

APPETIZERS

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All prices are in US\$

Goat cheese wrapped in Italian Prosciutto ham
Pan seared served over mixed local organic lettuce, raspberry vinaigrette

Sesame crusted yellow fin tuna tataky

Wasabi green pea puree, Wakami cucumber salad, teriyaki glaze

14.95

HOT

Garlic Escargots ½ Dozen
Sizzling hot. Cooked in garlic herb butter

Fried Calamari
Tubes only, with marinara dipping sauce

Baltimore Style Crab Cake
Served with Roasted pepper aioli

14.95

SOUPS

Creamy Tomato Soup

Grandma's Recipe

8.50

Caribbean Seafood Soup

A must try!

<u>SALADS</u>

Caprese Salad

Sliced tomato,fresh mozzarella 'arugula, fresh basil, olive oil, pesto, aged balsamic glaze

Matthew's Salad

Grilled chicken breast, Golden delicious apple, walnuts, mixed organic local lettuce,
light curry dressing

Caesar Salad
9.50

Romaine lettuce, croutons, Caesar dressing, Parmesan cheese Add grilled chicken breast 5.25

Add seared shrimp 8.45









MAINCOURSES

	FROM THE WATERS	All prices are in US	S\$
	Pan Seared Atlantic Grouper Served with rice, seasonal vegetables and shrimp sauce	-	27.95
	Blackened Corvina Mashed sweet potato bacon hash, sautéed seasonal vegetables ,tomato	oineapple sauce	28.95
•	Piña Colada Shrimp Prepared with pineapple, Caribbean rum in a creamy coconut sauce seasonal vegetables	, rice and	31.95
	Sesame crusted Tuna Steak Seared and served with rice, seasonal vegetables, wasabi mayogre	tte and soy syrup	33.95
	FROM THE FIELDS Beef tips Beef tenderloin tips, fettucine and creamy truffle sauce		30.95
	8oz Filet Mignon Served with mashed potato, seasonal vegetables and red wine sauce		34.95
	Chicken Cordon Bleu Breaded chicken breast, stuffed with ham and Gouda cheese served with reseasonal vegetables and mushroom sauce	mashed potato	26.95
5	Surf & Turf Filet Mignon 6oz, garlic shrimp, mashed potato , seasonal vegetables and sauce	mushroom	34.95
Ō	ITALIAN Chicken Parmigiana Breaded chicken breast, covered in tomato sauce. Topped with mozzarella served over pasta— Freshly grated Parmesan cheese served table side	cheese,	25.95
	Lasagna Bolognese USDA Ground beef, mozzarella cheese, fresh tomato sauce		17.95
	Linguine Garlic Shrimp Sautéed shrimp tossed in a creamy garlic sauce		31.95









Breakfast Menu

EGGS		All prices are in US\$		
Sunny side Over easy Over medium Over hard Omelet		Two eggs Three eggs	5.95 7.50	
Scrambled TOPPING:	s			
Bacon Sausage Mushroom Cheese	1.90 1.10 1.90 1.35	Tomato Onion Virginia Ham Green pepper	0.80 0.80 1.35 0.80	
Eggs Benedict 2 poached eggs, English muffin, grilled Virginia smoked ham and hollandaise sauce				
PANCAKE Two pancakes Three Pancak Waffles French toast Add fresh stra Add blueberria Add walnuts Add Apple & C	es wberries es		4.25 5.25 4.50 5.25 1.90 1.35 1.10	
Bagel - cream English Muffin	resh fruit with yoghurt dip ocheese och - butter & jam noked salmon, cream cheese, co	apers & onions	9.50 3.75 3.50 10.55 4.25	
SIDES Bacon Sausage Ham	3.70 2.95 1.90	Pastechi ham&cheese Croquette Home fries with sautéed onions & bacon	4.25 2.05 4.25	



