

Cristobal's

Entrees

Broiled Chilean Sea Bass

sweet cream cilantro lime butter, lemon thyme risotto

28

"Sangrita" Broiled Salmon

sweet ancho pepper, orange and tequila glaze, poblano rice

24

Grilled Halibut

tomatillo avocado salsa, lemon thyme risotto

25

Shellfish Stew

*mexican gulf shrimp, sea scallops, mussels, fire roasted corn and peppers,
garlic crostini with cilantro pesto*

26

Pasta con Gambas

jumbo shrimp over angel hair pasta, spiced albarino wine butter sauce, fresh basil

26

Rock Salt Crusted Prime Rib of Beef

rosemary and thyme jus, manchego and scallion mashed potatoes

26

Grilled Filet Mignon

*hickory smoked peppered bacon, port and Spanish onion demi glace,
serrano ham and pimento scalloped potatoes*

29

Aged Dry Rubbed Bone-in Rib Eye

anaheim compound butter, manchego and scallion mashed potatoes

35

Habanero & Brown Sugar Pork Tenderloin

dijon honey veal demi glace, oregano and smoked spanish paprika roasted potatoes

24

Pollo al Horno

oven roasted bone-in chicken breast, local honey and sage pan sauce, poblano rice

22