

APPETIZER

Crisp Romaine & Panko Crusted Scallops 🔻

Romaine hearts, panko crusted scallops, red radish, beetroot & buttermilk Ranch dressing, garlic crostini

Manhattan Clam Chowder 🔻

Clams, onion, peppers, garlic, chili, white wine, tomato

Seared Pork Belly

Green papaya-vegetable slaw, hoisin plum glaze

Fried Crab Cake

Lump crab, charred corn coleslaw, Chipotle aioli

Chop House Salad 💸

(Can be prepared V)

Iceberg lettuce, cherry tomato, boiled egg, roasted red onion, cucumber, bacon, lemon basil dressing

Grilled Octopus & Tomato Bruschetta 🔻

(Can be prepared 🌒)

Grilled octopus, tomato, roasted garlic, cilantro, lemon juice, extra virgin olive oil, toasted Ciabatta bread

Grape & Hearts of Palm Ceviche 🎺 🆍 🦫

Red grapes, corn kernels, peppers, tomato, cilantro, lime juice, corn chip

FROM THE GRILL

Your selected choice of meats or seafood is served with buttered seasonal vegetables and your choice of sides and sauces.

MAINS

Snapper Fillet
Seafood Brochette
Swordfish Steak
Mixed Grill

(Chicken Breast, Beef Medallion, Chorizo Sausage, Lamb Chop)

Rib Eye Steak Pork Chop Boston Cut Strip Loin Steak Chicken Supreme

SIDES

Grilled Tomato
Fried Plantains
Garlic Fries
Mashed Potato
Steamed Rice
Baked Potato
Pepper Jack Polenta

SAUCES

Peppercorn Sauce
Red Wine Reduction
Mesquite BBQ
Lemon Caper Sauce
Garlic Herb Butter
Mushroom Sauce
Tropical Fruit Relish

ALTERNATIVE MAIN COURSE

Baked Zucchini 🏕 🌠 🦠

Filled with premium plant-based Hungry Planet® chorizo & bean ragoût, sautéed leeks

Seafood Pasta 🐦

Linguine, garlic, clams, shrimp, mussels, zucchini, cherry tomatoes, white wine

DESSERT SAMPLER FOR TWO

Mango Chocolate Cheese Cake

White chocolate coconut sauce

Carrot Cake

Cream cheese frosting, candied rum raisin and walnut relish, vanilla sauce

Chocolate Chunk Espresso Brownie

Cinnamon cream

❖ Balanced Lifestyle





Please consult your server on which dishes can be prepared gluten-free







Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-free environments. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness to young children, seniors and those with compromised immune systems.