



*Gazebo & Inn*

# *Quito's Dinner Menu*

## **Appetizers**

### **Mussels**

*Served in a Red Stripe reduction sauce*

*\$16*

### **Calamari**

*Lightly dusted with seasoned batter served with chipotle mayo*

*\$15*

### **Coconut Shrimp**

*Served with shaved carrots and sweet chili sauce*

*\$16*

## **Salads**

### **Gazebo Salad**

*Cherry tomato, bell peppers, carrots, shaved red onions, tossed with our house vinaigrette or poppy seed dressing*

*\$14*

### **Roasted Beet Salad**

*Baby mix greens, feta, beets, and pumpkin seeds, tossed with balsamic dressing*

*\$14*



*Gazebo & Inn*

## Entrees

### Drunken Ribs

*Oven-baked baby back ribs infused with Quito's rum sauce served with Caribbean rice and corn on the cob*

\$27

### Quito's Signature Wicked Tuna

*Served with tempura okra, avocado, tomato ragu, glazed with ginger soy reduction & seaweed salad*

\$34

### Caribbean Coconut Curry Whole Snapper

*Served with Fungi chips and vegetables*

\$30

### Seafood Pasta

*Fish, shrimp & lobster tossed in a classic white wine Alfredo sauce*

\$35

### Chicken Marsala

*Pan-fried chicken breast with a mushroom marsala sauce served with rice and fresh vegetables*

\$28

### Beef Tenderloin

*8oz USDA in a peppercorn mushroom sauce served with chef's potatoes, fresh garden vegetables & caramelized onion*

\$38

**Fresh Fish of the Day \$32 or Fresh Anegada Lobster \$45 [Seasonal]**

*Ask your server for our fresh catch of the day & fresh Anegada lobster served with Caribbean rice and vegetables*