



LA BALANDRA

BAR & RESTAURANT

APPETIZERS & SALADS

SOUP OF THE DAY \$12

SPINACH & ARUGULA SALAD

Roasted Peppers, Fennel, Goat Cheese, Pine Nuts, Tropical Dressing **\$16**

CAPRESE SALAD

Tomato, Mozzarella di Bufala, Pesto, Extra Virgin Olive Oil **\$16**

CARIBBEAN LOBSTER SALAD

Romaine Lettuce, Cucumber, Bacon, Cherry Tomatoes, boiled egg, and cocktail sauce **\$19**

BEEF CARPACCIO

Pine Nuts, Shaved Parmesan, aioli & Arugula **\$19**

HOMEMADE RAVIOLI

Wild Mushrooms with Truffle & Chives **\$18**

PAN SEARED SCALLOPS

Potato Puree, Prosciutto Crumbs and Chorizo Oil **\$17**

ENTRÉES

CATCH OF THE DAY

Grilled Fresh, Local Catch served with Plantains, Funchi and Vegetables **\$29**

EGGPLANT & ZUCCHINI PARMIGIANA

Grilled Eggplant, Zucchini, crispy Mozzarella and Pomodoro Sauce **\$24**

GOURMET CHEESE BURGER

8 oz. Ground Sirloin with Blue cheese, Bacon, Egg, Mushroom, French Fries **\$20**

CREAMY BALSAMIC MUSHROOM BACON CHICKEN

Served with white rice, and vegetable **\$28**

LOBSTER RISOTTO

Green Asparagus, Mushrooms, Parmesan Cheese **\$30**

CREAMY JUMBO SHRIMP PESTO TAGLIATELLE

Creamy shrimp with Pesto sauce and parmesan cheese **\$30**

FILET MIGNON

8 oz. with Red Wine Sauce, caramelized onions & Chef's Vegetables **\$39**

RIBEYE STEAK

10 oz Steak with Mushroom Sauce and Aligot **\$38**

DESSERTS

Select from our Mini Indulgences

\$4 EACH

**KEY LIME PIE | CHOCOLATE MOUSSE | PIÑA COLADA MOUSSE
TIRAMISU | PASSION FRUIT CHEESECAKE**

6% SALES TAX INCLUDED | GRATUITY AT YOUR DISCRETION

Please notify us of any food allergies: your well being is important to us.

