

  
**THE CHOPHOUSE**  
 AT MANCHEBO  
**APPETIZERS**

**BEEF TATAKI**

Thin sliced rare beef, truffle aioli, mixed greens, red onions and spicy toasted peanuts (^) 19

**ESCARGOT a la PERNOD**

Sautéed snails in garlic butter, onions and herbs, finished with a touch of Pernod 12

**CARIBBEAN SHRIMP COCKTAIL**

Chilled shrimp, horseradish cocktail sauce, mango and cucumber relish 14 GF

**AUTHENTIC ARUBAN KESHI YENA**

Baked stuffed cheese with chicken, capers and green olives, served with plantain and fried polenta 12 GF

**CALAMARI RINGS**

Golden crispy calamari with homemade marinara sauce, served with garden greens and herb-aioli 13

**PORTOBELLO RAVIOLI**

Portobello mushroom ravioli with mixed greens Parmesan cheese and balsamic drizzle 13 V

**SOUPS & SALADS**

**ONION SOUP**

Our very traditional French onion soup topped with garlic croutons and Gouda cheese au gratin 10

**SOUP OF THE DAY**

Ask your server about our daily changing soup, prepared with the finest ingredients Day Price

**CAESAR SALAD**

Tossed romaine lettuce with Caesar dressing, garlic croutons and Parmesan cheese 10

**CAPRESE**

Buffalo mozzarella with ripe tomatoes, basil, olive oil, garlic croutons and balsamic vinaigrette 12

**SEAFOOD, POULTRY & VEGETARIAN/VEGAN**

**DAILY CHEF SPECIAL**

Ask your server about our daily specials Day price

**SEAFOOD PASTA**

Shrimp, mussels, calamari and fish of the day, simmered in a creamy lobster sauce served over al dente linguini pasta 33

**ALMOND BRANZINO**

Pan-fried branzino fish filet and roasted almonds served with potato puree, green beans and coconut-ginger white wine sauce 35 GF

**CHEESE RAVIOLI**

Homemade cheese ravioli, yellow corn, tomato concasse, fresh basil and tomato sauce 25 V

**VEGAN STEAK & SHRIMP**

Lentil steak with grilled New Wave shrimp served with sweet potato wedges, steamed broccoli, and sesame-tamari- ginger glaze 27 VG/GF

**CHICKEN BREAST**

Corn fed free range bone-in chicken breast served with baby potatoes, cherry tomatoes, broccoli and porcini mushroom sauce 27

**STEAKS & CHOPS**

**All our Steaks & Chops come with a choice of:**

mashed potato, French fries, porcini mushroom risotto or gourmet baby potatoes

**and a choice of:** Bordelaise peppercorn, red wine jus, chimichurri or porcini mushroom sauce

**FILET MIGNON**

6 oz of our most tender center cut of beef, grilled to perfection 38 GF

**CHURRASCO STEAK**

10 oz of tenderloin seasoned with sea salt & fresh ground pepper served with chimichurri sauce \*47 GF

**BEEF STROGANOFF**

Flash seared beef tips in a sour cream sauce with bell peppers, capers & mushrooms, served on fettuccini 35

**RIB EYE**

12 oz USDA certified Angus. Fully marbled for exceptional flavor \*\*\* 55 GF

**SHORT RIBS**

Braised bone in short ribs, known for its flavor and remarkable soft texture, a true delight \* 45

**LAMB CHOPS**

8 oz of New Zealand lamb chops marinated with garlic and herbs from our herb garden \*\* 50 GF

**PORK TOMAHAWK**

14 oz of hand cut pork chop, rubbed with thyme and rosemary oil 40 GF

**T Bone**

This classic 16 oz well-marbled cut consists of two lean, tender steaks - the strip and tenderloin - connected by a T-shaped bone \*\*\*\* 60 GF

**ADDITIONAL SIDES 9**

Grilled green asparagus  
Cauliflower au gratin

Seasonal market vegetables  
Balsamic glazed carrots

Sauteed baby spinach  
Sauteed mushroom & onions

**V - Vegetarian | VG - Vegan | GF - Gluten-free or Gluten-free on Request**

Please let your waiter know if you have any allergies and / or dietary restrictions

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients.

**^ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**

Guests with a Hotel Dinner Coupon or All-Inclusive Plan may choose an appetizer, main course, dessert & coffee or tea  
Hotel Dinner Coupon and All-Inclusive guests pay a \$5 surcharge per star for starred items \*

Our prices are in US Dollars and include 7% BBO/BAZV/BAVP Tax | 15 % service charge will be added to your bill. The service charge is shared amongst the staff on a point basis & becomes part of the server's monthly salary.

**Additional gratuities / tips are always appreciated for excellent service! October '23**