



APPETIZERS

- BAR BITE TRIO Chicken wings, mozzarella sticks, pork slider, \$9
- ONION RINGS Deep-fried to a golden brown, \$8
- BRUSCHETTA CAPRESE Croutons, tomatoes, fresh mozzarella, arugula, \$9
- SHRIMP COCKTAIL Cocktail sauce, \$12
- CEVICHE Tender whitefish and shrimp, lime juice, cilantro, sweet potato, corn, avocado, \$9
- CHICKEN WINGS Choice of Frank's RedHot Sauce, blue cheese dressing or ranch dressing on the side, \$12
- PULLED PORK TACOS Flour tortilla, coleslaw, pico de gallo, \$12
- FISH TACOS Flour tortilla, tempura shrimp, guacamole, pico de gallo, \$12
- ESCARGOTS ESCOFFIER Herbed garlic butter, brioche, \$12
- CRAB CAKES Wakame, wasabi-soy mayo, \$14
- FRIED CALAMARI Chili-lemon drizzle, spicy tomato-olive sauce, \$11
- CHEESE AND CHARCUTERIE BOARD FOR TWO Dill pickles, marinated olives, hummus, mustard, marmalade, dried fruit, toasted nuts, \$19

SOUPS

- CORN CRAB CHOWDER, Cup \$8 Large Bread Bowl \$13
- CHICKEN NOODLE, Cup \$8 Bowl \$10
- DUTCH PEA SOUP WITH SMOKED SAUSAGE, Cup \$8 Bowl \$10

SALAD BOWLS

- CAPRESE Fresh mozzarella, tomato, crispy lettuce, olive oil, balsamic vinegar, \$10
- CAESAR Romaine lettuce, parmesan cheese, anchovy, croutons, Caesar dressing, \$9, with chicken breast \$15, with beef tenderloin or shrimp \$18
- CALAMARI Lettuce, boiled egg, capers, dill pickles, chili-herb vinaigrette, \$14
- HEALTHY Lettuce, tomato, quinoa, cauliflower, grilled vegetables, lemon vinaigrette, \$12
- COBB Chicken, tomato, egg, bacon, avocado, lettuce, blue cheese, \$14
- ASIAN BEEF Lettuce, edamame beans, green onion, cilantro, crispy noodles, peanut vinaigrette, \$16
- NIÇOISE Fresh pan-seared tuna steak, garlic shrimp, mixed salad, green beans, boiled potatoes, olives, anchovy, boiled egg, French vinaigrette, \$17
- CHICKEN CURRY WALDORF Curry mayonnaise, apple, celery, raisins, toasted walnuts, crispy wonton, \$16

PASTAS

- MAC AND CHEESE White cream sauce with mozzarella, cheddar, parmesan cheese, \$10
- FETTUCINI BROCCOLI ALFREDO White cream sauce, steamed broccoli, \$12, with chicken \$17
- SPAGHETTI AND MEATBALLS Homemade meatballs, tomato sauce, \$15
- SPAGHETTI BOLOGNESE Ground beef, tomato sauce, \$15
- CHICKEN PARMIGIANA Linguine, mozzarella, marinara, basil, parmesan cheese, \$17

12" PIZZA

- MARGHERITA Mozzarella, tomato, basil, olive oil, \$12
- TEX MEX Pulled pork, bacon, Monterey jack cheese, jalapeño, tomato, bell pepper sauce, \$15
- MEAT LOVERS Sausage, pepperoni, ham, mozzarella, tomato, pesto, \$15
- KALE PESTO Fresh kale, cauliflower, tomato, basil-kale pesto, mozzarella, \$15

WRAPS, SANDWICHES AND BURGERS

- Add fries to any sandwich, wrap or burger, \$3
- HOT DOG Served with sauerkraut, \$8
- CRAB CAKE SANDWICH Wasabi mayo, pickled cucumber, \$14
- CRISPY CHICKEN CAESAR WRAP Parmesan cheese, bacon, egg, Caesar dressing, romaine lettuce, \$12
- BBQ CRISPY CHICKEN SANDWICH Bacon, chipotle mayo, fried pickles, \$12
- ITALIAN MEATBALL SUB Mozzarella, marinara, \$12
- TEMPURA FISH SANDWICH Tartar sauce, lettuce, tomato, dill pickle, \$9
- PANINI CAPRESE Fresh mozzarella, tomato, arugula, pesto, \$12
- CLUB SANDWICH Herbed mayonnaise, tomato, Swiss cheese, turkey breast, bacon, boiled egg, \$12
- CHICKEN PARMIGIANA SUB Mozzarella, tomato, marinara, \$14
- CLASSIC HAMBURGER Onion, lettuce, tomato, \$10
- TIERRA DEL SOL CHEESEBURGER Bacon, onions, mushrooms, dill pickles, lettuce, tomato, \$12
- TEX MEX ANGUS CHEESEBURGER Monterey jack cheese, guacamole, pico de gallo, BBQ bacon, \$12
- VEGAN BURGER Black bean chickpea patty, pickled cucumber, kale leaves, vegan BBQ sauce, \$10

ENTRÉES

(Served with your choice of two sides: White rice, steamed mixed veggies, mashed potatoes, French fries, side salad, Dutch roasted potatoes or fresh fettuccine.)

