



THE CHOPHOUSE

AT MANCHEBO

APPETIZERS

BEEF TATAKI

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

GRATINATED ESCARGOTS

Sautéed snails in garlic butter, red onions and herbs, gratinated with gruyere cheese 15

SPICY BABY SHRIMPS

Baby shrimps, spicy mayonnaise, a rucola, green onion, fried rice noodles 12

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 16

SOUPS & SALADS

ONION SOUP

Our very traditional French onion soup topped with garlic croutons and Gouda cheese au gratin 11

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 13
Table side freshly made caesar salad 18

CAPRESE

Buffalo mozzarella with ripe tomatoes, basil, olive oil, garlic croutons and balsamic vinaigrette 14

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

TUNA STEAK

Tuna, sesame, rice noodles spinach and green asparagus, sesame ginger glaze 30

CHEESE RAVIOLI

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

VEGAN STEAK & SHRIMP

Lentil steak with grilled 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 29

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

PETITE FILET MIGNON

USDA certified petite filet of our most tender center cut of beef 45

CHURRASCO STEAK

10 oz of USDA certified steak served with chimichurri sauce * 53

STRIPLOIN STEAK

10 oz of USDA certified steak 40

RIB EYE

12 oz USDA certified Angus. ** 55

BEEF STROGANOFF

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

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

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

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! November '24