



DINNER MENU

SUNSET GRILLE

Appetizers

ARUBAN GROUPEL CECICHE
Served with Rucco Plantain Chips

ARUBAN SEAFOOD SOUP

SUN SET GRILLE SEASONAL SALAD
Mixed Lettuce, Quinoa, Roasted Carrot, Pickled Ginger, Tomato, Chips, Green Peas

Entrees

PAN SEARED LOCAL GROUPEL
Pan Bati, Pickled Red Onions

USDA CERTIFIED BLACK ANGUS FLANK STEAK

USDA CERTIFIED BLACK ANGUS SKIRT STEAK

Both beef served with Herbed Funchi (local polenta) with Parmesan Cheese, Aruban Mint Jalapeno Chutney

THREE-COURSE
DINNER

\$40

We hope you've enjoyed your dining experience with us. Please let us know your feedback with a review on



Desserts

PONCHE ARUBA CHEESE CAKE

COCONUT MINT CHOCOLATE PUDDING

