

Shaved red cabbage, spicy aioli, pickled red onion, pickled jalapeño, coriander, picante pineapple salsa

*\* Kindly inform your server of any allergies \**



## MAIN COURSE

### **Lockdown Beef Burger \$22**

Brioche, lettuce, pickle, tomato, double smoked bacon, grilled portobello mushroom, caramelized onion, provolone cheese, spicy aioli, rustic fries

### **Creamy Wild Mushroom Gnocchi \$23**

Shiitake, portobello, cremini, spinach, caramelized onion

### **Seafood Pasta \$26**

Linguine, vodka sauce, mussels, shrimp, bay scallops, smoked salmon, shallots, chives

### **Spanish Rice \$32**

Bay scallops, tiger shrimp, mussels, calamari, green peas, green beans, red pepper, aioli, green onion

### **Pan-seared Ahi Tuna \$32**

Grilled corn, zucchini, cherry tomatoes, asparagus, onion, horseradish aioli, mango salsa

### **Pan-seared Cod Loin \$30**

Roasted tomato broth, mussels, mini potatoes, asparagus

### **Pan-seared Organic Salmon \$28**

Cauliflower puree, brussels sprouts, beets, apple chutney, chive oil

### **Mediterranean Style BBQ Chicken \$28**

Sweet corn and bacon mashed potato, sautéed broccolini, baby carrots, piri-piri sauce

### **NY Striploin \$35**

Grilled asparagus, charred poblano chimichurri, rustic fries