



787-792-2625

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PARROT CLUB

DINNER

Dinner Menu - Cena

Disponible de Lunes a Domingo de 6:00 PM en adelante.

Appetizers, Frituras y Arroces

Sopa del dia	\$6.90
<i>(soup of the day)</i>	
Tropical Veggie Chips doble dipping sauces	\$9.20
<i>pina sweet y sour y salsa huacaina</i>	
Vianda Nachos con Ropa Vieja	\$13.80
<i>latino style stewed beef, monterey jack cheese, aguacate, sour cream y salsa fresca</i>	
Sorulllos de Arepa con Queso Fundido	\$10.35
<i>white corn fritters con melted cheese dip</i>	
Crispy Latino Calamari	\$13.75
<i>Frito salsa criolla</i>	
St. Louis Baby Back Ribs	\$13.80
<i>dark rum bbq sauce</i>	
Bunuelos de Cangrejo	\$17.95
<i>coriander spiced crab fritters con caribbean tartar sauce</i>	
Empanadillas de Churrasco	\$13.80
<i>con chorizo y queso Monterey Jack, cilantro sour cream</i>	
Arroz Frito Chifa Peruano	\$11.50
<i>Peruvian style stir fried rice con crabmeat y chorizo</i>	

Especialidades de Cena

Dinner Specialties

Roasted Lomo Criollo	\$26.25
<i>pork tenderloin con sweet plantain patacon y arroz mamposteao</i>	
Pan Seared Camarones con Arroz Chifa	\$28.75
<i>seared shrimp con peruvian style crab and chorizo stir fried rice</i>	
Pinchos de Pollo con Mofongo	\$20.70
<i>bbq'd chicken breast pinchos with our signature mofongo y mojo verde</i>	
Chillo a la Plancha	\$25.30
<i>seared red snapper con crab guiso y yuca gratinada</i>	
Seared Tuna en Caribbean Spice Rub	\$27.60
<i>black bean reduction, cilantro coulis y latin rice croqueta</i>	
Parrot Club Bistek	\$25.00
<i>bistek empanado, yuca frita con chayote y ensalada de berros (latino breaded steak with nyuca frita, chayote squash, and watercress salad).</i>	
Grilled Churrasco Steak	\$32.20
<i>yellow tomato chimichurri y sauteed potatoes</i>	
Plantain Crusted Dorado	\$27.60
<i>mahi mahi con aji amarillo beurre blanc y peruvian potatoes</i>	

DINNER

THE PARROT CLUB

Established 1996 Chef Guillermo Gonzalez - Celebrate Life , Share food!

Daily Specials

We offer daily specials from Monday to Friday. Visit us for our Brunch Specials on Saturdays and Sundays.

Dinner menu - Continued

Dinner Salads and Ceviches

Ensaladas y Ceviches	
Summer Latin Cobb Salad	\$11.50
<i>fresh romaine and mixed greens, hearts of palm, avocado, bacon, garbanzos, egg, queso del pais and tomato in a creamy mostaza dressing.</i>	
Ensalada Mixta	\$9.20
<i>mixed greens con cherry tomatoes, queso del pais, y candied walnuts in a papaya basalmic vinaigrette</i>	
Ensalada Caesar	\$10.35
<i>con lemon ceasar dressing, ciabatta croutons y parmesan galleta</i>	
Citrus Passion Chillo Ceviche	\$13.80
<i>red snapper in tropical citrus juice, with onion, tomato and cilantro.</i>	
Rainbow Ceviche	\$16.10
<i>tuna, salmon y dorado con fresh lemon - lime juice y charred tomato sauce, crispy plantain canoa</i>	

Para los Ninos

For the Kids

chicharrones de pollo	\$12.50
grilled chicken tenders con bbq sauce	\$12.50
mini burgers	\$12.50
crispy dorado fritters	\$12.50
bean & cheese quesadilla	\$12.50
grilled ham & cheese sandwich	\$12.50

Al ladito

On the Side

amarillos en almibar con queso del pais	\$6.25
<i>(sweet plantains in syrup with fresh local cheese)</i>	
crispy tostones	\$6.25
rice and beans	\$6.25
yuca frita	\$6.25
arroz mamposteao	\$6.25
mofongo de yuca y platano con mojo verde	\$6.25
parrot club rice and beans	\$6.25
sauteed potatoes in salsa criolla	\$6.25
steamed vegetables	\$6.25
seasoned fries	\$6.25

LUNCH

Lunch Menu - Almuerzo

Disponible de Lunes a Domingo de 11:30 AM a 4:00 PM Solamente.

