



# THE CHOPHOUSE

AT MANCHEBO

## APPETIZERS

### SESAME TUNA TATAKI

Thin sliced tuna, wakame, sesame, ginger soy lemon dressing, cilantro, scallions, chili 17 GF

### 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

### BEEF CARPACCIO

Thinly sliced filet mignon with arugula, pesto, pine nuts and parmesan shaving 15

## 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! January '25**