



DINNER MENU

THE CHOPHOUSE

Appetizers

KESHI YENA

Baked stuffed cheese with chicken, capers, celery, carrot, green olives, onion & raisin served with polenta & plantain

BALCHI PISCA

Authentic Aruban fish fritters made from shredded fish and a blend of local flavors served crispy from the outside

Entrees

GRILLED 4OZ FILET MIGNON AND GRILLED CHICKEN BREAST

Served with pumpkin puree, seasonal vegetables and Chimichurri sauce

CATCH OF THE DAY

Ask your waiter for our catch of the day served with plantain, fried funchi (local polenta), crioyo rice and creole sauce

SHRIMP & PAPAYA SALSA

Sauté shrimp served with mashed potato, green asparagus and traditional papaya sauce

THREE-COURSE
DINNER

\$40

We hope you've enjoyed your dining experience with us. Please let us know your feedback with a review on



Desserts

QUESILLO AND VANILLA ICE CREAM

Aruban caramel flan served with vanilla ice cream and seasonal berries

