

# Summer Breeze

SPECIAL SUMMER MENU FOR LOLHA

## Tuna Tartar — 189

Marinated tuna pieces in soy sauce and ginger, avocado, mango, seaweed and pita bread to accompany. Delicious!

## Octopus Tostadas — 149

Tostadas with octopus sautéed in garlic, red onion, ginger and guajillo chili, flamed with a touch of chili ancho liquor and topped with fresh avocado.

## Lol Ha Salad — 149

Lettuce mixed with tomato, bacon, avocado, celery, Monterrey Jack cheese and our famous house dressing.

## Lime-Jalapeño Grouper — 269

Marinated grouper fillet with lemon and fresh jalapeno pepper, cooked in the griddle and accompanied by coconut rice and vegetable of the day.

## Sea Bass — 320

Baked and served with a white wine, garlic and parsley sauce with a touch of dried chili. Served over a zucchini and carrot linguini.

## Shrimp Diablo — 275

Stuffed with goat cheese and serrano chile, wrapped with bacon and garnished with Fetuccini Alfredo.

## Shrimp Any Style — 285

*\*Ask for the Chef's Suggestion\**

Breaded, garlic mojo, butter or garlic. With garnished rice with coconut and vegetable of the day.

## Scallops — 280

In golden sage butter, on a bed of polenta with parmesan and sautéed spinach.

## Chile Relleno Cheese — 179

Cheese stuffed chile poblano, wrapped in egg batter and topped with a ranchera sauce and a touch of cream.

## Chicken Poblano — 249

Juicy and tender breaded chicken breast, stuffed with poblano chile, cheese and chorizo. Topped with a creamy walnut sauce.

## Rib Eye Steak 14 oz/420 gms — 649

Perfectly cut cooked on the grill, with baked potatoes and vegetables of the day.

### MEXICAN MONDAYS

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## Grouper Tikin Xic — 270

Grouper fillet baked in a banana leaf with achiote, red and green pepper, sliced onion and garnished with white rice and refried beans.

### TACO TUESDAYS

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## Grilled Shrimp Tacos — 210

Marinated shrimp tacos with grilled cilantro pesto, purple cabbage salad and guacamole sauce on the side.

## Lamb Tacos — 270

3 homemade corn tortillas with lamb that has been marinated and roasted. Served with sliced radish, cilantro and lime, with an avocado tomatillo sauce on the side.

### THURSDAYS + FRIDAYS

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## Prime Rib — 649

14 oz./420 gms. Our traditional favorite, slow roasted to medium rare, served with baked potato and vegetable of the day.

Nightly Beach Club Dining by reservation or first come first serve. If you would like something else from our Lolha dinner menu and don't see it, please let us know a day before and we can prepare it for you.