



STARTERS

Lobster Bisque Puff Pastry, Touch of Brandy, Vanilla Essence	15
Onion Soup Gratinée Hennessy & Heineken, Sweet Onions, Gruyère Cheese, Garlic Croutons	11
Shrimp Cocktail* Served with Horseradish Cocktail Sauce	23
Seared Sesame Ahi Tuna Seared Tuna, Fennel Marmalade, Togarashi Aioli, Wakame Cucumber	17
Crab Cakes Roasted Red Pepper Aioli, Capers, Aruban Funchi	17
Burrata and Tomato Local Handmade Burrata, Tomato, Balsamic Reduction Basil Oil	16

SALADS

Steakhouse Wedge Lettuce, Bacon, Roma Tomatoes, Gorgonzola Chunks, Blue Cheese Dressing	13
Caesar Salad Romaine, White Anchovies, Bacon, Ciabatta Croutons	16

VEGETARIAN

Pasta Puttanesca Garlic, Tomatoes, Black Olives, Capers	24
Mushroom Risotto Arborio Rice cooked in a Well-Seasoned Vegetable Broth with Sautéed Local Aruban Mushrooms	22

POULTRY

Organic Chicken Parmigiana Crisp Panko Crust, Mozzarella, Spaghetti and Marinara Sauce	30
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SIDES

Gouda Cheese Croquettes	9
French Fries	7
Balsamic Grilled Vegetables	8
Sautéed or Creamed Spinach	9
Grilled Asparagus	9
Mashed Potatoes	8
Sautéed Mixed Mushrooms	8
Jumbo Baked Potato Plain or Fully Loaded	8
Lobster Mac & Cheese	12

All prices are subject to 18% service charge. • Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform your server of any food allergies or specific dietary requirements. 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 item.



STEAK & CHOPS

Filet Mignon 8oz*	49
Petit Filet Mignon 6oz •	42
New York Prime Sirloin 16oz*	53
Rib Eye Steak 16oz •	46
Cowboy Steak 22oz***. Bone-In Rib Eye	89
Center Cut Top Sirloin 12oz • Center-Cut for Tenderness. Lean, Hearty and Full of Flavor. Seasoned and Seared	38
Double Cut Lamb Chops*. 4 Double Cut Chops, Walnut Pesto, Roasted Tomatoes	53
Grilled Churrasco • Skirt Steak served with a Green Herb Mojo Sauce	36

Sunset
Surf & Turf** 65
6oz Filet Mignon •
6oz Lobster Tail •

FISH & SEAFOOD

Sea Bass • Miso Glazed, Spinach and Roasted Red Pepper	41
Pan Roasted Norwegian Salmon • Fennel & Orange Salad	31
Pan Fried Grouper • Herb Polenta, Spinach, Old-Fashioned Mustard Sauce	41
Twin Caribbean Lobster Tails**.	65

ARUBAN FAVORITE

Aruban Seafood Risotto Arborio Rice Cooked in Fresh Lobster Sauce, Shrimps, Scallops, Mussels, Clams and Local Grouper	35
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ENHANCEMENTS

Searched Foie Gras*	12
Jumbo Lump Crab Cake*	12
Grilled Shrimp 2pcs*	16
Add Lobster Tail***	32

STEAK SAUCES

Green Peppercorn Brandy Demi-Glace
Old Fashioned Mustard Cream Sauce
Béarnaise
Chimichurri

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