



"SERVING THE BEST STEAKS IN ARUBA SINCE 1959"

STARTERS	STEAKS & CHOPS	FISH & SEAFOOD
Lobster Bisque 14 Puff Pastry, Touch of Brandy, Vanilla Essence	<i>100% Certified Black Angus Beef Fired on our Charcoal Grill</i>	Shrimp Scampi ▲ 34 Sautéed with Garlic, Tomato, Fresh Basil Butter and White Wine served with Cappellini Noodles
Organic Tomato Soup ▲ 9 Fresh Basil, Extra Virgin Olive Oil	Filet Mignon 8oz 45	Sea Bass 39 Miso Glazed, Spinach and Roasted Red Pepper
Shrimp Cocktail 22 Served with Horseradish Cocktail Sauce	Petit Filet Mignon 6oz ▲ 38	Salmon ▲ 28 Wild Mushrooms, Corn Salsa, Red Wine Butter Sauce
Pan-Seared Scallops 18 Parsnip Purée, Cucumber Mint Salsa, Bacon Crumble	USDA Skirt Steak 8oz ▲ 28	Dual 6oz Caribbean Lobster Tail* 49
Seared Sesame Ahi Tuna ▲ 16 Seared Tuna, Fennel Marmalade, Togarashi Aioli, Wakame Cucumber	New York Prime Sirloin 16oz* 49	Snapper ▲ 34 With Tomatoes, Herbs, Peppers, Saffron Sauce, Zucchini Pasta
Jumbo Lump Crab Cake 17 Roasted Red Pepper Aioli, Lime Compote	Bone In Rib Eye 22oz** 54	
Burrata and Tomato ▲ 16 Sliced Beefsteak Tomato, Aged Balsamic, Pesto	Tomahawk Pork Chop ▲ 32 Thick Cut, Grilled, Braised, Bacon, Balsamic, Red Cabbage	POULTRY
	Double Cut Lamb Chops ▲ 46 4 Double Cut Chops, Mint Pistachio Pesto, Roasted Tomatoes	Roasted Half Chicken ▲ 24 Sautéed Spinach, Classic Mashed Potatoes
	32oz Porterhouse for Two**** 75 32oz Charcoal Grilled Aged USDA CAB	VEGETARIAN
SALADS	ENHANCEMENTS	Penne Primavera ▲ 23 Spinach, Olives, Tomatoes, Zucchini, Fire-Roasted Tomato Sauce <i>Add Chicken 10 or Shrimp 14</i>
Steakhouse Wedge ▲ 11 Lettuce, Applewood Smoked Bacon, Roma Tomatoes, Gorgonzola Chunks, Blue Cheese Dressing	<i>An addition to any Steak or Chop:</i>	Stuffed Bell Pepper ▲ 22 Roasted Bell Pepper, Sautéed Wild Mushrooms, Spinach, Seasoned Couscous
Caesar Salad ▲ 14 Romaine, White Anchovies, Bacon, Ciabatta Croutons	6oz Caribbean Lobster Tail** 20	
Mixed Greens ▲ 9 Shaved Carrots, Radishes, Tomatoes Cucumber, Red Wine Vinaigrette	Jumbo Lump Crab Cake** 14	
	Grilled Shrimp 2pcs* 12	
	Steak Sauces: Green Peppercorn, Béarnaise, Red Wine Demi-Glace, Portabella, Chimichurri, Roasted Garlic Herb Butter	
"Chop House" Martini Salad 14 Chopped Romaine Lettuce, Hearts of Palm, Sliced Egg, Tomatoes, Blue Cheese, Bacon, Sweet Pepper, Creamy Ranch Dressing, served "shaken not stirred"	SIDES	3-Course Prix Fixe Menu 65 <i>Compose your own menu by choosing one ▲ marked Starter, Salad, Main Course, Dessert & Side Dish.</i>
	Macaroni & Cheese ▲ 6	
	Mashed Potatoes ▲ 6	
	Sautéed Mixed Mushrooms ▲ 8	
	Creamed Spinach ▲ 6	
	Grilled Asparagus ▲ 9	
	Jumbo Baked Potato ▲ 8 Plain or Fully Loaded	

All prices are subject to 15% service charge and 3.5% sales tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Guests with food allergies or specific dietary requirements, please ask to speak to a manager.

Full Meal and Beverage plan includes an appetizer, a main course, a side and a dessert.

NOTE: a surcharge of \$10 will be added for each * with star marked items.