



DINNER MENU

The Chophouse

APPETIZER

Keshi Yena

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

or

Balchi Pisca

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

ENTREE

Grilled 4oz Filet Mignon and Grilled Chicken Breast

Served with pumpkin puree, seasonal vegetables and Chimichurri sauce

or

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

or


Shrimp & Papaya Salsa

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

DESSERT

Quesillo and Vanilla Ice cream

Aruban caramel flan served with vanilla ice cream and seasonal berries

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