

# Menu

## STARTERS

**Stuffed Banana Peppers** \$16.9  
Spicy Sausage, Provolone,  
Marinara Sauce

**Stuffed Zucchini Ribbons** \$15.9  
Provolone, Asiago, Parmesan,  
Roasted Pepper Cream Sauce

**Jumbo Lump Crab Cake** \$20.9  
Red Onion Caper Sauce

**Fried Calamari** \$17.9  
Spicy Cherry Pepper & Lemon  
Butter Sauce

**Dynamite Shrimp** \$14.9  
Crispy Shrimp, Spicy Asian Cream  
Sauce

**Romano Artichokes** \$15.9  
Egg Battered, Lemon, Herbs,  
Parmesan, Garlic Aioli

**Meatballs** \$15.9  
Pork, Beef, Veal, Marinara, Ricotta  
Cheese, Creamy Polenta

**Tuna Tartare** \$17.9  
Jalapeño Vinaigrette, Crispy  
Wontons, Marinated Cucumbers

**Caprese** \$14.9  
Heirloom Tomatoes, Burrata,  
Fresh Basil, Balsamic Glaze

**Flatbread** \$MP  
Ask your server for the Chef's  
selection of the day

**Mussels** \$18..9  
Coconut & Green Curry Broth,  
Basil, Cilantro

**Shrimp Cocktail** \$20.9  
House Cocktail Sauce, Lemon

## SOUPS & SALADS

**Shrimp Bisque** \$7.9

**House Salad** \$7.9  
Mixed Greens, Cucumber,  
Tomatoes, Black Olives, Feta  
Cheese, Roasted Peppers, Andora  
Dressing

**Spinach Salad** \$9.9  
Strawberries, Red Onions,  
Mandarin Oranges, Candied  
Pecans, Goat Cheese, Strawberry  
Balsamic Dressing

**Soup Du Jour** \$6.9

**Wedge Salad** \$8.9  
Iceberg Lettuce, Tomatoes, Bacon,  
Blue Cheese Crumbles, Hard  
Boiled Egg, Blue Cheese Dressing

**Bibb Salad** \$9.9  
Artichokes, Red Onion, Carrots,  
Tomatoes, Roasted Pears, Toasted  
Almonds, Green Goddess Dressing

**Caesar Salad** \$8.9  
Garlic Croutons, Parmesan Crisp,  
Caesar Dressing

Andora  
RESTAURANT

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## ENTREES

**Kona Crusted Pork Ribeye** \$26.9

10oz Pork Ribeye, Whipped Potatoes,  
Green Beans, Herbed Butter

**Horseradish Crusted Cod** \$27.9

Creamy Horseradish & Panko Crusted  
Nordic Cod, Rice Pilaf, Asparagus,  
Lemon Butter Sauce

**Jumbo Lump Crab Cake** \$24.9

Red Onion Caper Sauce, Rice Pilaf,  
Asparagus

**Grilled Salmon** \$28.9

8oz Salmon Filet, Roasted Tomato  
Tabouleh, Asparagus, Harissa-Soy  
Glaze

**Andora Chicken** \$24.9

Sauteed Chicken, Tomatoes,  
Banana Peppers, Roasted  
Tomatoes, Artichokes, Caper  
Butter Sauce

**Linguini** \$23.9

Hot Sausage, Banana Peppers,  
Pepper Flakes, Creamy Tomato Sauce

**Asiago Tortelloni** \$24.9

Asiago Filled Pasta, Cherry  
Tomatoes, Spinach, Roasted  
Peppers, Garlic Butter Sauce

**Sesame Crusted Tuna** \$40.9

Yellowfin Tuna Seared Rare, Chilled  
Lo Mein, Marinated Vegetables,  
Sweet Teriyaki Sauce, Wasabi Aioli

**New Orleans Gumbo** \$26.9

Sauteed Chicken, Andouille  
Sausage, Roasted Peppers, Onions,  
Okra & Creole Red Sauce

**Swordfish** \$37.9

Citrus Pesto & Panko Crust,  
Asparagus, Roasted Tomatoes,  
Creamy Polenta & Rosé Vinegar  
Salsa Verde

**Pork Shank** \$36.9

Braised Pork Shank, Creamy  
Polenta, Garlic Pepper Relish, Citrus  
& Herb Sugo Finto

**Pappardelle** \$32.9

Braised Lamb Ragu, Spring  
Vegetables, Chicken Jus

**Veal Cannelloni** \$28.9

Veal & Mushroom Stuffed Crepes,  
Sauteed Spinach, Garlic Cream Sauce,  
Provolone, Parmesan Cheese

**Filet Mignon** \$51.9

8oz Filet, Whipped Potatoes,  
Asparagus, Balsamic Cippolini  
Onions, House Steak Sauce

## Wine Down Tuesdays!

All Bottles of Wine \$60 and under are ½ off

\*\*all prices reflect a cash payment, a 3% service charge will be added to credit card purchases