

IN ROOM DINING



Ext 6680

Entrées Specialties

Organic Chicken Parmigiana 28
Crisp Panko Crust, Mozzarella, Penne Pasta and Marinara Sauce

Center Cut Sirloin 12oz • 32
Center Cut for Tenderness. Lean, Hearty and Full of Flavor. Seasoned and Seared

Filet Mignon 6oz* • 42
Green Peppercorn Sauce, Baby Potatoes

Filet Mignon 8oz* • 49
Green Peppercorn Sauce, Baby Potatoes

Salads

Steakhouse Wedge 13
Romaine Lettuce, Applewood Smoked Bacon, Roma Tomatoes, Gorgonzola Chunks, Blue Cheese Dressing

Caesar Salad 16
Romaine, White Anchovies, Bacon, Ciabatta Croutons
Additions:

Searched Tuna • 7 Grilled Chicken 6 Grilled Shrimp 7 Salmon • 7

Fish & Seafood

Sea Bass* • 41
Miso Glazed, Spinach and Roasted Red Pepper

Pan Roasted Norwegian Salmon • 31
Fennel & Orange Salad

Grouper & Shrimp Tacos (3) 26
Crispy Grouper, Shrimp, Coleslaw, Mango Fruit Salsa, Flour Tortillas and Chipotle Cream

Burgers

Bacon & Gouda Burger • 18
Served with Lettuce, Tomato and French Fries

Mushroom Swiss Burger • 18
Caramelized Onions, Lettuce, Tomato and French Fries

Bacon Blue Cheese Burger • 18
BBQ Sauce served with Lettuce, Tomato and French Fries



Side Options

French Fries 7

Grilled Asparagus 9

Balsamic Grilled Vegetables 8

Sautéed or Creamed Spinach 9

Mashed Potatoes 8

Jumbo Baked Potato 8
Plain or Fully Loaded

Appetizers

Shrimp Cocktail 23
Served with Horseradish Cocktail Sauce

Burrata and Tomato 16
Sliced Beefsteak Tomato, Aged Balsamic, Creamy Burrata, Pesto, Roasted Coal Fired Peppers

Searced Sesame Ahi Tuna • 17
Searced Ahi Tuna, Fennel Marmalade, Togarashi Aioli, Wakame and Cucumber

Crab Cake Sliders (3 pcs) 16
Dill Tartar Sauce

Chicken Quesadilla 16
Flour Tortilla, Spiced Chicken, Pico de Gallo, Jack and Cheddar Cheese, with Guacamole, Sour Cream and Salsa

Local Gouda Cheese Croquettes 9

Buffalo Wings 8pcs 12
Blue Cheese Dip

Aruban Local Platter Basket *for two (2)* 31
4 Local Gouda Cheese Croquettes, 6 Buffalo Wings, French Fries, 2 Crab Cakes, Mini Quesadilla

Pasta

Pasta Puttanesca 23
Tomato, Olives, Capers and Garlic

Penne Pasta with Pomodoro Sauce 19



Kids Burger • 10
USDA Beef, Cheese, Bacon & French Fries

Chicken Tenders 10
2 Chicken Tenders, Honey Mustard Dressing and French Fries

Grilled Cheese 9
American Cheese on White or Wheat Bread and French Fries

Pasta 13
Buttered Spaghetti or Penne with Parmesan & Tomato Sauce

Desserts

Triple Chocolate Torte 10
Dark, Milk and White Chocolate Ganache

New York Cheesecake 10

Chocolate Soufflé 13
Coconut Crust and served with Vanilla Ice Cream

Gelato 9

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Drinks

CHAMPAGNE & SPARKLING

	GL	BTL
Prosecco, La Marca, IT	12	47
Prosecco Superiore DOCG, Col de' Salici Extra Dry, IT	14	54
Champagne, Möet & Chandon, Imperial Brut	19	119

WHITE WINES

	GL	GL½	BTL
Pinot Grigio, Santa Cristina, IT	11	17	43
Sauvignon Blanc, Matua, NZ	12	18	46
Sauvignon Blanc, Kim Crawford, NZ			54
Moscato, Quady Electra, CA	12	18	46
Chardonnay, Josh, CA	12	18	46
Chardonnay, Kendall-Jackson 'Vintner's Reserve', CA	14	21	54

ROSÉ

	GL	GL½	BTL
Whispering Angel, Côtes de Provence, FR	14	21	54

RED WINES

	GL	GL½	BTL
Pinot Noir, Hob Nob, Pays d'Oc, FR	12	19	50
Pinot Noir, Meiomi, CA			65
Merlot, H3 Columbia Crest, WA	14	21	54
Malbec, Catena, Mendoza, AR	16	25	62
Chianti, Santa Cristina Superiore, Tuscany, IT			54
Cabernet Sauvignon, Josh Cellars, CA	13	20	50
Cabernet Sauvignon, Bonanza, CA	14	21	54
Red Blend, 7 Moons, CA	14	21	54

BEERS

Amstel Light, Holland	8.50
Amstel Bright, Holland	8.50
Balashi, Aruba	7
Balashi Chill, Aruba	7
Budweiser, U.S.A.	8.50
Bud Light, U.S.A.	8.50
Carib, Trinidad & Tobago	8.50
Coors Light, U.S.A.	8.50
Corona, Mexico	8.50
Corona Light, Mexico	8.50
Heineken, Holland	8.50
Miller Light, U.S.A.	8.50

CRAFT BEERS

Rogue Dead Guy Ale, 6 Hop IPA	10.50
Abitha Purple Haze	10.50

All prices are in US\$ and are subject to 18% service charge and a \$4 delivery charge will be added to your check