SPECIALS

	All prices are in US\$
Aruban Breakfast	10.95
Scrambled eggs , Pastechi(ham&cheese), croquette, Toast (white,wheat or raisin), Jam,Butter– Brewed coffee or Hot tea	
American Breakfast	10.95
Eggs : your way, Bacon & Saudage	
Toast (white, wheat or raisin), Jam, Butter—Brewed coffee or Hot tea	
Caribbean Breakfast	12.75
Small fruit bowl, Eggs: your way, side bacon	
Bagel or Toast , Jam, Butter, Cream cheese – Brewed coffee or Hot tea	
Mexican Breakfast	10.95
Vegetarian burrito with fried potatoes , Eggs, lettuce , Onions,Bell peppe	er
and mozzarella cheese - Brewed coffee or Hot tea	
Hangover steak	19.25
Steak topped with an egg, sunny side up, served with home fries	
FRESH JUICES	
Fresh OJ	4.25
Fruit shake	8.50
(watermelon or pineapple or honey dew or cantaloupe)	
BEVERAGES	
Regular coffee	3.25
Decaf coffee Espresso	3.25
Double espresso	3.25 4.25
Cappuccino	3.75
Cafe Latte	4.00
<u>OTHERS</u>	
Matthew's Bloody Mary	13.50
Glass Mimosa Mimosa for two	9.50 21.15
Brut Piccolo with .25L caraf fresh orange juice	21,10



LUNCH MENU

All prices are in US\$ **SOUPS** 8.50 **Creamy Tomato Soup** Grandma's Recipe **Caribbean Seafood Soup** 11.95 A must try! **SALADS Caesar Salad** 9.50 Romaine lettuce, croutons, Caesar dressing, Parmesan cheese Add grilled chicken breast 5.25 Add seared shrimp 8.45 **Caprese Salad** 12.70 Sliced tomato, fresh mozzarella , arugula, fresh basil, olive oil, pesto, aged balsamic glaze **Tuna Tataky Salad** 14.95 Sesame crusted sushi grade tuna, flash seared with hers, served on a green salad with peas, green asparagus dressed with wasabi mayogrette and soy syrup Chef Salad 10.55 Tossed greens topped with tomato, cucumber, bacon, croutons, ham, cheese, boiled egg, and a 1000 island dressing Matthew's Salad 13.95 Grilled chicken breast, Golden delicious apple, walnuts, mixed organic local lettuce, light curry dressing

Smoked Salmon or Chicken Caesar wrap Fresh Romaine lettuce with grilled chicken, Parmesan cheese, croutons and Caesar dressing rolled in a soft flour tortilla	Chicken Smoked salmon	10.55 12.75
French turkey wrap Thin sliced turkey, lettuce, French brie cheese, apple and mustard dressing, rolled In a soft flour tortilla		10.55



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Chunks of sautée	ed Argentine b	eef tenderloin, sautéed	onion, mushroom and bacc	on.
"Greg's Steak Sa	ndwich"			13.95
Bacon Pineapple	3.70 1.60	Fried egg	1.60	
Bacon				
Add: cheese	1.60	to, onion, ana picкies. S Fried onion	erved with French Fries 1.60	
• •	-	to onion and nickles C	aruad with Franch Frica	
Hamburger (USE)Δ) 807			11.95
with tartar dress	ing			
Lightly breaded f	filet of groupe	carefully fried and serv	red on a Italian garlic loaf b	read
Ship's Mate				13.95
•		h sautéed onion and sid	de of cole slaw. Served on a	bun
Pulled Sparerib S	Sandwich			10.75
tarragon mayo				
	rkey, bacon, St	viss cneese, lettuce, ton	nato, onions, pickles and	
Club Panini—Ho				10.75
				10.75
mayo dressing				
Sauteed chunks of chicken with bacon and pineapple, served on panini bread with paprika				n paprika
Matthew's Sand				10.75
SPECIALTY S	SANDWIC	HES		
Pan seared and s	served with ric	e, seasonal vegetables ,	creamy shrimp sauce	
Filet Grouper				27.95
Prepared with US	SDA ground be	ef, fresh tomato, basil e	and onions	
Lasagna Bologne	ese			17.95
MAINCOUR	<u>RSES</u>			
Gaacamore and i	rico de Gano			
Guacamole and I		i, beli pepper ana cheac	iai cheese, servea with soul	cream
The Mexican Vir	_	hall nanner and chade	lar cheese, served with soul	
The B4 10 1/6	_•			8.50
Sour cream, gua	camole and Pi	co de Gallo		
	=		nd cheddar cheese, served	with
The Mexican Chi	icken Quesadi	lla		12.75
QUESADILL	AS - Served	with tortilla chips and f	resh Pico de Gallo	10.75
OHECABILL	A C			

Served on a garlic loaf bread with homemade Ranch dressing