



IN-ROOM DINING MENU

BREAKFAST

Served from 7am - 11am

COLD

Tropical Fruit Plate \$15

Horseradish, cocktail sauce

Greek Yogurt Parfait \$7

Bagel and Smoked Salmon \$18

Norwegian smoked salmon, cream cheese, hard boiled egg and red onions. Served with a bagel

SKILLETTS

Huevos Rancheros \$18

Two fried eggs, served with crispy corn tortillas, smothered with chunky salsa and served with avocado mash

Steak and Eggs \$22

Top sirloin steak, two fried eggs, chimichurri sauce, home fried potatoes. White or wheat toast

SAVORY

Arepa with Shredded Beef \$18

Queso fresco, chimichurri and pico de gallo

Sausage and Egg Burrito \$16

Fluffy eggs, sausage, Monterey Jack cheese, tomato salsa

Smoked Salmon Benedict \$18

Norwegian smoked salmon, poached eggs, hollandaise sauce, English muffin, asparagus

Ham and Cheese Omelet \$18

Ham, aged cheddar. Served with a breakfast potato

Egg White Omelet \$18

Spinach, tomato, queso fresco. Served with a breakfast potato

Western Omelet \$18

Cheddar cheese, bacon, onions, peppers. Served with a breakfast potato

SWEET

Croissant French Toast \$17

With fruit salsa

Mini Stack Blueberry Pancakes \$16

Served with butter and maple syrup

Lemon Honey French Toast \$16

Lemon honey vanilla cream cheese stuffed raisin bread French toast

Belgian Waffles \$16

Served with butter, maple syrup and strawberry compote

SIDES

Bacon, Sausage or Breakfast Potatoes \$5

BEVERAGES

Mimosa \$8

Tropical Mimosa \$8

Freshly Brewed Coffee (4 cups) \$9

Hot Tea (4 cups) \$7

Juice & Sodas \$4

Milk \$4

Whole, 2%, chocolate

All prices are in US\$ and are subject to 18% service charge and a \$4 delivery charge will be added to your check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any food allergies or special dietary requirements.

DINNER

Served from 5:30pm - 11:30pm

APPETIZERS

Jumbo Shrimp Cocktail \$23

Horseradish, cocktail sauce

Chicken Quesadillas \$16

Flour tortillas, mozzarella, sour cream, salsa, and guacamole

Chicken Wings

6 pieces \$13 | 12 pieces \$23

Celery, carrots, blue cheese dressing, hot sauce

Aruban Local Snack Platter for Two (2) \$31

4 Local gouda cheese croquettes, 6 Buffalo wings, 2 coconut shrimp, 2 pastechies, French fries

SOUP

French Onion Soup \$11

Beef broth, croutons, mozzarella

Chicken Noodle Soup \$9

Chicken broth, fresh vegetables, noodles

SALADS

Caesar Salad \$13

Add grilled chicken \$8

Add grilled jumbo shrimp \$14

Cobb Salad \$15

Tomato, avocado, boiled egg, olives, bacon, blue cheese, balsamic dressing.

Add grilled chicken \$8

SANDWICHES

USDA Beef Burger \$18

Choice of cheese, lettuce, tomato, onion, pickle, fries or fruit. Add bacon \$2

Club Sandwich \$16

Turkey, bacon, lettuce, tomato, onion, mayonnaise, fries or fruit

Chicken Sandwich \$16

Grilled mushrooms, onion, Swiss cheese, lettuce, tomato, mayonnaise, fries or fruit

PIZZA & PASTA

Margarita Pizza \$16

Mozzarella, roasted tomato sauce, basil

Pepperoni Pizza \$18

Mozzarella, roasted tomato sauce, pepperoni, basil

Veggie Pizza \$18

Mozzarella, roasted tomato sauce, mushrooms, onions, peppers, basil

Penne Pasta Bolognese or Pomodoro \$22

FISH & SEAFOOD

Grouper Tacos \$20

Crispy grouper, coleslaw, mango fruit salsa, flour tortillas, chipotle cream

Pan Roasted Norwegian Salmon \$31

Fennel and orange salad

ENTRÉES

Organic Chicken Parmigiana \$30

Crisp panko crust, mozzarella, penne pasta and marinara sauce

Grilled Churrasco \$36

Skirt steak served with green herb mojo sauce and baby potatoes

Filet Mignon 6oz \$42

Green peppercorn sauce, baby potatoes

SIDES

French Fries \$7

Roasted Garlic Mashed Potatoes \$7

Sautéed Mushrooms \$7

DINNER

Served from 5:30pm - 11:30pm

DESSERT

Triple Chocolate Torte \$10

Dark, milk and white chocolate ganache

New York Cheese Cake \$10

Haagen Dazs Pint \$12

Vanilla or chocolate

KIDS

Kids' Burger \$10

USDA beef, cheese bacon, French fries

Chicken Tenders \$10

2 Chicken tenders, honey mustard dressing, French fries

Grilled Cheese \$9

American cheese on white or wheat bread, French fries

Pasta \$10

Buttered spaghetti or penne with parmesan and tomato sauce

THE BAR

WINE BY THE GLASS

Santa Cristina by Antinori, Pinot Grigio, Delle Venezie IT	12
Kim Crawford, Sauvignon Blanc, Marlborough NZ	13
Wente, Morning Fog, Chardonnay, Livermore Valley, California US	14
La Crema, Pinot Noir, Sonoma Coast, California US	18
Charles Smith, The Velvet Devil, Merlot, Washington State US	12
Lapis Luna, Cabernet Sauvignon, Lodi, California US	12

CHAMPAGNE

Vueve Clicquot, Brut Champagne, Reims FR	135
--	-----

SPARKLING

Col de 'Salici, Prosecco Superiore, Valdobbiande, Veneto IT	56
Bartenura, Moscato d'Asti, Piedmont IT	56

BLUSH WINE

Whispering Angel, Cotes de Provence, Provence FR	60
--	----

WHITE WINE

Santa Cristina by Antinori, Pinot Grigio, Delle Venezie IT	48
Kim Crawford, Sauvignon Blanc, Marlborough NZ	60
Kendall- Jackson, Vintner's Reserve Chardonnay, California US	59

RED WINE

La Crema, Pinot Noir, Sonoma Coast, California US	72
Hobnob, Pinot Noir, Pays d'Oc FR	49
Charles Smith, The Velvet Devil, Merlot, Washington State US	45
Matanzas Creek, Merlot, Alexander Valley, Sonoma, California US	63
Catena, Malbec, Mendoza AR	60
Lapis Luna, Cabernet Sauvignon, Lodi, California US	48
Bonanza by Caymus, Cabernet Sauvignon, California US	56
689 Cellars, Red Blend, Napa Valley, California US	60

BEER

Balashi, Balashi Chill (local)	7
Heineken	8
Corona, Coors Light	8

JUICES

Orange, Pineapple, Cranberry	5
------------------------------	---

SODA

Coke, Coke Zero, Sprite, Soda Water, Tonic Water, Ginger Ale	4
--	---

All prices are in US\$ and are subject to 18% service charge and a \$4 delivery charge will be added to your check. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please inform your server of any food allergies or special dietary requirements.