

THE CHOPHOUSE

APPETIZERS

BEEF TATAKI

In charcoal oil marinated tenderloin tips with truffle aioli, mixed greens, red onions and spicy toasted peanuts 14

ESCARGOT a la PERNOD

Sautéed snails in garlic, onions and herbs and finished with a touch of Pernod 10

CARIBBEAN SHRIMP COCKTAIL

Chilled jumbo shrimp, coconut cocktail sauce, mango and cucumber relish 12 GF

AUTHENTIC ARUBAN KESHI YENA

Baked stuffed cheese with chicken, capers, celery, carrot and green olives served with plantain and fried Polenta 10

CALAMARI

Golden crispy calamari with homemade marinara sauce, greens and herb-aioli 12

PORTOBELLO RAVIOLI

Portobello mushroom ravioli with mixed greens parmesan cheese and balsamic vinaigrette 9 V

SOUPS & SALADS

ONION SOUP

Our very traditional French onion soup topped with garlic croutons and Gouda cheese au gratin 8

CAESAR SALAD

Tossed romaine lettuce with Caesar dressing, garlic croutons and Parmesan cheese 9

ALKALINE SALAD

Baby Spinach, mixed greens, cherry tomatoes, quinoa, grilled Portobello mushroom, toasted almonds and sweet cilantro vinaigrette 9 V / VG / GF

BUTTERNUT SQUASH BISQUE

Smooth, creamy soup made from Butternut squash with basil oil, almond milk and garlic croutons 8 V

MIXED GREENS

Mixed greens, cucumber, goat cheese, caramelized walnuts, carrots and raspberry herb vinaigrette 10 GF

CAPRESE

Buffalo mozzarella with ripe tomatoes, in our own greenhouse grown basil, olive oil, garlic croutons and balsamic vinaigrette 10 V

ADD ON

Four grilled jumbo black tiger shrimp 8

Half a lobster tail approximately 4 oz **/ A.I. 16

4 oz of grilled corn fed chicken 6

SEAFOOD, POULTRY & VEGETARIAN

CHICKEN BREAST

Corn fed free range bone-in chicken breast served with baby potatoes, cherry tomatoes, and broccoli and herbs de Provence mushroom sauce 25 GF

Wine Suggestion: Chardonnay Louis Latour, Ardeche France

ALMOND CRUSTED GROUPER

Pan seared almond crusted grouper served with sweet potato puree, green beans and coconut white wine sauce 29

Wine Suggestion: Rose, Whispering Angel, Provence France

RAVIOLI

Homemade cheese ravioli, yellow corn, tomato concasse, fresh basil and tomato sauce 24 V

Wine Suggestion: Chardonnay Kendall J. California USA

CAJUN TUNA

Cajun grilled Ahi tuna served with carrot ginger rice, green beans and sesame soy sauce 28

Wine Suggestion: Riesling Relax, Mosel Germany

VEGETABLE LINGUINI

Homemade linguini with roasted vegetables, tomato, white wine sauce, toasted almonds and Parmesan 24 V

Wine Suggestion: Matua Sauvignon Blanc Marlborough NZ

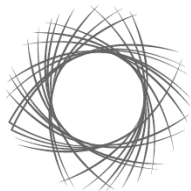
SEAFOOD PASTA

Shrimp, mussels, calamari, grouper served with linguini and lobster basil sauce 30

Wine Suggestion: Pinot Grigio, St Margarita, Valdadige Italy

Our prices are in US Dollars 15% service charge and 6% BBO/BAZV/BAVP Tax will be added to your bill. The service charge is distributed amongst the staff on a point basis and becomes part of the servers monthly salary.

Additional Gratuities are always appreciated!



THE CHOPHOUSE

STEAKS

FILET MIGNON

Your choice of a 5 oz or 8 oz of our most tender center cut of beef. grilled to perfection 24 / 30 GF

Wine Suggestion: Cabernet, Carnivor, California USA

SIRLOIN STEAK

Our sirloin is lean and generously seasoned with a secret blend of spices and grilled to order 38 GF

Wine Suggestion: Malbec, Catena, Mendoza Argentina

BEEF KEBAB

Tender cubes of beef tenderloin with onion, green and red bell pepper and mushroom 28 GF

Wine Suggestion: Syrah, Gregg Norman, California USA

ARUBAN STEW

Locals call it "Carni Stoba". Stew beef, olives, plum tomato, cilantro, potatoes, carrots and onions 26 GF

Wine Suggestion: Merlot, Sibaris Maipo Valley Chili

CHURRASCO STEAK

12 oz of tenderloin generously seasoned with sea salt and served with our own chimichurri sauce 36 GF

Wine Suggestion: Cabernet, Kendall-Jackson, Reserve, USA

USDA CHOICE FILET MIGNON

8 oz of Choice filet Mignon. Suggested sauce Herbs de Provence Mushroom **/ **A.I.** 46 GF

Wine Suggestion: Malbec, Georges Duboeuf, France

CHOPS

PORTERHOUSE

20 oz seasoned bone in porterhouse. A New York strip and a tenderloin in one! ***/ **A.I.** 58 GF

Wine Suggestion: Malbec, Catena, Mendoza Argentina

RIB EYE

Fully marbled for exceptional flavor. Carefully seasoned and cooked to perfection 42 GF

Wine Suggestion: Cabernet, Carnivor, California USA

T-BONE STEAK

A 16 oz combo of the tenderness and delicate flavor of the filet and the richly marbled strip **/ **A.I.** 48 GF

Wine Suggestion: Chianti, Ruffino Tuscany Italy

VEAL CHOP

10 oz veal chop marinated with fresh herbs, toasted garlic and Dijon mustard sauce **/ **A.I.** 48

Wine Suggestion: Syrah, Greg Norman, California USA

TOMAHAWK

14 oz of hand cut pork chop, marinated with thyme and served with red wine sauce 36 GF

Wine Suggestion: Merlot, Sibaris by Undurraga, Maipo, Chili

LAMB RACK

Roasted rack of New Zealand lamb marinated with garlic, herbs and onions 38 GF

Wine Suggestion: Pinot Noir, Kim Crawford, New Zealand

**All our Steaks and Chops come with a choice of:
skin on mashed potato, herbs French fries, carrot rice or gourmet baby potatoes**

and a choice of sauce:

Bordelaise peppercorn, red wine jus, chimichurri or herbs de Provence mushroom sauce

SIDES

Sauteed baby spinach 5	Mesclun and radish salad 5	Cauliflower au gratin 5
Grilled green asparagus 5	Seasonal market vegetables 5	Roasted Brussels sprouts 5
Sauteed mushroom and onions 5	Balsamic vinegar glazed carrots 5	Sweet potato puree & cashew 5

V - Vegetarian | VG – Vegan | GF - Gluten-free or Gluten-free on Request

Please let your waiter know if you have any allergies and / or dietary restrictions

Guest with Hotel Dinner coupon / All-Inclusive plan may choose an appetizer, main course, dessert & coffee or Tea

Hotel Dinner Coupon guests pay a \$3 surcharge per star for starred items

All Inclusive guests pay a \$5 surcharge for the AI marked super premium menu items