



## DINNER MENU

### COLD STARTERS

#### SEA BREEZE SALAD 🌿

Local lettuce mix, gouda, brie, raisins, pickled pearl onions, salted mixed nuts, grissini, honey mustard dressing. 16

#### CRISPY APPLES & GORGONZOLA SALAD 🌿

Local lettuce mix, gorgonzola, candied pecans, dried cherries, green apple, red apple, dried figs, pomegranate dressing. 19

#### SPICY TUNA TARTARE 🔥

Marinated Ahi tuna, crispy nori, sesame oil, black sesame seeds, spicy curry mayo, pickled cucumber, spring onion, radish, sriracha. 17

#### SHRIMP COCKTAIL

Shrimp tossed with lime juice, cocktail sauce, papaya hot sauce, celery, red onion & cilantro. Served with choclo & cancha corn. 16

### HOT STARTERS

#### GOAT CHEESE DUET 🌿

Creamy goat cheese served 2-ways, fried and brûléed, black grapes compote, orange gel, toasted almonds, apple compote, candied walnuts, baguette. 16

#### CRISPY PORK BELLY 🌿

Crispy pork belly, peanut sauce, toasted peanuts, pickled pearl onions, chimichurri. 16

#### CHARRED OCTOPUS 🌿

Tender braised & charred octopus, Spanish chorizo, pea puree, radish, pickled baby onions, chimichurri. 20

#### SHRIMP & ROASTED CORN CHOWDER

Shrimp, fresh roasted corn, cream, smoked bacon, spring onion, butter croutons. 16

### FISH & SEAFOOD

#### SALMON 🌿

Leek puree, sautéed leeks, peas, chimichurri. 35

#### GRILLED RED SNAPPER 🌿

Creole sauce, pickled pearl onions, plantain. 39

#### PAN SEARED SEABASS 🌿

Roasted beetroots, roasted cherry tomatoes, shallots, braised leeks, basil oil, balsamic vinegar. 45

#### GRILLED JUMBO PRAWNS 🌿

Sautéed leeks, pickled jalapeño, bacon beurre blanc sauce. 45

| *All Fish & Seafood are served with creamy polenta*

### CHEF SPECIALS

#### HERB CRUSTED ORGANIC CHICKEN BREAST

Organic chicken breast crusted with fresh herbs, dijon mustard, shimeji mushroom, mushroom broth, pine nuts, braised leeks. 26

#### VEGAN POLENTA 🌿 🌿

Creamy polenta, baby carrots, roasted red beets, romesco sauce, pickled baby onions, toasted pistachio. 26

#### SEA BREEZE BURGER

8oz black angus beef patty, gorgonzola cheese, sundried tomato, sauteed mushrooms, roasted red pepper, Worcestershire glaze, crispy fried onion, arugula, brioche bun. 24

### STEAK & CHOPS

#### LAMB CHOPS 🌿

Berries & mint gastrique. 58  
ALL INCLUSIVE MEAL PLAN SURCHARGE 13

#### RIBEYE 🌿

Grain fed USDA 16 oz cut well marbled for full flavor. 60  
ALL INCLUSIVE MEAL PLAN SURCHARGE 15

#### NY STRIP 🌿

Grain fed USDA 10 oz beef strip. 45

#### FILLET 🌿

Grain fed USDA tender cut of tenderloin. 45

| *All meats are grilled to your choice of temperature and served with our signature herb butter, sweet potato puree, pickled red onion and 1 choice of sauce*

### BEST OF BOTH WORLDS

#### REEF & BEEF

6 oz Fillet Mignon & 6 oz Rock Lobster tail. 65  
ALL INCLUSIVE MEAL PLAN SURCHARGE 20

#### STEAK SAUCES 3

CHIMICHURRI

SHIMEJI MUSHROOM & BRANDY

RED WINE & BALSAMIC

GREEN PEPPERCORN & BOURBON

GORGONZOLA

MUSHROOM BRANDY

#### CHOICE OF TEMPERATURE

**RARE**  
Cool red center

**MEDIUM RARE**  
Warm red center

**MEDIUM**  
Warm pink center, touch of red

**MEDIUM WELL**  
Warm brown center, touch of pink

**WELL DONE**  
Hot brown center, no pink

#### SIDES 8

BROCCOLI

SAUTEED MUSHROOMS

GRILLED ASPARAGUS

SEASONED WEDGES POTATOES

POTATO & ROASTED GARLIC MASH

JASMIN RICE

### DESSERTS

#### WHITE CHOCOLATE & RASPBERRY BLONDIES

Served with chocolate gelato. 9

#### BROWNIE A LA MODE

Fudge brownie with walnuts, salted caramel, served with vanilla gelato. 12

#### APPLE TARTLET WITH ALMOND CRUNCH

Served with cinnamon gelato. 10

#### BERRIES COBBLER

Served with vanilla gelato. 9

#### PISTACHIO CRÈME BRULEE

Salted pistachio, dried apricot, whipped cream. 9

🌿 Vegan   🌿 Gluten Free   🌿 Vegetarian   🔥 Super Spicy

All prices are in US Dollars and are subject to a 15% service charge. All sales taxes are included.

