



DINNER MENU

Ike's Bistro

APPETIZER

Fish Soup & Pica di Papaya

Creamy fish soup with pica di papaya aioli, pan bait, cilantro, and plantain chips

or

Potato croquette & Mesclun salad V

Homemade potato croquette served with mesclun salad, mango & sweet mustard vinaigrette

or

Roasted Poblano Soup

Roasted green poblano peppers blended into a mild creamy soup V/VG/GF

ENTREE

Land & Sea

4 oz filet mignon and black Tiger shrimp, served with mashed potato, seasonal vegetables and rosemary sauce

or

Red Snapper & Funchi

Pan seared red snapper with fried funchi, sweet peas & basil puree, sweet banana salsa and Creole sauce

or

Pasta Carbonara and Chicken

Homemade linguini pasta and grilled chicken, Carbonara sauce flavored with our locally grown basil

or

Cauliflower Steak V/VG

roasted cauliflower marinated with organic herbs and garlic olive oil, served with corn polenta fries, brussels sprout and truffle aioli

DESSERT


Pan boyo & cinnamon ice cream

Warm homemade bread pudding, cinnamon ice cream, sweet strawberry salsa, Chocolate tuile, strawberry powder

or

Passion Fruit parfait and berries V/VG/GF

Passion fruit parfait, wild berries, lime sauce and coconut ice cream

WE HOPE YOU'VE ENJOYED YOUR DINING EXPERIENCE
WITH US. PLEASE LET US KNOW YOUR FEEDBACK
WITH A REVIEW ON  tripadvisor®

THREE-COURSE
DINNER

\$40