



Sunset Grille  
PRIME STEAKHOUSE

## Starters

Lobster Bisque	18
Creamy lobster bisque, touch of brandy and Pernod	
Shrimp Cocktail	24
Served with horseradish cocktail sauce	
Seared Sesame Ahi Tuna	18
Seared tuna, fennel marmalade, togarashi cream, wakame mayonnaise, cucumber, black sesame aioli, passion fruit vinaigrette	
Crab Cakes	18
Aruban fried funchi, red and green pepper, corn, chimichurri mayonnaise	
Burrata and Prosciutto	23
Local handmade burrata cheese, Italian prosciutto, tomatoes and basil, Italian truffle oil	
Tasting Appetizers	28
Selection of our signatures appetizers: shrimp cocktail, seared sesame tuna, burrata and crab cakes	

## Salads

Traditional Caesar Salad	16
Romaine lettuce, crispy bacon, white anchovies, parmesan cheese and focaccia croutons	
Steakhouse Wedge	16
Iceberg lettuce, crispy bacon, Roma tomatoes, gorgonzola chunks, blue cheese dressing	
Salmon Salad	19
Caribbean salmon gravlax, romaine lettuce, feta cheese, black olives, cherry tomatoes, asparagus, coconut rum vinaigrette	

## Sides

Mashed Potatoes	9
Grilled Corn on the Cob	12
with chipotle cream and feta cheese	
Sautéed Balsamic Vegetables	9
Sautéed Asparagus	9
Grilled Caesar Salad	14
French Fries	8
Truffle French Fries	12
Baked Potato, Plain or Fully Loaded	9
Lobster Mac & Cheese	13
Creamed Spinach	12
Sauteed Mushrooms	12

## Enhancements

Jumbo Lump Crab Cake	12
Grilled Shrimp 2 Pcs	16
Lobster Tail	38

## Steaks & Chops

Served with butter Maitre d'Hotel	
Petit Filet Mignon 6 Oz.	46
Filet Mignon 10 Oz.	55
Grilled Churrasco	43
Ribeye Steak 16 Oz.	58
New York Prime Sirloin 16 Oz.	60
Double Cut Lamb Chops	58

## Surf and Turf

Lobster tail 6 Oz, Filet Mignon 6 Oz.	80
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## Argentinean Charcoal Grill

Special for 2	
Tasting Barbecue Turf	120
Filet Mignon 6 oz, two double cut lamb chops, one pork sausage, and skirt steak Fresh vegetables, baby potatoes and grilled corn	
Tasting Barbecue Surf	110
Two jumbo shrimp, local grouper, seabass and Chilean salmon Fresh vegetables, baby potatoes and grilled corn	

## Fish & Poultry

Sea Bass	48
Miso glazed, sauté spinach and roasted red pepper	
Pan Fried Grouper	41
Fried Aruban funchi, sauté spinach and old-fashioned mustard sauce	
Salmon	38
Served with a fresh arugula, fennel and orange salad	
Organic Chicken Parmigiana	38
Crispy panko crust, mozzarella cheese, spaghetti and marinara sauce	

## Pasta & Risotto

Shrimp Spaghetti Carbonara	38
Shrimp and spaghetti sautéed with pecorino cheese, heavy cream, smoked bacon	
Homemade Fettuccini	30
Homemade fresh fettuccini pasta, asparagus, fresh local Aruban mushrooms, baked pumpkin and pumpkin seeds, feta cheese and Italian truffle oil	
Aruban Seafood Risotto	38
Creamy Arborio rice cooked in saffron flavor with fresh mixed seafood and local grouper	

## Steak & Fish Sauces

Choose 2	
Red Wine   Green Peppercorn   Fresh Tomato and Basil   Fungi Porcini   Béarnaise   Chimichurri   Mango Chutney   Garlic Aioli   Thai Sweet Chili	

An 18% service charge will be added to your bill.

This is distributed amongst the staff on a point basis and becomes part of the server's salary. Additional Gratuities are always appreciated.

Please let your Server know if you have any allergies and/or dietary restrictions. Please be aware that our dishes are prepared in the kitchen where allergens are presents throughout, therefore, we cannot guarantee that any dishes or beverages will be free from trace ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.