

Sunday Brunch

Beverages

Mimosa
Strawberry champagne
Champagne
Bloody Mary

Appetizer

Surimi Crab meat cocktail in dill dressing
Smoked salmon with capers, lemon on dill drizzle
Jumbo shrimp's cocktail with Iceland shrimps salad
Pickled seafood tempera
Breaded grouper with tartar sauce
Escargot with confetti of vegetables in a cloud of cream
Aquatic & Tierra Carpaccio (Beef & Tuna) with basamic drizzle
Pepper jack Caprese with pesto drizzle
Caesar salad with garlic croutons
Chicken curry salad on pineapple
Keshi Jena
Oyster Roquefeller (stuffed with spinach and cheese)

Omelet's & Eggs & Breakfast

Breakfast sausages with eggs any style
Waffles with strawberry compote and syrup
Buttermilk Pancake with Chantilly
Mushroom or shrimp omelet
Scramble eggs with smoked salmon
Creamy egg on English muffin

Soups

Mushroom cream soup with escargot

Main Attractions

Beef tenderloin with port wine sauce
Pork medallions with cranberry-cider sauce
Peppery beef stroganoff
Salmon fillet with citrus salsa
Mahi Mahi fillet fried with Creole sauce
Grilled chicken breast baked with ham and cheese
Jumbo shrimp's scampi
Home fries potatoes, buttered rice, and garden vegetables

Dessert

Mango sherbet with strawberry compote
Ice cream with drunken raisin
Coconut cake
Chocolate fudge cake
Banana split
Cheese cake
Quesillo



\$28.95 plus service charge and BBO

Seniors 60+ \$24.95....Kids (age 5-12) \$14.95

**Located at former The Promenade
San Nicolas, Aruba**

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