Lunch Appetizers & Frituras

Tropical Veggie Chips	\$9.20
<i>doble dipping sauces - pina sweet y sour y salsa huacaina</i>	
Sopa del Dia Cup	\$3.45
Sopa del Dia Bowl	\$6.90
St. Louis Baby Back Ribs	\$11.50
<i>dark rum bbq sauce.</i>	
Sorulllos de Arepa con Queso Fundido	\$10.35
<i>white corn fritters con melted cheese dip</i>	
Crispy Latino Calamari	\$12.65
<i>salsa criolla</i>	
Empanadillas de Churrasco	\$13.80
<i>con chorizo y queso Monterey Jack, cilantro sour cream</i>	
Bunuelos de Cangrejo	\$14.95
<i>coriander spiced crab fritters con caribbean tartar sauce</i>	
Vianda Nachos con Ropa Vieja	\$13.80
<i>con (latino style stewed beef), monterey jack cheese, aguacate, sour cream y salsa fresca</i>	
Citrus Passion Chillo Ceviche	\$13.80
<i>red snapper in tropical citrus juice, with onion, tomato and cilantro.</i>	
Rainbow Ceviche	\$16.10
<i>tuna, salmon y dorado con fresh lemon - lime juice y charred tomato sauce, crispy plantain canoa</i>	

Lunch - Ensaladas - Salads

Love your salad! You may add grilled chicken breast, chicharrones de pollo (puerto rican style fried chicken nuggets), crispy calamari, seared salmon or mahi mahi fritters for a finishing touch.

Ensalada Mixta	\$9.20
<i>mixed greens con cherry tomatoes, queso del pais, y candied walnuts in a papaya basalmic vinaigrette</i>	
Ensalada Caesar	\$10.35
<i>con lemon ceasar dressing, ciabatta croutons, queso parmesano</i>	
Summer Latin Cobb Salad	\$11.50
<i>fresh romaine and mixed greens, hearts of palm, avocado, bacon, garbanzos, egg, queso del pais and tomato in a creamy mostaza dressing.</i>	

Lunch - Sandwiches, Wraps & Platos

Grilled Chicken Wrap	\$11.50
<i>avocado Spread, chopped salad y crunchly plantain</i>	
Sandwich de Bistek	\$13.80

Rico Cubano Burger \$18.40
big 10 oz all beef burger topped with roasted pork, ham and gruyere cheese, served with fries.

Gnocchi de Calabaza \$18.40
vegetarian pumpkin gnocchi sauteed with vegetables in a criollo cream sauce.

Postres - Sweets

Banana Chocolate \$9.20
 Empanadillas
sweet empanadas filled with caramelized banana and milk chocolate, topped with powdered sugar and dulce de leche.

Dulce de Leche Brownie \$9.20
butterscotch white chocolate brownie, vanilla ice cream.

Housemade Flan de Guayaba \$9.20
perfect guava flan.

Coco Chocolate Tres Leches \$9.20
chocolate cake soaked in 3 milks and toasted coconut.

bistek empanado, cebolla caramelizada, queso jack y crispy yautia - (latino style breaded steak sandwich, caramelized onions, jack cheese and crispy yautia)

Nuevo Cubano Sandwich \$13.80
Roasted Pork, Country Ham, Gruyere Cheese, Pickles, and Mustard

The Parrot Club Burger \$13.80
cheddar cheese, bacon, homeade steak sauce, con papitas (fries)

Rico Cubano Burger \$18.40
big 10 oz all beef burger topped with roasted pork, ham and gruyere cheese, served with fries.

The Parrot Club Veggie Wrap \$13.80
con mixed greens y tostones

Carne Frita \$17.25
flash fried pork medallions con rice n beans, amarillos en almibar (sweet plantains in syrup) y tomate-avocado salad

Pinchos de Pollo con Mofongo \$17.25
Bbq chicken breast skewers con signature mofongo

Grilled, Marinated Churrasco \$26.45
 Steak
Skirt Steak served with yuca frita, and yellow tomato chimichurri