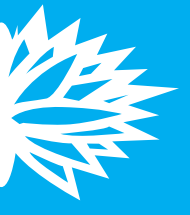
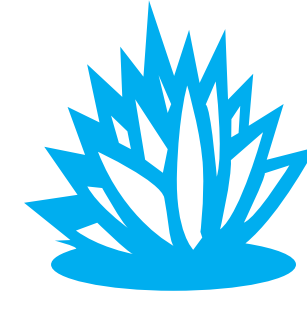


Taste of Agave



AT THE BUFFET - DINNER MENU -

APPETIZERS

SHRIMP COCKTAIL <i>Poached Shrimp, Clamato Mix, Cucumber, Onions, Tomatoes, Cilantro and Served with Tortilla Chips</i>	\$10
SHRIMP CAPRESE FLATBREAD <i>Shrimp, House Tomato Sauce, Mozzarella Cheese, Cherry Tomato, Fresh Basil, Balsamic Glaze</i>	\$10
BAKED BRIE <i>Fluffy Puff Pastry, Prosciutto Crisp, Jalapeno Apricot Gastric</i>	\$7.50
SPINACH AND ARTICHOKE DIP <i>Spinach, Artichoke, Fontina And Parmesan Cheese with Pita Bread</i>	\$8.50
STEAMED MUSSELS <i>Mussels, White Wine Butter Sauce, Spanish Chorizo, Charred Lemon, Herbed Crostini</i>	\$8

SALAD

AGAVE SALAD <i>Jicama, Queso Fresco, Tomato, Black Beans, Roasted Corn, Spicy Pecans, Carrots, Dried Cranberries, Agave Nectar Vinaigrette</i>	\$10.75
SPINACH, APPLE & PECAN SALAD <i>Baby Spinach, Fresh Gala Apples, Candied Pecans, Feta Cheese Crumbles and Strawberry Vinaigrette</i>	\$7.50
ANJOU PEAR SALAD <i>Crisp Mixed Greens, Poached Spiced Pear, Blue Cheese Crumbles, Spiced Pepitas with a Balsamic Glaze</i>	\$10
SIDE GARDEN SALAD \$5.50 CAESAR SALAD \$6.50	

SOUPS

ROASTED TOMATO SOUP	\$5.50
FRENCH ONION SOUP	\$6

ENTRÉES

ST. LOUIS BBQ RIBS <i>Fall Off The Bone, Sweet And Smoky BBQ Sauce, French Fries and Cole Slaw</i>	\$16.50
CHICKEN CARBONARA PASTA <i>Linguine Pasta, Chicken Cutlet, Cream Sauce, Bacon, Parmesan Cheese, Roasted Red Peppers</i>	\$17.50
GOUDA BURGER <i>8 oz. Angus Beef Patty, Brioche Bun, Bacon, Smoked Gouda Cheese, Lettuce, Tomato, Red Onion, and French Fries</i>	\$16.50
CHICKEN MARSALA <i>Pan Seared Chicken Breast, Marsala Wine and Mushroom Cream Sauce, Potato Gnocchi, Swiss Chard, Cherry Tomato</i>	\$17
FISH AND CHIPS <i>House Made Beer Batter Cod, Lemon Wedge, Cole Slaw, French Fries and Tartar Sauce</i>	\$15
GRILLED PORTOBELLO MUSHROOM <i>Balsamic Herbed Marinade, Beluga Lentil Pilaf, Roasted Red Coulis, Pepita Pesto</i>	\$16

AGAVE SALMON <i>Pan Seared Salmon, Wild Mushroom Ragout, Quinoa Pilaf, Pink Peppercorn Oil</i>	\$18
LOBSTER <i>8oz. North Atlantic Lobster Tails, Quinoa Pilaf, Grilled Asparagus, Brandy Lobster Sauce Add a Tail \$24</i>	\$34
PROSCIUTTO WRAPPED SHRIMP <i>Parmesan Herbed Risotto, Sautéed Spinach, Marsala Wine Reduction</i>	\$17.50
NEW YORK STEAK & BONE MARROW <i>10oz. Steak, Grilled Bone Marrow, Yukon Wedges, Winter Vegetables</i>	\$27
SPENCER STEAK & SHRIMP <i>8oz. Hand Cut Ribeye Steak, Tempura Shrimp, Baked Potato, Winter Vegetables, Ancho Spiced Butter, Tobacco Onions</i>	\$29
FILET MIGNON <i>6 oz. Steak, Baked Potato, Winter Vegetables, Garlic Herb Butter, Port Demi Sauce</i>	\$36

DESSERT

CARROT CAKE	\$5.75	TUXEDO CHOCOLATE CAKE	\$5.25
CARAMEL CRÈME BRULEE	\$5.75	KEY LIME TART	\$5.75

Our Food Is Prepared To Order.
Please Be Aware That Consuming Raw Or Undercooked Proteins, Poultry, Seafood, Shellfish, Eggs Or Dairy, May Increase Your Risk Of Foodborne Illness.

TASTE OF AGAVE AT THE BUFFET