

# Luca

## STARTER

Caprese Salad  
*tomato, mango, avocado, fior di latte, garlic  
confit, baby greens, shaved onions, extra virgin  
olive oil and balsamic reduction*  
\$19

or

Mushroom Soup  
*wild mushroom puree, fresh thyme, goat cheese  
crostini, drizzled with white truffle oil*  
\$16

## MAIN

Ahi Tuna  
*pan seared sesame crusted ahi tuna, cooked  
rare, served with saffron basmati rice and baby  
vegetables*  
\$47

or

Surf and Turf  
*herb crusted striploin medallions, lemon garlic  
shrimps, rosemary and garlic celeriac puree,  
summer vegetable, pan jus*  
\$49

## DESSERT

Italian Merigue  
*meringue nest, vanilla whipped cream, tropical  
fruits macerated in coconut rum, shaved dark  
chocolate*  
\$16

*12% tax & 15% gratuity additional*



# Lusca

## STARTER

Tomato and Beet Salad  
*colorful medley of tomatoes and beets with  
lemon and lavender dressing*  
\$18

*or*

Red Curry Conch Soup  
*coconut milk, lemon grass, potato and  
carrot and shallots with red curry and saffron*  
\$16

## MAIN

Risotto Carbonara  
*double smoked bacon, prosciutto and  
a soft poached egg*  
\$38

*or*

Red Wine Braised Short Ribs  
*with cauliflower puree green onion relish  
and pickled purple onions*  
\$40

## DESSERT

Bread Pudding  
*kiwi and granny smith apple compote*  
\$16

*12% tax & 15% gratuity additional*





## STARTER

Conch and Shrimp Fritters  
*conch and shrimp fritters served with a charred  
tomato and lime aioli*  
\$19

Cauliflower Soup  
*roasted cauliflower soup, crispy applewood  
bacon, fresh dill*  
\$16

## MAIN

Veal Ossobuco  
*veal ossobuco braised in tomato and red wine,  
roasted garlic and rosemary fingerling potato,  
baby carrots and gremolata*  
\$47

Tuna  
*sesame crusted tuna, served with lima beans,  
baby vegetables, topped with citrus ginger soy  
sauce*  
\$48

Tofu  
*soy, ginger and sesame marinated tofu, grilled  
served with lima beans and baby vegetables*  
\$32

## DESSERT

Rum Cake  
*rum cake served with vanilla whipped cream  
and berries*  
\$16

*12% tax & 15% gratuity additional*



# Inca

## STARTER

### Broccoli soup

*broccoli and baby potato soup, grated manchego cheese, roasted almond and crispy potato*  
\$16

### Tomato and Artichoke Salad

*baby greens, heirloom tomato, grilled artichoke hearts, green olives, feta cheese, fresh basil, grilled sourdough, shaved red onions drizzled with lemon oregano vinaigrette*  
\$18

## MAIN

### Lamb Shank

*New Zealand lamb shank, braised in tomato sauce and red wine, served with creamy polenta and mushroom fricassee*  
\$48

### Atlantic Salmon

*pecan crusted salmon, served with coconut rice, summer vegetables drizzled with white wine cream sauce*  
\$44

### Cauliflower Steak

*grilled cauliflower, lentils, sautéed spinach, charred tomatoes, caramelized onions, smoked cashew cream and pomegranate seeds*  
\$32

## DESSERT

### Nutella Mousse

*spicy Nutella mousse, broken meringue topped with cashew praline*  
\$16

*12% tax & 15% gratuity additional*



# Lusca

## STARTER

Tomato and Artichoke Salad  
*heirloom tomatoes, grilled artichoke heart, basil, shaved  
onions, grilled sourdough, sherry vinaigrette*  
\$18

*or*

Corn Chowder  
*corn, potato and bacon chowder, finished with smoked  
Spanish paprika and chopped green onions*  
\$16

## MAIN

Striploin  
*Grilled striploin, served with lemon thyme asparagus,  
roasted garlic and white truffle mashed potato,  
and Malbec reduction*  
\$46

