

THE CHOPHOUSE

AT MANCHEBO

APPETIZERS

BEEF TATAKI

In charcoal oil marinated tenderloin tips with truffle aioli, mixed greens, red onions and spicy toasted peanuts (^) 16

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 13 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 12 V

SOUPS & SALADS

ONION SOUP

Our very traditional French onion soup topped with garlic croutons and Gouda cheese au gratin 9

SOUP OF THE DAY

Ask your server about our daily changing soup, prepared with the finest ingredients available 8

CAESAR SALAD

Tossed romaine lettuce with Caesar dressing, garlic croutons and Parmesan cheese 10

CAPRESE

Buffalo mozzarella with ripe tomatoes, basil, olive oil, garlic croutons and balsamic vinaigrette 11 V

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

RAVIOLI

Homemade cheese ravioli, yellow corn, tomato concasse, fresh basil and tomato sauce 25 V

ALMOND CRUSTED GROUPEL

Pan seared almond crusted grouper served with potato puree, green beans and coconut white wine sauce 31

SEAFOOD PASTA

Shrimp, mussels, calamari, grouper served with linguini and lobster basil sauce 31

STEAKS & CHOPS

All our Steaks & Chops come with a choice of:

skin on mashed potato, herbs French fries, mushroom risotto or gourmet baby potatoes

and our Steak & Chops also come with a choice of sauce:

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

FILET MIGNON

Your choice of a 5 oz or 8 oz of our most tender center cut of beef, grilled to perfection 26 / 32 GF

ARUBAN STYLE STROGANOFF

Flash seared beef tips in a sour cream sauce with bell peppers and mushrooms, served on fettuccini 30 GF

RIB EYE

Fully marbled for exceptional flavor. Carefully seasoned and cooked to perfections 45 GF

LAMB RACK

Roasted rack of New Zealand lamb marinated with garlic, herbs 44 GF

TOMAHAWK

14 oz of hand cut pork chop, marinated with thyme and served with red wine sauce 38 GF

PORTERHOUSE

20 oz seasoned bone in porterhouse. A New York strip and a tenderloin in one! ***/ A.I. 64 GF

ADDITIONAL SIDES 5.50

Grilled green asparagus
Cauliflower au gratin

Seasonal market vegetables
Balsamic glazed carrots

Sauteed baby spinach
Sauteed mushroom & onions

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

^ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Guest with Hotel Dinner coupon or All-Inclusive plan may choose an appetizer, main course, dessert & coffee or Tea Hotel Dinner Coupon guests pay a \$5 surcharge per star for starred items All Inclusive guests pay a \$5 surcharge for the AI marked super premium menu items

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

Additional gratuities / tips are always appreciated for excellent service!