



## Welcome to the Award Winning Sunset Grille

*Our service staff prides themselves on their menu knowledge and would be pleased to answer any questions on methods of preparation or ingredients. Our exhibition kitchen gives you an opportunity to witness our cooking in action as our Chefs prepare their creations with passion.*

*The wine list, the first Wine Spectator Award of Excellence on the island, is extensive and our service staff will proudly assist you in pairing your food selection with one of our wine listings.*

*Enjoy your dinner.*

### **Appetizers**

#### **Shrimp Cocktail 14**

*Four shrimp, mesclun greens, horseradish cocktail sauce, lemon wedge and mango relish*

#### **Ahi Tuna Sea Steak 12**

*Raw yellow fin tuna tenderloin with a ginger Teriyaki glaze, pink peppercorn, orange segments, wakami salad and wasabi drop*

#### **Escargots Mediterranean 10**

*Sautéed snails with rich garlic butter served on toasted focaccia crostini, red bell pepper pesto and a mini bruschetta*

#### **Grille Vegetable Stack 12**

*Portobello mushroom, beef steak tomato, summer vegetables, layered with herbed cream cheese and drizzled with balsamic reduction*

#### **Maryland Lump Crab Cake 14**

*Golden twin crab cakes, mesclun greens, homemade spicy remoulade, lemon wedge and mango relish*

#### **Mira Solo Ceviche 13**

*Peruvian style marinated raw Sea Bass, finest smoked salmon, avocado, orange segments, tomato citrus cilantro oil dressed with field greens*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Items are cooked to order.

A 15% service will be added to all checks and distributed to all food & beverage staff. A sales tax will be added on the total check amount.



## **Soups**

### **Baked Onion Soup 8**

*Gouda and Provolone cheese, garlic crouton*

### **Lobster Bisque Baked with a Crispy Pastry Crust 10**

*Rich and creamy, with a touch of cognac*

### **Oyster Corn Chowder 12**

*Served in a sour dough bread adjusted to your taste with side garnish of tomato relish and spicy papaya salsa*

## **Salads**

### **Apple Martini Salad 11**

*Mesclun greens with creamy Chopin vodka dressing, avocado, cucumber, kalamata olive cherry tomatoes, sweet pepper, piccolo cheese, apple with "Larimar" fresh herbs "shaken not stirred"*

### **Traditional Caesar 9**

*Crispy romaine, shaved Parmesan cheese, herb croutons and Caesar dressing*

### **Baby Spinach and Scallop Salad 12**

*Fresh spinach leaves, frisée lettuce topped with crispy baby scallop, prosciutto chicharon, smoky Gouda cheese with roasted garlic vinaigrette*

### **Sunset Grille Salad 10**

*Romaine heart, chunk of Gorgonzola cheese, walnuts, crispy capers, tomato relish with blue cheese dressing*

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## Sunset Grille Steaks

### **Porterhouse Steak 48**

*22-ounce center cut, Certified Angus Beef*

### **Filet Mignon 39**

*10-ounce Certified Angus Beef Tenderloin center cut*

### **New York Prime Sirloin Steak 41**

*16-ounce center cut, USDA Prime Beef*

### **Dry Aged Rib Eye Steak 45**

*16-ounce home-made dry-aged Certified Angus Beef*

*We dry age our own steak. Check with your server for availability.*

### **Steak and Lobster 55**

*5-ounce filet mignon Certified Angus with 6-ounce Caribbean lobster tail*

**Sauces:** *Béarnaise, peppercorn, Wild forest mushroom*

## Chef's Compositions

### **Veal Chop 41**

*Roasted loin veal chop served with a creamy wild forest mushroom sauce*

### **Veal Oscar 39**

*Paillard of veal sirloin filled with king crab leg, asparagus tips, Pinot Noir sauce topped with Béarnaise sauce*

### **Rack of Lamb 38**

*Served with garbanzo tahini, roasted Roma tomato and mint aioli*

### **Prime Kurobuta Pork 37**

*Two medallions of sirloin wrapped bacon; herb crusted Caribbean chimichuri with tropical relish*

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## Seafood Selections

### **Sword Fish 30**

*Seared, drizzled with sautéed spinach, wild forest mushrooms and Beurre blanc*

### **Baked Crab Stuffed Shrimp 33**

*Five jumbo shrimp with crabmeat stuffing, coconut ginger lemon grass sauce*

### **Chilean Sea Bass 34**

*Topped with balsamic whole grain mustard, green herbs pesto sauce, oven roasted Roma tomato and Bermuda onion rings*

### **Sushi Grade Tuna 30**

*Yellow fin tuna crusted peppercorn served rare with sugar cane soya sauce and touch of wasabi*

### **Two 6-ounce Caribbean Lobster Tails 59**

*Broiled with garlic butter and lemon*

### **Salmon Fillet 31**

*Marinated with dill, seared, orange avocado relish and beurre blanc*

### **Macadamia Crusted Grouper 32**

*Freshly caught Grouper served with a tropical fruit relish and Spicy lemon grass coconut sauce*

## Side Dishes

*Roasted garlic mashed potatoes 6*

*Fresh asparagus soya 8*

*Baked Idaho potato 6*

*Steakhouse seasoned fries 6*

*Sautéed mushrooms 6*

*Gorgonzola gratin scallop potatoes 6*

*Broccoli roasted almond 6*

*Creamed spinach gratin 6*

*Parsley creole potatoes 6*

*Jasmine rice 6*

## Dessert - Special Order

*If you would like to order our famous chocolate coconut crusted soufflé served with vanilla ice cream or a white chocolate hazelnut soufflé with caramel ice cream.*

*Please advise your server when ordering your main course*

## Sunset Grille

Radisson Aruba Resort & Casino – Palm Beach, Aruba

(297) 526-6612/13

Open daily 6:00-11:00 pm

[www.DineAruba.com](http://www.DineAruba.com)

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