- PETITE FILET Choice of: red wine sauce, truffle mushroom sauce, peppercorn sauce, \$26
- ORIENTAL CHICKEN Coconut lemongrass sauce, served with white rice, \$17
- KESHI YENA Traditional Aruban chicken stew, bell pepper, olives, onions, carrot, capers, celery, Gouda cheese gratin, \$17
- CARNI STOBA Traditional Aruban beef stew, carrots, potatoes, garlic, herbs, onions, celery, \$19
- CHAR SIU PORK TENDERLOIN Grilled Oriental BBQ pork, \$21
- JUMBO WHOLE SHRIMP FRA DIAVOLO Garlic, brandy, spicy tomato-basil sauce, \$26
- PAN-SEARED SALMON Citrus butter sauce, \$24
- FISH AND CHIPS Battered flaky whitefish fillet, tartar sauce, served with French fries \$19

FOR THE LITTLE ONES

- STEAK Served with French fries, \$13
- CHICKEN TENDERS Served with French fries, \$7
- SHRIMP Served with French fries, \$13
- SPAGHETTI Choice of Alfredo sauce, marinara or butter, \$7

SWEETS

- QUESILLO Butterscotch-caramel sauce, \$7
- LEMON CHEESECAKE Red fruit compote, \$7
- DUTCH APPLE CRUMBLE PIE Cinnamon, raisins, \$7
- CHOCOLATE BANANA BREAD Chocolate chips, brandy, chocolate sauce, \$7
- FRESH FRUIT SHERBET Red fruit coulis, mint, \$7
- ICE CREAM Vanilla, Chocolate, Strawberry, \$3 per scoop



BEER

SUPERBOCK DRAFT 16OZ \$8

STELLA ARTOIS \$6

HEINEKEN \$6

AMSTEL BRIGHT \$6

CORONA \$6

PRESIDENTE \$6

PRESIDENTE LIGHT \$6

MILLER LITE \$6

BUD LIGHT \$6

BALASHI \$5

BALASHI CHILL \$5

CRAFT BEER

Ask your server for today's available selection

WINES

BUBBLES

Sartori Erfo Prosecco, Gls \$9 Btl \$40

ROSÉ

Whispering Angel, Gls \$13 Btl \$60

WHITE

Barone Fini, Pinot Grigio, Italy Gls \$8 Btl \$35

Casa Rojo Marimorena, Albariño, Spain, Gls \$9 Btl \$40

Chateau Souverain, Sauvignon Blanc, California, Gls \$10 Btl \$45

Kim Crawford, Sauvignon Blanc, New Zealand, Gls \$12 Btl \$55

Columbia Crest Grand Estates, Chardonnay,

Washington State, Gls \$8 Btl \$35

Wente, Morning Fog, Chardonnay, California, Gls \$10 Btl \$45

RED

Layer Cake Pinot Noir, California Gls \$10 Btl \$45

Bouchard Pere & Fils Pinot Noir La Vignée, France Gls \$12 Btl \$55

Bogle Vineyards Merlot, California Gls \$10 Btl \$45

Piccini Orange Label Chianti, Italy Gls \$8 Btl \$35

Cline Ancient Vines Zinfandel, California Gls \$12 Btl \$55

Pascual Toso Malbec Reserva, Argentina Gls \$12 Btl \$55

Ca'Momi Cabernet Sauvignon, California Gls \$10 Btl \$45

Silver Palm Cabernet Sauvignon Gls \$14 Btl \$65

HOMEMADE SANGRIA

Red or White

Glass \$12 Pitcher \$55

PREMIUM COCKTAILS \$12

DARK & STORMY

Dark rum, lime juice, ginger beer

APEROL SPRITZ

Aperol, Prosecco, soda

MOSCOW MULE

Vodka, lime juice, ginger beer

SEELBACH

Bourbon, Prosecco, soda

BLOODY MARIA

Tequila, tomato juice, Worcestershire, salt and pepper rim

GIN COOLER

Gin, cucumber, rosemary, lime juice, tonic

WHISKIES AND BOURBONS

OLD PARR \$9

JOHNNIE WALKER BLACK LABEL \$9

JAMESON \$8

JACK DANIEL'S \$10

GLENFIDDICH 15 \$16

THE MACALLAN 12 \$14

MAKER'S MARK \$10

KNOB CREEK \$12

KNOB CREEK RYE \$12

TEQUILA

DON VALENTE BLANCO \$10

DON VALENTE REPOSADO \$12

GIN

TANQUERAY \$9

HENDRICK'S \$12

VODKA

TITO'S HANDMADE \$8

KETEL ONE \$9

GREY GOOSE \$10

RUM

HAVANA 7 AÑOS \$9

BACARDI \$8

CAPTAIN MORGAN \$9

DIPLOMATICO \$9