


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