



Soup, Salads, & Appetizers

New England Clam Chowder Cup 9 Bowl 12 Bread Bowl 15

Mayan Salad lettuce, jicama, roasted beets, citrus, pumpkin seeds, queso fresco, chipotle-honey vinaigrette -or- Our Famous Caesar Salad croutons, flash-fried capers, Italian parsley, asiago cheese, anchovy 12
Add Chicken Breast 6 Rock Cod 8 Achiot Chicken 5 Or Shrimp & Cream Cheese Wontons 13

Fresh Mayan-Style Ceviche tossed with tomatoes, onions, cilantro, lime & a touch of habanero. Topped with cucumber & avocado, drizzled with olive oil, served with homemade tortilla chips Shrimp 18 Octopus 21 Combination 23

Mayan Entreés :||||| (=) < > ||||| :

**The items below are served with black beans and rice*

*Traditional Cochinita Pibil slowly roasted pork in banana leaves, Mayan spices & sour orange, served with homemade corn tortillas topped with pickled onions and cilantro 18
Choice of 3 tacos or tortillas on the side

Torta of Cochinita Pibil (pulled pork) grilled Telera bread with traditional oven baked pork, mayonnaise, tomato, lettuce, pickled onion, jalapeño, guacamole, homemade chili-lime potato chips 14

*Grilled Pock Chuc pork loin marinated in sour orange, lemon, Achiot & garlic, topped with fire roasted onions and cilantro, homemade corn tortillas 19

*Panuchos two pan-fried corn tortilla filled with black bean puree; topped with lettuce, fresh tomato, pickled onion, jalapeño, guacamole, tomato reduction Choice of Achiot Chicken, Cochinita Pibil or Bay Shrimp 18

Mayan Burrito 14” flour tortilla filled with Spanish rice, black beans, lettuce, jack & cheddar cheeses, red pickled onions, verde sauce & sour cream - topped with guacamole, salsa fresca, sour cream & cilantro 13
Add Achiot Chicken 5 Cochinita 5 Mayan scrambled eggs 3 Ragout of Vegetables 4

Mayan Burger natural ground chuck seasoned in blackened Mayan spices, served with french fries 13
Add Cheese 2 Add Roundman’s Apple Smoked Bacon 3

*Fresh Fish Tacos (Choice of Margarita Marinated Grilled Cod or Breaded Beer-battered Cod), two open-faced homemade corn tortillas, topped with Mayan slaw, cilantro, guacamole, salsa, verde sauce, sour cream 18

*Chicken Chile Verde Enchiladas, three corn tortillas filled with jack & cheddar cheese, topped with Achiot Chicken, onions, lettuce, verde sauce, guacamole, cilantro, queso fresco, and sour cream 17

*Chicken Fajitas Achiot Marinated Chicken, satuéed onions, bell & Pasilla peppers, flour tortillas 18

Tex-Mex Nachos corn tortilla chips, jack & cheddar cheese, beans, guacamole, salsa, jalapeño, verde sauce, olives, green onion, and sour cream 14
Add Achiot Chicken, Cochinita Pibil or Blackened Ground Chuck 5

Thai Burrito 14” flour tortilla filled with jasmine rice, match stick vegetables, ginger, thai basil, cilantro, lettuce, green onions, mint, sliced jalapeño peppers, mozzarella cheese and tequila thai sauce - topped with coconut red curry sauce 15 Add Coconut Prawns 10

Bean Dip Bowl black beans, cheese, red rice, salsa, guacamole, verde salsa, queso fresco, sour cream with chips 13
Add Achiot Chicken, Cochinita Pibil or Blackened Ground Chuck 5

Crispy Shrimp Wontons filled with cream cheese, bay shrimp & Mayan spices 12

Coconut Prawns flash fried, coconut red curry sauce & drizzled with sweet pepper coulis 14

Arancini flash fried, three lemon risotto balls filled with mozzarella & Italian spices, with a tomato-basil reduction, asiago & queso fresco 12

Sautéed Mayan Sweet White Corn Butter, lime, salt, cayenne pepper, smoked paprika, asiago & queso fresco 9

New York Steak Kebabs with Argentinian chimichurri, homemade chili-lime potato chips 14

Zucchini lightly breaded, deep fried, drizzled with a tomato-basil reduction, asiago & queso fresco 11

Panucho one pan-fried corn tortilla filled with black bean puree; topped with lettuce, fresh tomatoes, pickled onions, jalapeños, guacamole, tomato reduction Choice of Achiot Chicken, Cochinita Pibil or Bay Shrimp 9

Empanadas flash-fried homemade masa pillow filled with chicken & cheese, topped with pickled onions, cilantro, queso fresco, tomato-basil reduction 12
Tapas Trio Empanada, Arancini & Salbute (one each) 14

Papatzul (Mayan Dip) fire roasted tomatoes, ground butternut squash seeds, green onions, cilantro, queso fresco, touch of habanero & homemade tortilla chips 12