*or*

Hog Fish  
*fresh caught hog fish crusted with lemon garlic  
breadcrumbs, served with cucumber cilantro relish, saffron  
rice and sautéed asparagus*  
\$42

## DESSERT

Orange Chocolate tart  
*orange chocolate tart, candied citrus peel*  
\$16

*12% tax & 15% gratuity additional*



# Inca

## STARTER

### Shrimp

*grilled garlic lemon shrimp, server with ahi  
amarillo sauce on a crispy potato base*  
\$18

### Octopus

*charred octopus, pan seared potatoes, sliced  
avocado, green onions black olive and lime sauce*  
\$19

### Sweet Potato Soup

*sweet potato and coconut soup, toasted coconut,  
pumpkin seeds, crispy basil*  
\$16

## MAIN

### Ahi Tuna

*pan seared sesame tuna, butter lima bean puree,  
summer vegetables, ginger garlic soy sauce*  
\$48

### Ossobuco

*veal ossobuco, garlic parmesan egg noodles,  
sautéed spinach, citrus herb gremolata*  
\$46

### Lasagna

*wild mushroom and white wine sautéed spinach,  
buffalo mozzarella, chunky tomato sauce, shaved  
Parmesan, homegrown basil*  
\$34

## DESSERT

### Apple and Pear Crisp a la Mode

\$16

*12% tax & 15% gratuity additional*





## STARTER

### Cauliflower Soup

*roasted cauliflower soup, crispy applewood smoked  
bacon, fresh dill*

\$14

*or*

### Spinach Salad

*baby spinach, julienne apples and pears, almonds,  
crumbled blue cheese, olive oil and lemon dressing*

\$18

## MAIN

### Grouper

*panko and pistachio crusted grouper, pan fried served with  
butter dill fingerling potato and roasted green beans*

\$44

*or*

### Braised Lamb Shank

*New Zealand lamb shank braised in red wine and tomato  
sauce, served with creamy polenta and vegetables*

\$48

## DESSERT

### Panna Cotta

*white chocolate and coconut panna cotta, mango  
reduction, toasted coconut and chocolate cookie crumble*

\$16

*12% tax & 15% gratuity additional*





## STARTER

### Corn Chowder

*roasted corn, applewood smoked bacon, russet potato, white wine and cream topped with crispy basil and cracked black pepper*

\$16

*or*

### Caesar Salad

*grilled radicchio, romaine lettuce, shaved parmigiano, grilled lemon, pan seared chorizo, anchovy lemon dressing*

\$19

## MAIN

### Fried Chicken

*buttermilk marinated fried chicken, tossed in a seasoned flour and fried until crispy, served with a side of coleslaw and lobster mac and cheese*

\$35

*or*

### St. Louis Style Pork Ribs

*slow baked on the grill, finished with bourbon BBQ sauce, served with a side of coleslaw and lobster mac and cheese*

\$38

*or*

### Salmon

*pecan maple crusted salmon, scallop potato, pan seared cherry tomato and apple slaw*

\$46

## DESSERT

*apple and pear crisp à la mode*

\$18

*12% tax & 15% gratuity additional*





# Inca

## STARTER

Tomato Soup  
*smoked tomato and roasted pepper puree,  
finished with cooking cream, basil oil and  
served with brie cheese crostini*  
\$16

or

Peruvian Ceviche  
*fresh caught hog fish, shaved red onions,  
chopped cilantro, goat peppers, tossed in a lime  
garlic ginger marinade*  
\$19

## MAIN

Mahi Mahi  
*fresh caught mahi mahi, sautéed spinach, pico  
de gallo, served with basmati rice*  
\$44

or

Short Ribs  
*red wine and tomato braised short ribs, roasted  
vegetables served on a bed of basmati rice*  
\$46

## DESSERT

*Blueberry and lemon tart, Chantilly cream,  
candied orange peel*  
\$14

*12% tax & 15% gratuity additional*

