

# 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 black tiger shrimp 8

4 oz of grilled 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*

### RAVIOLI

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

*Wine Suggestion: Chardonnay Kendall J. California USA*

### VEGETABLE LINGUINI

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

*Wine Suggestion: Matua Sauvignon Blanc Marlborough NZ*

### 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*

### CAJUN TUNA

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

*Wine Suggestion: Riesling Relax, Mosel Germany*

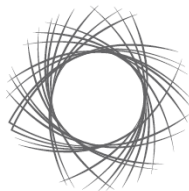
### SEAFOOD PASTA

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

Grilled green asparagus 5

Sauteed mushroom and onions 5

Mesclun and radish salad 5

Seasonal market vegetables 5

Balsamic vinegar glazed carrots 5

Cauliflower au gratin 5

Roasted Brussels sprouts 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