## Salencia Sandis



signature Cocktails

Red Sangria \$5.95

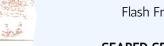
With quality red wine, sparkling water and a touch of brandy.

## White Wine Strawberry Sangria \$5.95

White Wine paired perfectly with Strawberry

## Wines \$4.95

Malbec, Antigal Uno Cabernet Sauvignon, Unshackled Pinot Noir, Meiomi Chianti, Ruffino Chianti Classico Chardonnay, Kendall Jackson RSV Sauvignon Blanc, Kim Crawford Riesling, R Prum Essence Knob Creek \$4



CRISPY CALAMARI WITH CHERRY PEPPERS \$7.75

Flash Fried, Spicy Sriracha Plum Aioli

SEARED SESAME CRUSTED AHI TUNA \$11

Sushi Grade Tuna Seared Rare with Pickled Ginger, Wakame Salad and Ginger Soy Sauce

JUMBO SHRIMP COCKTAIL \$9.75

Horseradish Infused Cocktail Sauce

STEAK TIPS TENDERLOIN \$11@

Caramelized Onions and Mushrooms

🋂 BANG BANG SHRIMP \$9

Argentina Red Shrimp and Spicy Citrus Soy Aioli

## JKV BRUSCHETTA \$7

Heirloom Tomatoes, Fresh Basil, on a Crostini with House Made Balsamic Dressing

Soups & Salads

FRENCH ONION GRATIN \$4.25 Caramelized Onions with a Puff Pastry and Swiss Cheese

LOBSTER BISQUE \$6.95 🌉

LOBSTER COBB SALAD \$19.5 Romaine, Tomatoes, Avocado, Hard Boiled Egg, Bleu Cheese, Bacon Buttermilk Ranch Dressing

STEAK & WEDGE SALAD \$18.5 4 Ounce Filet Mignon, Bibb Lettuce, Tomatoes, Bleu Cheese, Bacon, Bleu Cheese Dressing

HOUSE SALAD \$10.5
JKV Chopped Salad \*
Romaine, Tomatoes, Cucumbers,
Black Olives, Hard Boiled Egg, Cheddar
Cheese, Croutons, Creamy Herb Dressing
Add Chicken \$4.00 or Shrimp \$5.00

CAESAR SALAD \$10.5 \*

Romaine Lettuce with Asiago Cheese
Add Chicken \$4 or Shrimp \$5

Gluten-free
 Item can be made Gluten Free, please let your server know.

BRAISED SHORT RIBS \$16.75 Merlot Demi-Glace Calories 380 - Fat 25g - Sodium 700mg Carbs 14g - Protein 12g

BEEF TOMAHAWK CHOP \$27 Gorgonzola Butter and Candied Cherries Calories 1,731 - Fat 130g - Sodium 321mg Carbs g - Protein 141g

AGED NEW YORK STRIP STEAK House Made Steak Sauce 10 - ounce - \$22 Calories 625 - Fat 43g - Sodium 150mg Carbs g - Protein 58g

CENTER CUT FILET MIGNON Béarnaise Sauce
6-ounce - \$23.95 8-ounce - \$32

Add 5 - ounce Lobster Tail \$12

Calories 530 - Fat 30g - Sodium 1100mg
Carbs 10g - Protein 56

TWIN MAINE LOBSTER TAIL \$38

TWIN MAINE LOBSTER TAIL \$38 2 - 5 Ounce Tails - Drawn Butter
Calories 280 - Fat2g - Sodium 1086mg
Carbs 3g - Protein 60

PAN-SEARED WILD CAUGHT SALMON \$23.5

Marcona Almond Brown Butter Calories 360 - Fat 23g - Sodium 98mg Carbs 0g - Protein 35g

Garlic Mashed Potatoes
Oven Roasted Brussels Sprouts
Creamy Risotto
Caramelized Onions
Broccolini
Tri-Color Fingerling Potatoes
Grilled Asparagus

Grilled Asparagus
Baby Zucchini
\*all sides are gluten-free 逢

PAN SEARED SEA SCALLOPS \$22.5 Spanish Saffron with a Citrus Burre Blanc Calories 310 - Fat 23g - Sodium 510mg Carbs 3g - Protein 22g

PAN SEARED FREE RANGE CHICKEN BREAST \$18.25 Wild Mushroom Chardonnay Sauce Calories 480 - Fat 14g - Sodium 340mg Carbs 10g - Protein 46g

RISOTTO PRIMAVERA \$22.5 Creamy Risotto ~ Fresh Seasonal Vegetables
Calories 515 - Fat 17g - Sodium 675mg
Carbs 84g - Protein 12g

MEDITERRANEAN CHICKPEA SALAD \$14.5 Cucumbers, Olives, Mix Greens, Tomatoes, Signature Valencia Greek Dressing Calories 555 - Fat 11g - Sodium 680mg Carbs 102g - Protein 20g

PORTERHOUSE PORK CHOP \$24.95 (2)

Soy Ginger Aioli

Calories 260 - Fat 9g - Sodium 560mg

Carbs 0g - Protein 46g

Ask your server about Daily Special!

CHOCOLATE LOVIN'
SPOONFUL CAKE

*GF* WHITE CHOCOLATE CRÈME BRULEE

KEY LIME PIE

Kitchen Manager - James Gagne Dining Room Manager - Diem Nguyen

Entrees include a choice of two side dishes. Add Caesar and House Salad \$2