

# LUNCH MENU - 12:00 pm to 5:00 pm

## SALADS

### Caesar Salad - \$7.00

Romaine lettuce, Parmesan cheese, croutons  
Add chicken breast - \$4.00

### Tulip Cobb Salad - \$10.00

Romaine lettuce, tomato, bacon, grilled chicken, blue cheese,  
olives, boiled egg & avocado - Ranch dressing

### Shrimp Avocado Salad - \$11.00

Mixed lettuce, tomatoes, cucumber, watermelon mango, orange, avocado, & citrus vinaigrette

### Arugula Salad - \$9.50

Mozzarella, apple, walnuts, tomatoes, onions & blueberries  
Balsamic glaze and extra virgin olive oil

### Mango Grouper Ceviche - \$8.50

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

## SOUPS

### Onion Soup - \$6.50

Gratinated gouda cheese and parmesan

### Coconut Pumpkin Soup - \$6.50

Touch of sour cream & cilantro

### Jamaican Fish Soup - \$9.50

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

## PLATTER BASKET - All baskets dishes served with French fries

### Chicken Wings -\$10.50

Rub in Caribbean BBQ sauce, blue cheese dressing

### Chicken Tender -\$11.50

Honey Mustard dipping sauce

### Coconut breaded Shrimp -\$11.00

Piccalilli tartar sauce

### Taco Taco Grouper - \$12.00

Fried fish in flour tortillas, mixed lettuce, guacamole  
pico de gallo & piccalilli tartare sauce

## BURGER & SANDWICHES

### Tulip Beef Cheese Burger - \$11.00

8 oz burger, lettuce, tomato, onions, pickles, sautéed mushroom  
choice of American, Gouda or Swiss cheese

### Mahi Mahi Burger - \$12.00

Mixed lettuce, tomato, onion, pickle & piccalilli tartar sauce

### Chicken Caprese Sandwich - \$11.50

In a French bread, arugula, tomato basil & fresh mozzarella

### Cubano Sandwich in Baguette Bread - \$ 11.00

Ham, roasted pork, swiss cheese, pickle, Dijon mustard

### Vegetarian Jibarito - \$10.50

Mix Lettuce, tomato, grill zucchini, peppers, eggplant,  
Mushroom & avocado between fried plantain

### Cheese Quesadilla -\$8.00

Flour tortillas, cheddar & mozzarella cheese, pico de gallo  
Add chicken - \$4.00      Add beef - \$5.00

### Flatbread Pizza - \$10.50

Tomato sauce, mushroom, mozzarella, ham, pepperoni & olives



## ENTREES

### Jerk Chicken - \$15.50

Half roasted chicken, Jamaican spice & pineapple sauce

### Grilled Steak - \$17.50

Beef tenderloin, chimichurri sauce, yucca & avocado

### Grouper -\$14.50

Pan-fried, tomato cilantro relish with fried plantain

### Lasagna - \$15.50

Pasta layered with, meat sauce, mozzarella cheese

## SIDE DISHES

### Tomato cucumber salad -\$3.00

### Small Green Salad -\$3.00

### Fried Plantain - \$2.50

### Fried Yucca - \$ 2.50

### French fries - \$2.50

### Moro Rice - \$2.50

### Mix Vegetable - \$.3.00

## DESSERTS

### Espresso Panna Cotta - \$5.00

### Mango Cheese Cake -\$5.50

### Crepe Banana Chocolate -\$ 5.50

### Ice cream or Sherbet 2 scoops - \$4.50

Vanilla, Chocolate Strawberry, Mango & Lemon

*All prices are in US dollars, 6 % local taxes will be added to your check*

Consuming raw or undercooked foods such meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illness

# DINNER MENU - 5:30 pm to 9:30 pm

## SALADS

### Caesar Salad - \$7.00

Romaine lettuce, Parmesan cheese, croutons & Caesar dressing

### Summer Salad - \$8.50

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

### Shrimp cocktail - \$11.00

Mixed lettuce, horseradish cocktail sauce, mango relish & lemon

### Arugula Salad - \$9.50

Mozzarella cheese, apple, walnuts, tomato, onion & blueberry  
Balsamic glaze and extra virgin olive oil

### Mango Grouper Ceviche - \$8.50

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

## SOUPS

### Onion Soup - \$6.50

Gratinated gouda cheese and parmesan

### Coconut Pumpkin Soup - \$6.50

Touch of sour cream & cilantro

### Jamaican Fish Soup - \$9.50

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

## HOT APPETIZERS

### Escargots -\$7.00

Vineyard snails in creamy garlic sauce with mushroom

### Fish & Crab Cake -\$8.50

On a bed of mix green & piccalilli tartar sauce

### Vegetarian Crepe -\$7.50

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

## CARIBBEANS SPECIALITIES

### FROM THE SEA

### Red Snapper -\$22.00

Red snapper in creole sauce

### Macadamia Crusted Grouper - \$24.00

White wine sauce and mango relish

### Mahi Mahi - \$21.00

Seared, tomato basil gazpacho, lemon wedge

### Caribbean Shrimp -\$25.00

Red curry coconut cream sauce & grilled pineapple

### Caribbean Lobster -\$31.00

Grilled lobster tail, melted butter

### FROM THE LAND

### Jerk Chicken - \$15.50

Half roast chicken with Jamaican spice & pineapple sauce

### Keshi Yena - \$17.50

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

### Crusted Pork Tenderloin - \$18.50

Walnut herbs crust, plantain & hot papaya pineapple sauce

### Lamb Cutlets -\$29.50

Marinated & grilled, chimichurri & tomato basil sauce

### Tulip Churrasco \$ 23.00

9 oz grilled Beef tenderloin, chimichurri sauce & avocado

### Surf & Turf - \$ 26.00

Beef tenderloin & garlic shrimp



## PASTA

### Chicken Alfredo - \$19.00

Fettuccini in creamy sauce and parmesan cheese

### Linguine "Di Mare" - \$23.00

Shrimp, calamari, scallop, grouper mussels  
sautéed garlic, white wine & tomato sauce

### Beef Lasagna - \$15.50

Pasta layered with, meat sauce, mozzarella cheese

## SIDE DISHES

### Tomato cucumber salad -\$3.00

### Small Green Salad -\$3.00

### Moro Rice - \$2.50

### Fried Plantain - \$2.50

### Fried Yucca - \$ 2.50

### French fries - \$2.50

### Mix Vegetable - \$.3.00

## DESSERTS

### Espresso Pana Cotta - \$5.00

### Mango cheese cake -\$5.50

### Crepe Banana Chocolate -\$ 5.50

### Ice cream or Sherbet 2 scoops - \$4.00

Vanilla, Chocolate, Strawberry, Mango & Lemon

*All prices are in US dollars, 6 % local taxes will be added to your check*

Consuming raw or undercooked foods such meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illness