



DINNER MENU – 5:30 PM TO 9:30 PM

SALADS

Caesar Salad - \$7.50

Romaine lettuce, Parmesan cheese, croutons & Caesar dressing

Summer Salad - \$9.00

Mixed Lettuce, tomato, cucumber, mushroom, onion & olives
Choice of Ranch, Italian, Blue Cheese or Thousand Island dressing

Shrimp Cocktail - \$12.00

Mixed lettuce, horseradish cocktail sauce, mango relish & lemon

Apple Arugula Salad - \$10.50

Mix salad, walnuts, mozzarella cheese, tomatoes, onions, blueberries, balsamic glaze and extra virgin olive oil

Mango Grouper Ceviche - \$9.50

Cured in lime & lemon juice, onions, peppers & cilantro

SOUPS

Onion Soup - \$7.00

Gratinated gouda cheese and parmesan

Coconut Pumpkin Soup - \$7.00

Touch of sour cream & cilantro

Jamaican Fish Soup - \$10.50

Grouper, shrimp, calamari, scallop and mussels in a fish broth with carrot, celery, leeks and potatoes.

Soup of the Day - \$7.50

Please ask the waiter for today's soup

HOT APPETIZERS

Escargots - \$7.50

Vineyard snails in creamy garlic sauce with mushroom

Fish & Crab Cake - \$9.00

On a bed of mix green & piccalilli tartar sauce

Vegetarian Crepe - \$8.00

French pancake filled with hummus and mixed vegetables topped with mozzarella cheese & tomato basil sauce

ALL DAYS

Tulip Beef Cheese Burger - \$14.00

8 oz burger, lettuce, tomato, onions, pickle, sautéed Mushroom, choice of American, Gouda or Swiss cheese served with French fries

Mahi Mahi Burger - \$14.50

Mixed lettuce, tomato, onion, pickle & piccalilli tartar sauce served with French fries

DESSERTS

N.Y Cheese Cake - \$6.00

Tiramisu - \$6.00

Crème Brulee - \$6.50

Pear & Vanilla Ice Cream - \$6.50

Ice Cream or Sherbet 2 Scoops - \$5.00

Vanilla, Chocolate, Strawberry, Mango & Lemon

CARIBBEANS SPECIALITIES

All entrees are served with 1 side dish of your choice

ENTREES FROM THE SEA

Red Snapper - \$25.50

Red snapper in creole sauce

Macadamia Crusted Grouper - \$28.00

White wine sauce and mango relish

Mahi Mahi - \$24.50

Seared, tomato basil gazpacho, lemon wedge

Caribbean Shrimp - \$29.00

Red curry coconut cream sauce & grilled pineapple

Caribbean Lobster - \$35.00

Grilled lobster tail, melted butter

ENTREES FROM THE LAND

Jerk Chicken - \$18.50

Half roast chicken with Jamaican spice & hot pineapple sauce

Keshi Yena - \$21.00

Casserole pulled chicken in tomato sauce with raisins green olives covered and gratinated with Gouda cheese

Crusted Pork Tenderloin - \$22.00

Walnut herbs crust, plantain & hot papaya pineapple sauce

Lamb Cutlets - \$33.50

Marinated & grilled, chimichurri & tomato basil sauce

Tulip Churrasco - \$26.50

Grill beef tenderloin, chimichurri sauce & avocado

Surf & Turf - \$ 31.00

Beef tenderloin & garlic shrimp

PASTA

Chicken Alfredo - \$21.50

Fettuccini in creamy sauce and parmesan cheese

Linguine "Di Mare" - \$25.00

Mixed seafood, shrimp, calamari, scallop, grouper & mussels sautéed garlic, white wine, tomato and a touch of the ocean

Beef Lasagna - \$15.50

Pasta layered with, meat sauce, mozzarella cheese & Parmesan

MORE SIDE DISHES

Small Green Salad - \$3.00

Tomato Cucumber Salad - \$3.50

Moro Rice - \$3.00

Fried Plantain - \$3.00

Fried Yucca - \$3.00

French Fries - \$3.00

Mix Vegetable - \$3.50

All prices are in USD.

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