

# Ventanas del Mar

## Appetizers

### Cold

---

#### Chilled Prawns & Crab Cocktail

King crab legs, lobster, apple, tomato salad & lobster lemon mayonnaise \$ 19

#### Ahi Tuna Sashimi Roll

Lightly spiced mango salad, cilantro, bean sprouts & citrus ginger soy sauce \$ 14

#### Jumbo Shrimp Cocktail

Crispy baby lettuce, American cocktail sauce & European cocktail sauce \$ 16

#### Angus Beef Carpaccio

Capers, pine nuts, Parmesan cheese & sherry Dijon mustard aioli \$ 12

#### Fried Goat Cheese Medallions

Tomato carpaccio, hazelnuts & raspberry port reduction \$ 11

#### Salad Ventanas

Baby spinach leaves with toasted walnuts, cherry tomatoes, pickled saffron cucumber, goat cheese & orange balsamic vinaigrette \$ 10

#### Romaine Salad

Parmesan cheese, garlic croutons & red bell pepper infused traditional Caesar vinaigrette \$ 9

### Hot

---

#### Thai Crab Cakes

Soft shell crab tempura, wakame salad, Kikkoman caramel & cilantro mayonnaise \$ 14

#### Jumbo Sea Scallops

Pan seared, served with herb risotto, crispy Serrano ham & mascarpone lime sauce \$ 16

#### Maine Lobster Raviolis

Garlic shrimps, fresh herbs, toasted pine nuts & yellow coconut curry sauce \$ 16

#### Escargots

1 dozen marinated vineyard snails, Parmesan baguette & tomato garlic butter sauce \$ 14

### Soups

---

#### Corn Crab Chowder *Ventanas Signature Dish*

Creamy crab & corn soup served in a toasted bread bowl \$ 13

#### Wild Mushroom Soup

Creamy mushroom soup with a dollop of truffle cream \$ 8

**Chef's Soup of the Evening** (ask your server for tonight's fresh selection)

# Entrees

## From The Land

---

### Grilled Angus T-bone Steak

16-oz cut, baked potato stuffed with mushrooms and bleu cheese \$ 46

### Grilled USDA Veal Rib Chop

14-oz cut, potato gratin, garlic sautéed spinach, mushroom & rosemary scented BBQ sauce \$ 46

### Grilled New York Prime Sirloin Steak

12-oz USDA Angus center cut beef sirloin with red wine & traditional béarnaise sauce \$ 38

### Grilled Certified Black Angus Beef Tournedos

8-oz cut, roasted garlic mashed potatoes & traditional pepper sauce \$ 34

### Grilled Certified Black Angus Rib Eye

10-oz cut, Caribbean spices, roasted potato wedges, anchovy garlic butter & haché red wine sauce \$ 34

### Steak & Shrimp

6-oz beef tenderloin & tempura jumbo shrimps, green asparagus & truffle sauce \$ 36

### Milk Fed New Zealand Rack of Lamb

10-oz raz el hanout rubbed lamb, double-baked potato, sour cream & truffle veal sauce \$ 36

### Corn Fed Chicken Breast

Juicy tender chicken breast, black peppered pasta, basil pesto and parmesan cheese sauce \$ 26

## Entrée Complements

---

Caribbean Lobster Tail	4oz	Market Price
	8 oz	Market Price
Tempura Shrimp	4 each	\$ 12.95
Garlic Butter Shrimp	4 each	\$ 10.95
Jumbo Scallops	4 each	\$ 11.95

## Chef's Journey of Flavors

Put your evening in the hands of Executive Chef Jim Rooseman,  
Who will thrill your palate with an enchanting 3-course meal!

## Entrees

### From The Sea

---

#### **Alaskan King Crab Legs 'Stack'**

16-oz; with sambal butter, tarter sauce, garlic herb sauce & steak fries \$ 44

#### **Deep-fried Crispy Whole Red Snapper** *Ventanas Signature Dish*

32-oz; Stir-fried vegetables & traditional Thai sweet-sour sauce \$ 38

#### **Caribbean Jumbo Garlic Shrimp**

Baby sesame spinach, jasmine sushi rice cake & pica papaya-coconut sauce \$ 34

#### **Slowly Roasted Rock Lobster Tail**

White wine lemon risotto & simmered red cocktail sauce \$ 46

#### **Wild Salmon**

Sauerkraut, potato purée, applewood smoked bacon & Pinot Noir sauce \$ 27

#### **Aruban Red Snapper Fillet**

Prepared blackened over fresh pasta and basil-tomato Creole sauce \$ 29

#### **Freeform Seafood Lasagna**

Jumbo scallops, shrimps, fresh fish, oven roasted tomatoes & lobster cognac sauce \$ 27

#### **Portobello Mushroom Napoleon**

Oven roasted with green asparagus, roasted Pommadori tomato, lemon risotto, truffled garlic oil, Pecorino Reggiano shavings & aged balsamic cream sauce \$ 22

### Side Dishes

\$ 5.95

White wine lemon risotto

Roasted garlic mashed potatoes

Fresh pasta

Loaded & stuffed baked potato

Sesame spinach

Stir-fried vegetables

Sautéed mushrooms

Green asparagus

## **Ventanas del Mar**

**Terra del Sol Resort - Aruba**

**(297) 586-0879**

**E-mail [ventanasdelmar@setarnet.aw](mailto:ventanasdelmar@setarnet.aw)**

**[www.DineAruba.com](http://www.DineAruba.com) Aruba Restaurant Menus**