Chef Silver's Special Menu

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Bread Bowl 15

Mayan Salad lettuce, jicama, roasted beets, citrus, pumpkin seeds, queso fresco, chipotle-honey vinaigrette -or-

Our Famous Caesar Salad , croutons, flash-fried capers, Italian parsley, asiago cheese, anchovy 12

Add Chicken Breast 6 Rock Cod 8 Achiote Chicken 5 Or Shrimp & Cream Cheese Wontons 13

Freshly Shucked Oysters Habanero Tequila Garlic Lime sauce
Half Dozen 18 Dozen 32

A Little Touch of France: **Fresh King Salmon or Alaskan Halibut** lightly crusted in panko and pecans, served with buttery sweet corn, and asparagus finished with Silver's famous champagne cream sauce **35 / 38**

Fresh Rock Cod Paupiette filled with bay shrimp, king salmon, flambé mushrooms, three-cheeses, and fresh herbs de provence served with buttery sweet corn, and asparagus finished with Silver's famous Champagne cream sauce **35**

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Fresh Rock Cod Filet pan-seared, served with coconut jasmine rice, ragout of vegetables and topped with a bay shrimp salsa fresca finished with a smokey chipotle cream sauce **26**

Coconut Prawns flash-fried, served with coconut jasmine rice, ragout of vegetables drizzled with coconut red curry and sweet pepper coulis **26**

Mexican Wild Jumbo Prawns herb crusted served with three-cheese garlic mashed potatoes in a ragout of vegetables topped with a pineapple-mango salsa **29**

Rock Cod Fish & Chips beer-battered served with cucumber and cabbage coleslaw homemade tartar sauce and crispy fries **19**

Items below served with buttery broccoli, cauliflower, and carrots

Roundman's Prime Rib served with baked potato or three-cheese garlic mashed, beef au jus, horseradish, and sour cream (available Friday and Saturday only) **43**

Black Angus Roundman's New York Steak cooked to your perfect standards finished with a Cabernet Sauvignon beef essence served with three-cheese roasted garlic mashed potatoes **37**

Add 3 jumbo prawns 12

Surf & Turf 7 oz. black Angus New York and Three herb-crusted Jumbo Prawns, covered in cabernet sauvignon beef essence served with three-cheese roasted garlic mashed potatoes **35**

Pork Osso Bucco slowly braised with Mayan spices & fresh herbs, served with three-cheese roasted garlic mashed potatoes **35**

Free Range Rocky Jr. Chicken Breast oven-baked lightly breaded with Mayan spices finished with smoked bacon and mushroom gravy, served with three-cheese roasted garlic mashed potatoes **24**

Herb-Marinated Black Angus New York Kebabs drizzled with an Argentinian chimichurri and served with three-cheese roasted garlic mashed potatoes **26**

Pastas & More

World's Best Cioppino, prawns, Rock Cod, clams, Prince Edward Island black mussels, bay shrimp, tomatoes, onion, celery, garlic, shallots, white wine, basil, cream, Chef Silver's special prawn broth, topped with habanero coulis, and fresh grated asiago cheese. Served with sourdough toast **35** **Add Pasta 3**

Fresh Clam Linguini, creamy chipotle, white wine, basil-garlic broth, topped with asiago cheese and sourdough toast **25**

Achiote Chicken Linguini, basil cream sauce, topped with queso fresco & asiago cheese **23**

Marinara Linguine Pasta basil chiffonade, fresh grated asiago cheese **17** **add chicken breast 6**

Pesto Penne Pasta tossed in fresh homemade pesto sauce with a touch of cream and grated asiago cheese **17**

Fruit of the Sea

Meats & Poultry

Please tell your server if you have any food allergies - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness - Parties of six or more guests, 20% gratuity added, and a maximum of 4 split tickets. Thank you.

Cowlick's Ice Cream



Spicy Mayan Chocolate

A local favorite made exclusively for Mayan Fusion

Dark chocolate ice cream with dark chocolate chunks and special spices

French Vanilla Bean

One scoop 7 Two scoops 13



Warm Molten Chocolate Lava Cake 10

Liquid chocolate center, raspberry & chocolate sauce

Lemon Meringue Pie 10

The old-fashioned favorite

Blueberry Cobbler Cheesecake 11

Homemade Flan 7

Dessert Wine

Trentadue Chocolate Amore Port, Sonoma County 8/35



Fish and Chips 12

Kids Burger 9

Add Mix of Cheddar and Jack Cheeses + 2

Chicken Breast 6

or

Filet of Cod 12

Served with a Choice of Rice and Beans or Crispy Fries

Chicken Basket 8

Cheese Fries 5

Cheese Quesadilla 5

Add Meat + 3

Kids Burrito 6

Rice, Black Beans, Cheese, Sour Cream

Add Meat + 3

Nachos with Black Beans, Cheese, and Sour Cream 6

Add Meat, Chicken or Pork + 3

Kids Alfredo Pasta 6

Plain O Pasta with Butter 5

Black Beans with Cheese and Rice 4