



LA BALANDRA

BAR & RESTAURANT
Dinner Menu

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

Stuffed with Wild Mushrooms served with Mushroom & Truffle sauce **\$18**

PAN SEARED SCALLOPS

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

ENTRÉES

CATCH OF THE DAY

Grilled Fresh, Local Catch served with White Wine Sauce and Fresh Vegetables **\$29**

GRILLED EGGPLANT PARMIGIANA & CRISPY MOZZARELLA

served with White Rice or Zucchini Noodles **\$26**

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**

SEAFOOD TRIO

Catch of the Day, Shrimps and Scallops served with Vegetables **\$38**

DESSERTS

Select from our Mini Indulgences

\$4 EACH

KEY LIME PIE | CHOCOLATE MOUSSE | PIÑA COLADA MOUSSE

TIRAMISU | PASSION FRUIT CHEESECAKE

WARM CHOCOLATE LAVA CAKE & VANILLA ICE CREAM \$10

6% SALES TAX INCLUDED | GRATUITY AT YOUR DISCRETION

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

