



Latin Latitude Vacations

Chef Specialty Dinner Menu



All of our dinner options include your choice of appetizer, salad, main course and desert.

Appetizer Options: Shrimp Ceviche, Black Bean Quesadillas, Chicken Wings, Guacamole and Chips, Warm Cheesy Dip with Chips or Veggies, Salsa and Chips, Veggies and Dip, Warm Artichoke Dip with Bread, Jalapeno Poppers, Tortilla Soup, Chicken Salbutes, Creamy Shrimp and Corn Chowder, Chorizo with Honey Mustard Sauce, Chorizo and Aged Manchego Zucchini Rolls.

Cheese Plate: Sample Mexican cheeses like Oaxaca, Manchego and Panela Served with olives and our wonderful habanero biscuits

Seafood Soup: A wonderful selection of fresh seafood in a tomato broth

Shrimp Baked in Avocado: Amazing shrimp in a cream sauce which is baked in avocado Stuffed Mushrooms- Shrimp and delicately flavored cheese is stuffed into mushroom caps then baked till golden brown

Salad Options: Grilled Calamari with Greens, Caesar Salad, Spinach Salad with Strawberry's and Feta, Orange and Almond Mixed Green Salad, Green Salad with Mango and Avocado, Mixed Green Salad, Green Salad with Watermelon and Panela Cheese.

Desert Options: Fresh Fruit Platter with Dulce de Leche, Fresh Fruit Parfait infused with Malibu Rum, Cheese Cake topped with local fruit, Key Lime Torte, Fresh Fruit Empanadas with Ice cream, Homemade Meringue with Ice cream and Chocolate Sauce, Seasonal Fruit Crisp with Ice cream, Flan, Caramelized Fruit Tart with Mexican Chocolate and Pepitas.



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Main Course Options:

M/P Lobster Thermidor

Definitely decadent! A full lobster tail with an amazing tarragon sauce baked to a golden brown. Served with rice or potato and seasonal vegetables

M/P Lobster with Garlic Sauce

Grilled lobster in our garlic and butter sauce. Served with rice or potato and seasonal vegetables

Beef Tenderloin Stuffed with Lobster

Succulent lobster that is wrapped in beef tenderloin then cooked to perfection! Served with roasted potatoes and seasonal vegetables **\$65**

Grilled Rib Eye

A marvelous cut of beef grilled and finished with your choice from our incredible toppings of blue cheese, chipotle cream, chimichurri or peppercorn sauce. Served with stuffed potatoes and seasonal vegetables **\$60**

Seafood Paella

This traditional Spanish rice dish has it all; lobster, shrimp, calamari, chicken and chorizo sausage **\$60**