

Pinchos Grill and Bar

	<u>Entree</u>	<u>appetizer</u>
❖ <u>Pinchos Salsa Salad</u> <i>(house specialty)</i> <i>A cold refreshing salad containing red beans, black beans, corn, mushrooms, onions, red peppers, yellow peppers, green peppers, tomatoes and a Balsamic Vinaigrette dressing.</i>	\$4.75	
❖ <u>Sesame Cucumber Salad</u> <i>(grandma's recipe)</i> <i>Thinly sliced cucumbers with an Asian Sauce and Sesame Seeds.</i>	\$4.75	
❖ <u>Mango Margarita Shrimps</u> <i>Served with a zesty yet fruity Mexican Tequila Sauce.</i>	\$24.50	\$9.95
❖ <u>Indian Tandoori Chicken Kebab</u> <i>A skewer of tender chunks of boneless chicken served with a Sweet Thai Chili Sauce.</i>	\$19.00	\$6.95
❖ <u>Honey Mustard Bourbon BBQ Mixed Skewer</u> <i>This dish includes Chorizo, Tenderloin, Porkloin, Chicken and Shrimp.</i>	\$25.50	\$10.95
❖ <u>Dark Rum Infused Blue Cheese Tenderloin Skewer</u> <i>Very untraditional but guaranteed to change the way you eat your meat. There is a medium hot home-grown chili pepper punch to this dish.</i>	\$24.50	\$9.95
❖ <u>Coffee-crusted Pork Tenderloin</u> <i>Served with a Kahlua 'n Cream sauce.</i>	\$20.50	\$7.95
❖ <u>Crook and Hook</u> <i>10 oz New York Striploin steak topped with 3 succulent Jumbo Shrimps. Served with 2 dipping sauces.</i>	\$29.00	
❖ <u>Herb-crusted Rack of Lamb</u> <i>Served with a home-made Apple & Mint Jelly</i>	\$32.00	
❖ <u>Espetada de Mariscos (Seafood Brochette)</u> <i>Tender chunks of assorted fresh fish and Shrimps on a skewer. Served with an Asian Soy and Mirin Sauce.</i>	\$24.50	
❖ <u>Grilled Aruban Wahoo fillet</u> <i>Served with a Garlicky Herb Butter Sauce.</i>	\$22.00	
❖ <u>Pan-seared Sashimi quality Yellow fin Tuna Yakitori</u> <i>Done to your liking. This Japanese sauce combines well with the meaty flesh of the fish.</i>	\$28.00	
❖ <u>Grilled Salmon with a Japanese Plum Wine and Orange Glaze</u> <i>This tangy sweet sauce is profoundly distinguished by a medium hot Papaya pepper relish.</i>	\$23.00	
❖ <u>Golden Snapper Creole</u> <i>A typical dish served with a tomato based sauce with local herbs & spices.</i>	\$21.00	
❖ <u>Pan-seared Caribbean Grouper</u> <i>A very tender white fillet served with an Apricot & Ginger Dipping Sauce.</i>	\$24.50	

15% service charge will be added to your bill. This is distributed among the staff on a point basis and becomes part of your server's salary. Additional gratuities are always appreciated.

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