

## *The Meat Market*

- **Thai Sweet Soy Chicken Filet**

**\$24.00**

*Tender boneless Chicken breast served with a Sweet Soy Sauce*

- **Boursin and Apple stuffed Pork Tenderloin**

**\$26.00**

*A delicious center cut served with a Kahua and Cream sauce*

- **Maple Bourbon BBQ Cowboy Pincho (skewer)**

**\$26.00**

*This dish includes Chorizo (sausage), Black Angus Tenderloin, Pork Tenderloin and Chicken Breast*

- **8 oz Black Angus Filet Mignon with a Truffle Butter Sauce**

**\$36.00**

Add 3 Jumbo Shrimp      \$13.00

Add a Lobster Tail      \$20.00

- **12 oz. Certified Angus Rib-Eye with Argentinian Salsa Verde**

**\$33.00**

- **12 oz. Veal Chop with a Roasted Red Pepper Jam**

**\$44.00**

- **Citrus Marinated Duck Breast**

**\$42.00**

*A juicy and tender breast marinated overnight and served with an Asian Orange Glaze*

## *The Seafood Market*

- **Grilled Garlic Shrimp**

**\$26.00**

*Slightly charred and served with an Herbed Garlic and Cognac Sauce*

- **Caribbean Twin Lobster Tails**

**\$44.00**

*Two flavorful lobster tails served with a Cool Pineapple-Curry Mayonnaise*

- **Espetada de Mariscos (Seafood Brochette)**

**\$27.00**

*Tender chunks of assorted fresh fish and Shrimp on a skewer. Served with an Asian Glaze*

- **Grilled Aruban Mahi Mahi Fillet**

**\$25.00**

*A delicate and flavorful fish. Served with a Local Tomato Basil and Rosemary Sauce*

- **Grilled Salmon with an Orange and Miso Glaze**

**\$25.00**

*This tangy sweet sauce is profoundly distinguished by a medium hot Papaya pepper*

- **Pan-seared Caribbean Grouper**

**\$24.00**

*A very tender white fillet served with an Apricot & Ginger sauce*

- **Fish of the Day**

**MP**

*Please consult with your server about today's catch or any other specials*

*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 monthly salary. Additional gratuities are always appreciated.*

*Plate charge for shared meals US\$10.00. This includes 2 side dishes and a sauce.*

*Menu and prices subject to change without notice*

## *Soup, Salads and Appetizers*

- **Seafood Bisque**

**\$11.00**

*A cup of the Chef's creative soup with an assortment of fish, shellfish, Cognac and Heavy Cream with herbs and spices*

- **Pickled Cucumber and White Grape Salad**

**\$8.00**

*Thinly sliced Cucumbers with an Asian Vinaigrette and Sesame Seeds*

- **Mediterranean Salad**

**\$10.00**

*Greens tossed in a Vinaigrette, Grape Tomatoes, Dried Dates and Feta Cheese*

- **Shrimp Ceviche**

**\$13.00**

*Chunks of Shrimp and Mango marinated in lemon juice*

- **Seared Ahi Tuna**

**\$13.00**

*Sesame Crusted Sushi Grade Yellowfin Tuna seared medium rare and served with Wakami Salad, pickled Ginger, Wasabi cream and an Asian Balsamic Vinaigrette reduction*

- **Mild Spicy Aruban Fish Cakes**

**\$9.00**

*Hand rolled fresh home-made fish cakes drizzled with a Cool Pineapple Curry Mayonnaise and topped with a tangy Tomato Salsa*

- **Grilled Shrimp**

**\$13.00**

*Three perfectly grilled Shrimp with an Herbed Garlic and Cognac Sauce*

- **Caribbean Conch Fritters**

**\$15.00**

*Deep fried and served with a French inspired Tarragon Mayonnaise*

- **Smoked Argentinian Chicken and Apple Chorizo**

**\$9.00**

*Complimented with the traditional South American Salsa Verde*

- **Black Angus Mini Slider Burgers**

**\$11.00**

*Grilled to your liking with melted American Cheddar Cheese and Tomato Salsa*

## *For the Kids*

*(Under 12 years)*

- **Kids Cheese Burger**

**\$12.00**

*Comes with a bag of Chips and a scoop of Ice Cream*

- **Kids Chicken Fingers**

**\$12.00**

*Comes with a bag of Chips and a scoop of Ice Cream*

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