

Starters

Lobster Bisque Puff Pastry, Touch of Brandy, Vanilla Essence	15
Onion Soup Gratinée Hennessy & Heineken, Sweet Onions, Gruyère Cheese, Garlic Croutons	11
Shrimp Cocktail Served with Horseradish Cocktail Sauce	23
Seared Sesame Ahi Tuna Seared Tuna, Fennel Marmalade, Togarashi Aioli, Wakame Cucumber	17
Crab Cakes Roasted Red Pepper Aioli, Capers, Aruban Funchi	17
Burrata and Tomato Local Handmade Burrata, Tomato, Balsamic Reduction Basil Oil	16

Vegetarian

Pasta Puttanesca Garlic, Tomatoes, Black Olives, Capers	24
Mushroom Risotto Arborio Rice cooked in a Well-Seasoned Vegetable Broth with Sautéed Local Aruban Mushroom	22

Salads

Steakhouse Wedge Lettuce, Bacon, Roma Tomatoes, Gorgonzola Chunks, Blue Cheese Dressing	13
Caesar Salad Romaine, White Anchovies, Bacon, Ciabatta Croutons	16

Steaks & Chops

Filet Mignon 8oz* •	49
Petit Filet Mignon 6oz* •	42
New York Prime Sirloin 16oz** •	53
Cowboy Steak 22oz*** • Bone-In Rib Eye	89
Center Cut Top Sirloin 12 oz • Center-Cut for Tenderness. Lean, Hearty and Full of Flavor. Seasoned and Seared	32
Double Cut Lamb Chops • 4 Double Cut Chops, Walnut Pesto, Roasted Tomatoes	53
Grilled Churrasco • Skirt Steak served with a Green Herb Mojo Sauce	36

**Sunset
Surf & Turf**** 65

6oz Filet Mignon •
6oz Lobster Tail

Poultry

Organic Chicken Parmigiana Crisp Panko Crust, Mozzarella, Spaghetti and Marinara Sauce	30
-------------------------------------------------------------------------------------------	----

Fish & Seafood

Sea Bass* • Miso Glazed, Spinach and Roasted Red Pepper	41
Pan Roasted Norwegian Salmon • Fennel & Orange Salad	31
Pan Fried Grouper* Herb Polenta, Spinach, Old-Fashioned Mustard Sauce	41
Twin Caribbean Lobster Tails •	65

Aruban Favorites

Aruban Seafood Risotto Arborio Rice Cooked in Fresh Lobster Sauce, Shrimps, Scallops, Mussels, Clams and Local Grouper	35
---------------------------------------------------------------------------------------------------------------------------	----

Enhancements

Seared Foie Gras ***	12
Jumbo Lump Crab Cake**	12
Grilled Shrimp 2pcs**	16

Steak Sauces

Green Peppercorn Brandy Demi-Glace	
Old Fashioned Mustard Cream Sauce	
Béarnaise	
Chimichurri	

Sides

Gouda Cheese Croquettes	9
French Fries	7
Balsamic Grilled Vegetables	8
Sautéed or Creamed Spinach	9
Grilled Asparagus	9
Mashed Potatoes	8
Sauteéd Mixed Mushrooms	8
Jumbo Baked Potato Plain or Fully Loaded	8
Lobster Mac & Cheese	12

CHAMPAGNE & SPARKLING			
	GL	BTL	
Prosecco, La Marca, IT 87WE	12	47	
Prosecco Superiore, Col de' Salici Valdobbiadene, DOCG, IT	14	54	
Möet & Chandon, Imperial Brut Épernay NV 93WS	19	119	
Veuve Clicquot, Yellow Label Brut Reims NV 93WS		135	
Möet & Chandon, Imperial Rosé Épernay NV 92JS		139	
La Grand Dame 2004 Veuve Clicquot, Reims 94RP		299	
Dom Perignon 2004, Brut, Épernay 97WS		399	
Möet & Chandon MC III 94JS		799	

PINOT GRIGIO			
	GL	GL½	BTL
Santa Cristina, IT	11	17	43
Santa Margherita, IT 87WE			57

SAUVIGNON BLANC			
	GL	GL½	BTL
Salentein Reserva, Mendoza AR 93JS	13	20	50
Kim Crawford, Marlborough, NZ 90WS	14	21	54
Matua, Marlborough, NZ			46
Duckhorn Vineyards, Napa, CA 90WE			69
Pascal Jolivet Sancerre, Loire Valley, FR 91WS			75
Cloudy Bay, Marlborough, NZ 90RP			99

UNOAKED CHARDONNAY			
	GL	GL½	BTL
Chablis, Louis Latour, Burgundy FR			69
Mer Soleil Silver Unoaked, CA 90WS			79

OAKED CHARDONNAY			
	GL	GL½	BTL
Wente Vineyards 'Morning Fog' 91JS	14	21	54
Livermore Valley, CA			
La Crema, Sonoma, CA 90WS	18	28	69
Salentein Reserva, AR 89WE			47
Phantom by Bogle, CA 91WE			49
Kendall-Jackson 'Vintner's Reserve' CA 90WE			54
Cakebread Cellars, Napa, CA 90WS			129

ADDITIONAL WHITES			
	GL	GL½	BTL
Quady Winery 'Electra', Moscato CA 90WE	12	18	46
Chateau Ste. Michelle, Riesling WA 88WS	14	21	54
Las Perdices, Albariño, AR			49
Pine Ridge, Chenin Blanc-Viognier, CA 90WE			54

ROSÉ WINES			
	GL	GL½	BTL
Caves d'Esclans 'Whispering Angel' Côtes de Provence, FR 92JS	14	21	54
Decoy by Duckhorn Vineyards, CA 91WE	16	25	62
Miraval, Côtes de Provence, FR 92DE			50