• Prices are subject to change without notification.

• Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

• \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## WINES & DRINKS

---



### SPARKLING SELECTIONS

---

B&G ST LOUIS BRUT, FRANCE 9☞

VILLA SANDI PROSECCO, ITALY 11☞ AI 2 40 1

MOET & CHANDON IMPERIAL, FRANCE 125 1



### REDS SELECTIONS

---

SANTA JULIA PINOT NOIR, ARGENTINA 9☞

SANTA JULIA MERLOT, ARGENTINA 9☞

SANTA JULIA CABERNET SAUVIGNON,  
ARGENTINA 9☞

CUPCAKE PINOT NOIR,  
CALIFORNIA 11☞ AI 4 45 1

SPELLBOUND BY MICHAEL MONDAVI MERLOT,  
CALIFORNIA 48 1

TRIVENTO RISERVA MALBEC, ARGENTINA 38 1

JOSH CELLARS CABERNET SAUVIGNON,  
CALIFORNIA 40 1

CASA ROJO THE INVISIBLE MAN TEMPRANILLO,  
SPAIN 65 1



### ROSE & WHITES SELECTIONS

---

TERRE DEL NOCE ROSE, ITALY 9☞

SANTA JULIA PINOT GRIGIO, ARGENTINA 9☞

SANTA JULIA SAUVIGNON BLANC,  
ARGENTINA 9☞

SANTA JULIA CHARDONNAY, ARGENTINA 9☞

DOUGLAS HILL ROSE CALIFORNIA 11☞ AI 2 40 1

ALMA MORA PINOT GRIGIO,  
ARGENTINA 11☞ AI 2 40 1

JOSH CELLARS SAUVIGNON BLANC,  
CALIFORNIA 45 1

DR LOOSEN RIESLING, GERMANY 48 1

ANTERRA MOSCATO, ITALY 38 1

ROBERT MONDAVI PRIVATE SELECTION  
CHARDONNAY, USA 48 1



### FROZEN SENSATIONS 11

---

#### WILDBERRY LEMONADE

House Vodka, Wildberry, Lemonade

#### ORIGINAL MOJITO (frozen/rocks)

Local Rum Tropical, Lime Juice, Fresh Mint, Sugar Syrup,  
Soda Water

#### ORIGINAL MARGARITA

Local Tequila, Orange Liqueur, Sweet & Sour Mix

*Ask Bartender for flavors*



### BOURBON SPECIALTIES 16

---

#### CLASSIC OLD FASHION

Knob Creek, Angostura Bitters, Sugar

#### BAKER'S TEA

Baker's Bourbon, Iced Tea, Fresh Mint, Simple Syrup,  
Orange Juice

All prices are in US Dollars and are subject to a 15% service charge.  
Wine bottles are not included in the All Inclusive Meal Plan.  
Prices are subject to change without notification.  
Responsible drinking advised



### TROPICAL

---

#### PAIN KILLER 13

Local Rum, Orange Juice, Pineapple Juice,  
Coco Mix-served on the rocks

#### ARUBA Ariba 12

Local Vodka, White Rum, Banana Liqueur, Triple Sec,  
Fruit Punch, Grenadine

#### LIZA'S LOVE 13

Local Dark Rum, Triple Sec, Pineapple Juice, Orange Juice

#### HOLIDAY INN ICE TEA 13

Local Rum, Vodka, Triple Sec, Tequila-Sweet & Sour Mix,  
Mint, Sprite

#### TEQUILA SUNRISE 12

Local Tequila, Orange Juice, Grenadine



### BAR ARTS

---

#### ARUBA SLAMMER 14

Vodka, White Rum, Triple Sec, Peach Schnapps, Cranberry juice

#### MANGO TANGO 15

Vodka, Triple Sec, Mango, Strawberry Mix

#### BRAINWASHER 15

Local Rum, Vodka, Triple Sec, Tequila, Gin, Amaretto,  
Blue Curacao, Red Grenadine, Sweet & Sour Mix, Sprite

#### MAKER'S SQUASH 14

Maker's Mark, Orange Juice, Lemon Juice, Simple Syrup



### MARTINIS 14

---

#### CLASSIC COSMO

House Vodka, Orange Liqueur, Fresh Lime, Cranberry Juice

#### CARIBBEAN COSMO

House Vodka, Orange Liqueur, Mango, Fresh Lime,  
Cranberry Juice

#### WHITE CHOCOLATE

House Vanilla Vodka, White Chocolate Liqueur, Cream



### SMOOTHIES 8

---

#### MANGO

#### STRAWBERRY

#### LIME

#### ICE CREAM



### BEERS

---

#### DOMESTIC BEER 7

Draft Balashi / Chill

#### CAN 8 / Bucket 35

Balashi / Chill

#### INTERNATIONAL BEER 9 / Bucket 42

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