













BREAKFAST - LUNCH - DINNER - ALL DAY - BEVERAGES





HOT AND COLD BEVERAGES

ASSORTED JUICES 6

Orange, Cranberry, Apple, Pineapple, Tomato

ASSORTED MILK 6

Regular, 2% milk, Soy, Almond, Oat milk add 1

HOT BEVERAGES 4

Coffee, Tea, Decaf Coffee, Hot Chocolate

STARTERS

ASSORTED CEREALS 8

Served with a choice of milk

OATMEAL 10

Served with raisins, brown sugar, and choice of milk

GRANOLA & BERRIES 13

Choice of plain or fruit yoghurt, granola, and fresh berries

FRUIT BOWL 12

Assortment of fresh cut fruits & berries

SMOKED SALMON 11

Smoked salmon, bagel, cream cheese, red onion, capers, lemon wedge

FAVORITES

CONTINENTAL BREAKFAST 17

Choice of juice, choice of cereal & milk, pastries, cut fruits, plain or fruit yoghurt

TWO EGGS ANY STYLE 16

(SCRAMBLED, FRIED, BOILED OR POACHED)
Served with choice of wheat or white toast, butter, hash browns, bacon & sausage

CREATE YOUR OWN OMELET 18

Choice of cheese, bacon, ham, sausage, tomato, onion, mushroom and spinach. Served with choice of wheat or white toast, butter, hash browns, bacon & sausage

PANCAKES OR WAFFLES (4 PCS) 12

With butter, maple syrup and topping of your choice (ask for our available toppings)

EXTRA SIDES 6

Breakfast potatoes, Hash Browns, Pork sausage or Bacon





STARTERS

GROUPER CEVICHE 16

Lime, sweet potato, chili pepper, corn, red onion, cilantro Served with corn tortilla chips

HUMMUS (V) 16

Traditional hummus, roasted cherry tomatoes, olive oil, almonds, chickpeas, toasted vegan bread, alfalfa sprout

SEA BREEZE SALAD (V) 16

Mixed baby lettuce, gouda, brie, raisins, pickled baby onions, salted mixed nuts, grissini, honey mustard

CAESAR SALAD 14

Crisp Romaine lettuce, homemade Caesar dressing, shaved Parmesan, Crouton

ADDITIONS

Grilled Chicken Breast 6 Shrimp 8

SOUP OF THE DAY 10

Fresh prepared daily by our chefs

SPECIALTIES

CLUB SANDWICH 14

White toast, ham, turkey, bacon, gouda cheese, fried egg, tomato, lettuce, herb aioli. Served with potato chips

SPICY TUNA WRAP 18

Spinach flour tortilla, seared ahi tuna, lettuce, pico de gallo, cucumber, spicy mayo. Served with potato chips

CHICKEN WINGS 22

Served with crudités, blue cheese dip, fries

BACON & CHEESE BURGER 18

Sesame bun, American cheese, bacon, lettuce, tomato, onion, pickles, fries





STARTERS

BRUSCHETTA (V) 12

Toasted baguette, basil aioli, diced tomatoes, kalamata olives, capers, red onion, fresh basil, shaved Parmesan cheese

INSALATA CAPRESE 16

Fresh mozzarella cheese, roasted cherry tomatoes, basil aioli, tossed arugula, Balsamic reduction, drizzle of extra virgin olive oil

CASSERUOLA DI FUNGHI E GORGONZOLA 16

Fresh mushroom, gorgonzola, pancetta, onion, brandy, herb butter, truffle oil, crouton

SOUP OF THE NIGHT 12

Fresh prepared daily by our chefs

ENTRÉES

SPAGHETTI NAPOLETANA (V) 18

Tomato sauce, cherry tomatoes, onion, garlic, white wine fresh basil, Pecorino cheese

TAGLIATELLE ALLA BOLOGNESE 24

Braised ground beef, pork, red wine, tomato sauce and fresh basil

SCAMPI 28

Linguini, shrimp, olive oil, garlic, onion, tomato, sundried tomato, fresh basil, Parsley, Parmesan cheese, Herb butter

LINGUINE FRUTTI DI MARE 32

Shrimp, mussels, calamari, scallops, onion, garlic, white wine. Choice of Alfredo or Tomato sauce

GRILLED SALMON 36

Gorgonzola risotto, charred asparagus, balsamic pickled cucumbers

NEW YORK STRIP (10°Z) 45

Mashed potato, charred asparagus, grilled onion, red wine and balsamic glaze

ORGANIC CHICKEN BREAST 26

Mashed potato, creamed spinach, glazed baby carrots, porcini and brandy sauce

MEDITERRANEAN BURGER 22

Arugula, sundried tomato, red onion, basil aioli, fresh mozzarella, fries





KIDS

PASTA 10

Spaghetti with choice of butter, tomato or Alfredo sauce. Served with Parmesan cheese

JR. CHEESE BURGER 10

USDA beef patty, American cheese, fries

CHICKEN TENDERS 10

Chicken tenders (3pc), fries, honey mustard sauce

GRILLED CHEESE SANDWICH 10

Choice of wheat or white bread, American cheese, fries

DESSERTS

TIRAMISU 9

Traditional

NY STYLE STRAWBERRY CHEESE CAKE 10

FUDGE BROWNIE 10

With walnuts and salted caramel sauce

PISTACHIO CRÈME BRULEE 9

Pistachio, dried apricots whipped cream

CANNED SOFT DRINKS

COKE, COKE ZERO, SPRITE, TONIC WATER, GINGER ALE, SODA 4

BOTTLED WATER 3







SPECIALTY DRINKS

ARUBA ARIBA 12

Vodka, light rum, banana liquor, triple sec, fruit punch

PINA COLADA 11

Dark rum, pineapple juice, coconut milk

SEABREEZE 11

Vodka, cranberry juice, grapefruit juice

ORIGINAL MOJITO 11

White rum, lime, fresh mint, sugar syrup, soda water

CLASSIC COSMO MARTINI 14

House Vodka, orange linquer, mango, fresh lime, cranberry juice

ARUBA SLAMMER 14

Vodka, white rum, triple sec, peach schnapps, cranberry juice

CLASSIC OLD FASHION BOURBON 16

Knob Creek, angostura bitters, sugar

SELECTED WINES AND BEERS

HOUSE WINES 10

Chardonnay, Merlot, Sparkling, Rose, Pinot Grigio

LOCAL BEERS 7

Balashi, Balashi chill

IMPORTED BEERS 9

Heineken, Amstel Bright, Corona, Corona Light, Miller, Budweiser, Bud Light, Coors Light