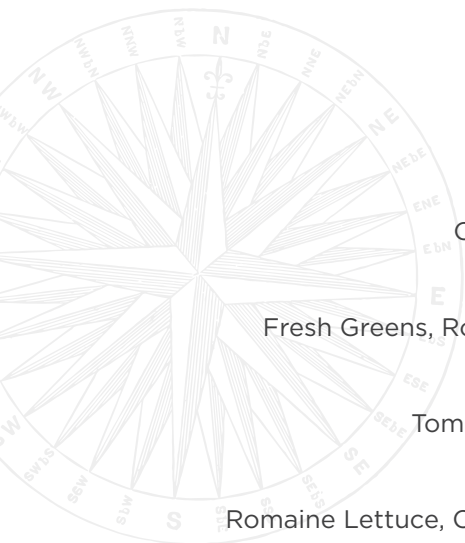


# LA BALANDRA

BAR & RESTAURANT



## APPETIZERS & SALADS

**SOUP OF THE DAY CUP OR BOWL \$6 / \$12**

### FISH BOUILLON

Clear Fish Bouillon with White Fish and Vegetables **\$14**

### SPINACH & ARUGULA SALAD

Fresh Greens, Roasted Peppers, Fennel, Goat Cheese, Pine Nuts, Mango 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

Beef Tenderloin, Pine Nuts, Shaved Parmesan & 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

Local Catch served with White Wine Sauce, Fresh Vegetables and Potatoes Au Gratin **\$29**

### PISTACHIO CRUSTED SALMON FILET

Pan Seared Salmon Served with Vegetable Risotto **\$30**

### COCONUT & CURRY THAI QUINOA

Vegan Thai Quinoa with Ginger Vegetables, Pineapple and Sesame Seeds **\$26**

### GRILLED EGGPLANT PARMIGIANA & CRISPY MOZZARELLA

served with Zucchini Noodles **\$26**

### GLAZED DUCK BREAST

Pan Fried Duck Served with Rustic Apple Sauce, Pickled Red Onion and Potatoes Au Gratin **\$28**

### LOBSTER RISOTTO

Caribbean Spiny Lobster Tail with Green Asparagus, Mushrooms and Parmesan Cheese **\$35**

### SHRIMP PESTO TAGLIATELLE

Shrimp in a Creamy Pesto Sauce topped with Parmesan Cheese **\$30**

### PENNE PASTA FRUTTI DE MARE

Scallops, Calamari & Shrimps with Marinara and Seafood Sauce **\$35**

### GOURMET BURGER

8 oz. Ground Sirloin, Blue Cheese, Bacon, Egg, Mushroom, on a Brioche Roll served French Fries **\$20**

### HERB CRUSTED LAMB CHOPS

Grilled Lamb Chops with Rosemary & Thyme served with Green Beans, Carrot Puree & Potatoes Gratin **\$35**

### CLASSIC FILET MIGNON

8 oz. Filet Mignon with Herb Butter Sauce, Chef's Vegetables and Potatoes Au Gratin **\$39**

## DESSERTS

### SELECT FROM OUR MINI INDULGENCES \$4 EACH

Key Lime | Chocolate Moose | Tiramisu | Passion Fruit

### WARM CHOCOLATE LAVA CAKE & ICE CREAM \$12

6% SALES TAX INCLUDED | GRATUITY AT YOUR DISCRETION