

Ala Carte Plated Lunch Selections

All plated lunch selections are served with Housemade Rolls and Butter, Costa Rican Coffee, Decaffeinated Coffee and Iced Tea

LIGHTER LUNCH SELECTIONS

*Chilled Papaya Soup with Minted Crème Fraiche
and*

*Tarragon Chicken Wrap with Chicken Breast, Tarragon Mayonnaise, Toasted Almonds
and Green Onion*

Tiramisu

\$38 PER PERSON

Sopa Negra

and

*Latin Cobb Salad: Organic Mixed Greens, Roasted Spicy Chicken, Hard Boiled Egg, Tomato,
Avocado, Crispy Bacon served with Chipotle Ranch Dressing*

Passion Fruit Tart

\$40 PER PERSON

*Classic Gazpacho topped with Garlic Grana Croutons
and*

*Charred Ahi Salad with Organic Mixed Greens, Chile Rubbed Ahi, Heart of Palm , Avocado,
Orange, Tortilla Crips and Chimichurri Vinaigrette*

Tres Leches

\$42 PER PERSON

THREE COURSE LUNCH SELECTIONS

*Caesar Salad with Crisp Romaine Leaves, Lemon Garlic Croutons and Fresh Parmesan Cheese
Goat Cheese and Herb Stuffed Chicken Breast with Mango Drizzle served over Jasmine Rice
Tropical Fruit Crumble*

\$42 PER PERSON

*Grilled Radicchio Salad with Seasoned Breadcrumbs and Balsamic Reduction
Shrimp & Fennel Stuffed Ravioli with Champagne Cream
Espresso Panna Cotta*

\$44 PER PERSON

*Organic Mixed Greens, Toasted Almonds, Mango, Goat Cheese and Citrus Honey Vinaigrette
Fettucini with Porcini Cream and White Wine Sauce served with Grana Padano
Almond Torte*

\$44 PER PERSON

*Springs House Salad, Organic Mixed Greens,
Miso Glazed Mahi Mahi with Wasabi Mashed Potatoes & Stir Fry Broccoli
Green Tea Creme Brulee*

\$46 PER PERSON

*House Salad
Fresh Grilled Sea Bass with Charred Chile and Herb Vinaigrette served with Jasmine
Rice & Garlic Spinach
Guava Mousse Cake*

\$49 PER PERSON

*Spinach Salad with Toasted Pecans, Bleu Cheese, Red Onion and Balsamic Vinaigrette
Pork Cutlets with Mango Chutney and Jalapeno Relish served with Creamy Mashed Potatoes
Roasted Carrots
Coconut Flan*

\$49 PER PERSON

*Organic Mixed Greens with Mango, Roasted Sweet Chili Pecans and Bleu Cheese
Tenderloin of Beef in Red Wine Reduction with Mushroom & Potato Gratin
Garlic Infused Sauteed Spinach
Mango Cheesecake*

\$49 PER PERSON

Costa Rican Sales Tax is currently 13% and will be added to all food and beverage charges.
All food and beverage is subject to a 15% service and administration fee. Service charges are not taxed.