

Using the perfect blend of Mexican and American cuisine,

the OK Corral brings the flavors of the Southwest to your dinner table. Sitting mere steps from the beach, with panoramic views from its second floor, open-air location, you'll enjoy all of your Southwestern favorites.

- APPETIZERS -

Sopa de Tortilla 🍾

Onion, tomato, vegetable broth, cilantro, crispy corn tortilla strip

Southwestern Wedge Salad 🗡

Blue cheese, bacon, cherry tomatoes, chipotle Ranch dressing

Grape & Hearts of Palm Ceviche 🍾 🖗 🗸

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

BBQ Pulled Pork Taco 🏹

Flour tortilla, coleslaw, sour cream, guacamole, tomato salsa

Salmon Tostada

Corn tortilla, Atlantic salmon, avocado, cilantro, radish, chipotle aioli

Grilled Shrimp Cocktail 🏹

Smoked chili cocktail sauce, tostones, lime

- ENTREES -

Slow Cooked Pork Baby Back Ribs 💥

Mesquite BBQ, coleslaw, corn bread, mashed potatoes

Tex-Mex Burger

Hand-formed beef patty, toasted bun, gooey queso sauce, pickled jalapeños, French fries

Ranch Style Chili Bowl 🏕 🖗 🖉

Premium plant-based Hungry Planet® ground meat, tomatoes, onion, chili, beans, corn, avocado, corn chips

Surf & Turf

Ribeye steak, shrimp kebab, smoky tomato salsa, mashed potato, ancho chile demi-glaze

Marinated Grilled Salmon

Tomato-red chile chutney, charred corn, black bean fritter

Chicken Fajita 💙

Honey-pepper marinade, warm tortillas, refried beans, sour cream, Cheddar cheese, guacamole, fire-roasted tomato salsa

- DESSERT -

Jack Daniel's Cream Cheese Brownie

Dulce de Leche Caramelized lime, salted peppered stick

Signature Dish

Can be prepared gluten free Can be prepared Vegan Balanced Vegetarian lactose free Lifestyle Please inform your server if you have any food allergies or special dietary requirements. Sandals' kitchens are not food allergen-freeenvironments. 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. GI OBA

SAVOUR THE WORLD

Our Chefs proudly partner with these local farmers and artisans to source quality, freshpicked ingredients: Douglas Vegetables • Island Provision Ltd • David Joseph Farms • Mary John Farms • Gilbert Gomes Farms • Eustace Newton Farms • Peter Wade Farms • Llewellyn Harrigan Farms