ADDITIONAL REDS & BLENDS			
	GL	GL½	BTL
689 Cellars, Red Blend, Napa Valley, CA	15	22	59
Renzo Masi, Chianti Riserva, Rufina, IT 91WS	15	22	59
Criss Cross Petit Sirah, CA 91WE			54
Barbera d' Asti, Michele Chiarlo, IT 90WS			54
Santa Cristina by Antinori, Chianti Superiore, IT			54
Macho Man Monastrell by Casa Rojo, SP 88WS			59
Abremundo, Octava Alta Blend, AR 96JS			79
Cuvelier Los Andes 'Grand Vin' Blend, AR 93RP			85
Monteviejo, Lindafior Blend, AR 94JS			99
Stags Leap Petite Syrah, CA 93JS			149
Castello Banfi, Summus, Super Tuscan, IT 90WE			149
Bertani Amarone della Valpolicella, IT			149
Masi Costasera Amarone Classico 94JS			169
Nickel & Nickel Darien Vineyard, Syrah, Russian River Valley, CA			169
Alión by Vega Sicilia, Tempranillo, SP 95WS			209
Tignanello, Super Tuscan, IT 97RP			225

SUPERIOR WINE STATION SELECTION

	2oz	4oz	6oz	BTL
Hartford Court Pinot Noir, Russian River Valley, CA 91DE	9	18	27	109
Jordan Vineyards Cabernet Sauvignon, Alexander Valley, CA 90WE	12	24	36	147
Silverado Estate Cabernet Sauvignon, Napa Valley, CA 93JS	9	18	27	109
The Prisoner Red Blend, Napa Valley, CA 91WS	11	22	33	129

LUXURIOUS BY-THE-GLASS SELECTION

	GL	BTL
Chateau Montelena, Chardonnay, CA 93WE	33	129
Goldeneye by Duckhorn, Pinot Noir, Anderson Valley, CA 93WE	33	129
Duckhorn Vineyards, Merlot, CA 93WE	33	129
Casanova di Neri Brunello di Montalcino, IT 95 WS #4 Wine Spectator Top 100 in 2017	28	109
Cakebread Cellars, Cabernet Sauvignon, Napa Valley, CA 92JS	39	154
Caymus, Cabernet Sauvignon, Napa Valley, CA 92JS	51	199

PINOT NOIR

	GL	GL½	BTL
Hob Nob, Pays d'Oc, FR	12	18	46
La Crema, Sonoma, CA 91WE	19	29	71
Schug, Sonoma, CA 93JS			59
Meiomi, CA 87WE			65
Cuvaison Estate, Carneros, CA 90WE			99

MERLOT

	GL	GL½	BTL
Bogle Vineyards, CA	13	20	50
H3, Columbia Crest, WA, USA 90JS	14	21	54
Kendall-Jackson 'Vintner's Reserve' CA 89WS			62
Emmolo by Caymus, Napa Valley, CA			149
Nickel & Nickel Bear Flat, Napa Valley, CA 93JS			169

MALBEC & MALBEC-BASED BLENDS

	GL	GL½	BTL
Salentein Reserva, Mendoza AR 90JS	13	20	50
Catena, Mendoza, AR 92RP	16	25	62
DOC, Luigi Bosca, Mendoza, AR 90WS			55
Casarena, Jamilla's Vineyard, AR 94RP			79
Red Schooner by Caymus, AR			149

ZINFANDEL

	GL	GL½	BTL
Criss Cross Old Vine, CA 88WE	14	21	54
Saldo by The Prisoner, Napa Valley, CA 93WE			79

CABERNET SAUVIGNON

	GL	GL½	BTL
Seven Falls, WA 90WS	13	20	50
Wente Vineyards 'Charles Wetmore', Livermore Valley, CA 91WE	16	25	62
Josh Cellars, CA 86WE			50
Bonanza by Caymus, CA			54
Kendall-Jackson 'Vintner's Reserve', Sonoma, CA 90RP			62
Simi, Alexander Valley, CA			75
Oberon by Michael Mondavi, Napa County, CA			79
Freemark Abbey, Napa Valley, CA 94RP			119
Duckhorn Vineyards, Napa Valley, CA			129
Faust, Napa Valley, CA 96JS			147
Don Melchor, Maipo Valley, Chile 98JS			205



COCKTAILS

Aruban Spice & Everything Nice Malibu Rum, Tito's Vodka, Mango Puree, Dash of Local Pica di Papaya Hot Sauce	13
Palm Beach Mule Tito's Handmade Vodka, Cointreau, Pomegranate, Ginger Beer	15
Sunset Margarita Sauza Silver Tequila, St-Germain, Agave, Fresh Lime, Grapefruit Juice	14
Aruba-Tini Bacardi Superior Rum, Absolute Vodka, Crème de Banana, Tropical Juices	14
Roman Manhattan Bulleit Bourbon, Luxardo Maraschino, Carpano Antico Vermouth, Bitters	13
Green Buffalo Buffalo Trace Bourbon, Green Apple, Lime Juice, Simple Syrup	13
New Fashioned Makers Mark Bourbon, Natural Orange Oils, Luxardo Maraschino Cherries Topped with Orange Bitters	14
ZERO PROOF COCKTAILS NO ALCOHOL	
No-jito Apple, Mint, Freshly Squeezed Lime Club Soda.	8

Our beautiful WINE MENU
has a selection of over 80 wines.

If you wish to bring your own bottle of wine,
a \$29 corkage fee per bottle will be
added to your check.