



The Beach Club is proud to partner with local Puerto Rican Chef Jose Enrique Montes to collaborate on culinary delights using fresh local ingredients and island flavors. As part of this union, we would like to introduce new food items as a taste of what is to come from Chef Montes.



Chef Jose Enrique, born in Santurce, Puerto Rico, graduated in 1998 from the Culinary Institute of America in New York.

Jose Enrique worked in New York, Florida and Louisiana before he returned to his homeland. In 2007, he opened his first restaurant Jose Enrique, which was established at La Placita de Santurce and Its personalized menu is prepared daily, incorporating natural and organic products, focusing on fresh Puerto Rican produce, which allows the climate and ingredients to direct Chef menu choices.

One year after opening, CondeNast Traveler magazine included Jose Enrique in its list of 105 best new restaurants. Soon after, the Travel and Leisure magazine ranked San Juan, the capital city of Puerto Rico, among the first in food selection, beverages and restaurants. These awards were just a few inspiring reasons for Jose Enrique to proudly continue mastering his culinary creations in his island. He hasn't strayed since.

Jose Enrique was chosen as a Semifinalist for the 2013 and 2014 James Beard Foundation award in the category of "Best Chef South", marking the first time in history a Puerto Rican chef has participated in this award.

In 2013 Jose Enrique was featured in the 25th Anniversary edition of the Food & Wines Best New Chefs. His award carried him as one of the ten "Best New Chefs" across the U.S. It was the first time in history where a Puerto Rican had received this honor.

In 2015 and 2016 Jose Enrique went through the James Beard Foundation semifinals and made it to the finals also making this the first time ever that a Puerto Rican gets this recognition.



## Lunch Menu

### Specialties

Soup of the Day 13<sup>GF</sup>

Tuna Ceviche, Coconut, Lime, Chilies, Cilantro 17

Beach Club Fish and Chips, Citrus Vinegar 13

Grilled Pork Longaniza, Chimichurri 12.5

Arugula, Lemon Juice, Extra Virgin Olive Oil, Shaved Parmesan 14

Beach Club Caesar, Romaine Hearts, Anchovy Dressing, Parmesan 13

Chopped Kale, Orange, Pine Nuts, Chickpeas, Goat Cheese 14

Tomato-Watermelon Salad, Country Cheese, Basil, Cherry Wood Balsamic 11.5

### Sandwiches

*Sandwiches Served with French Fries, Mariquitas or Arugula Salad*

*Cubano*, Roast Pork, Ham, Mustard, Pickles 18

Fried Cumin Crusted Grouper, Hot Tomato Salsa, Lemon Aioli 17

Grilled Tuna, Ponzu Marinated Red Onions, Avocado, Sesame Mayo, Brioche 16.5

Oven Roasted Turkey, Sweet and Sour Pickles, Swiss Cheese, Mustard 13

Burger, Onion, Lettuce, Tomato, Choice of Cheese 21

*Bacon 2 Avocado 2 Sunny Side up Egg 2 Sautéed onions 2*

### Entrees

Grilled Chicken Paillard, Arugula, Parmesan, Tostones 18

Grilled Angus Skirt Steak, Chimichurri, Arroz Mamposteo 29

Pasta, Zucchini, Yellow Squash, Rosemary, Parmesan 21

Grilled Swordfish, Eggplant Popcorn, Roasted Tomatoes 31

### Sides

Mamposteo Rice 8

Seasonal Vegetables 6

French Fries 8

Plantain Mariquitas 7

Avocado 6

Rice and Beans 6

Tostones 6

Arugula Salad 7

Asparagus 9

Yuca Mofongo with Creole Sauce 9

\*Consuming raw or undercooked meats, poultry, fish, shellfish or eggs may increase your risk of food borne illness.

GF - Indicates Gluten Free Selection