

# THE COMPLETE BREAKFAST

\$19.99 | Served daily 6:30 a.m. - 11:00 a.m.

Freshly squeezed orange juice

Whole wheat or white toast

Two eggs made to order

Choice of bacon or sausage

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Pan-fried potatoes or a hash brown

Gouda cheese

Coffee or fresh-brewed tea

\*All prices are in USD and include local tax. Gratuity is not included and is at your discretion. A 15% service charge will be added for groups of nine or more.

Consuming raw or undercooked meats, poultry, eggs and seafood may increase your risk of foodborne illness.

Please let us know if you have any allergies, dietary restrictions or special considerations, and we will do our best to accommodate you.

### **BREAKFAST SANDWICHES**

Served on freshly baked baguette from our brick stone oven

### Veggie \$9

Gouda cheese, cucumber, tomato and lettuce

#### Ham & Cheese \$10

Ham, cheese, cucumber, tomato and lettuce

#### **Tuna \$11**

Albacore tuna salad, Swiss chesse, Kalamata olives, tomato and lettuce

#### Club \$12

Gouda cheese, turkey, hard-boiled egg, tomato, cucumber, carrots, pickles and honey mustard

#### **BLT \$9**

Bacon, lettuce and tomato

### LITE BITES

### Fresh Fruit Salad \$15

Chef's daily selection of fresh fruit

#### Muesli \$9

Served with milk or yogurt

### Oatmeal \$8.50

Served with blueberries or bananas

### Smoked Salmon Bagel \$12

Topped with smoked salmon, dill cream cheese, capers and arugula

#### Potato Skins \$10

Stuffed with scrambled eggs, sautéed mushrooms and cheddar cheese

### SIDES

Crispy Bacon, Ham or Sausage \$5 Crispy Chicken Tenders \$5.25

Smoked Salmon \$10

Toasted Bagel & Cream Cheese \$7.75

Two Eggs \$7.75

Whole Wheat or White Toast \$3.50

Croissant, Danish or Muffin \$4.50

**Breakfast Potatoes \$3.50** 

Gouda Cheese \$4

Hash Brown \$4

### EGGS & CO.

All of our egg dishes are served with your choice of whole wheat or white toast

### Eggs Benedict \$14

Poached eggs served with salmon or smoked Virginia ham, breakfast potatoes and béarnaise sauce

### Uitsmijter \$12

A Dutch breakfast specialty with two slices of whole wheat or white bread topped with ham, cheese, and three sunny-side up eggs, served with a hash brown

#### Farmer's Omelet \$13

Stuffed with ham, cheese, mushrooms, peppers, spinach, onions, tomatoes and jalapeños, served with a hash brown

### Rancher's Eggs \$14

Served with sausage, crispy bacon, cheddar, sautéed onions, tomatoes, jalapeños and corn

### Caribbean Eggs \$16

Served with shrimp, smoked salmon, bell peppers and shredded mozzarella

#### Divi Breakfast \$17

Two eggs any style with roasted potatoes, cheese and your choice of crispy bacon, ham or sausage

### **SWEET TREATS**

### Belgian Waffles \$10

Served with warm fruit and maple syrup Add fried chicken \$7

### **Pancakes**

Your choice of plain, blueberry or chocolate chip pancakes served with maple syrup

Plain \$10 Blueberry \$11 Chocolate Chip \$12

### French Toast \$10

Three pieces of Texas toast grilled to perfection and topped with powdered sugar, raisins and cinnamon

Add bacon \$4

### Classic Dutch Pancakes \$9

Dutch pancakes served with powdered sugar and maple syrup

### **BEVERAGES**

### **FRESH JUICES**

Orange Juice \$5

Melon Juice \$6

Watermelon Juice \$6

### **SMOOTHIES**

### Banana-Blueberry Smoothie \$9

Succulent blueberries burst with flavor in this delicious smoothie

#### Watermelon Wonder \$8

A healthy summer smoothie with watermelon and skim milk

#### Immune Booster \$9

Boost your immune system with pineapple, spinach and a squeeze of lime juice

### Red Berry Blend \$9

A delightful blend of strawberries, raspberries, blueberries and yogurt

### **COFFEE & TEA**

We serve Lavazza Coffee and Twinnings Tea

Coffee \$3.50
Regular or decaf

Ristretto \$4 Espresso \$4

Individually Brewed \$4

Caffè Latte \$4.50

Regular or decaf

Cappuccino \$4.50

Double Espresso \$4.50

Iced Coffee \$4.50 Tea \$3

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### **COCKTAILS & BUBBLES**

Bloody Mary \$12

Mimosa \$9

Las Moras Sparkling Wine \$9



### **LUNCH COMBO**

\$18 | Served daily 11:30 a.m. - 2:30 p.m.

Includes your choice of a burger, club, wrap or roll served with fries and a soda

### STARTERS & SNACKS

### Nachos Supreme \$14

Corn tortilla chips loaded with seasoned beef chili, shredded jack and cheddar cheese, pico de gallo, sour cream and guacamole

### Van Dobben Bitterballen \$13

Half-dozen Dutch-style meat croquettes with pickles and dijon mustard

## Crispy Chicken Tenders \$11 Served with honey mustard

Mozzarella Sticks \$11
Served with zesty marinara

### Chicken Sate \$12

Two grilled Indonesian chicken kebabs served with house-made peanut sauce and kroepoek, topped with crispy fried onions

#### Crab Cake \$15

Two crispy crab croquettes served with garlic dijon aioli

### Coconut Shrimp \$14

Half-dozen coconut shrimp served with spicy mango curry mayo

### Quesadilla \$13

Spinach tortilla quesadilla stuffed with shredded jack and cheddar cheese and served with sour cream, pico de gallo and fresh guacamole

Add grilled chicken & onions \$7 Add grilled shrimp \$8

#### Frittanga \$19

Platter of bitterballen, mozzarella sticks, classic wings, coconut shrimp and spring rolls with Thai chili sauce and garlic aioli

### **SALADS & SOUPS**

#### Classic Caesar \$14

Crispy romaine salad tossed in Caesar dressing with garlic herb croutons, bacon bits and fresh parmesan flakes

Add grilled chicken \$7 Add grilled shrimp \$8

### Cajun Salmon Salad \$21

Greens with Cajun salmon and citrus Thai chili dressing

**CHICKEN WINGS \$14** 

Served with vegetable crudité

Half-Dozen Chicken Wings

and Calypso (tamarind)

hot sauce or Pandara Heat

(coconut curry) hot sauce

### Sesame Tuna Salad \$19

Medium rare sesamecrusted ahi tuna with fresh mixed greens, cucumbers, tomatoes, carrots, wakame and miso glaze dressing

### Onion Soup \$8

Choose from:

Classic Crispy Fried

Sesame-Crusted Miso Teriyaki

Classic Grilled Smoked BBQ

Hawaiian Pineapple & Mango

Sweet & Sour Thai Chili

Traditional onion soup with cheese and croutons

#### **Beef Carpaccio \$18**

Spiced beef tenderloin topped with arugula salad, pine nuts, truffle cremini herb mayo and shaved parmesan

### Seafood Chowder \$10

Creamy seafood chowder

### Roasted Pumpkin Soup \$8 Creamy pumpkin soup

### **EXTRAS**

#### French Fries \$6

Crispy fries with your choice of sauce

### **Sweet Potato Fries \$8**

Topped with herbs and grated parmesan

### Onion Rings \$7

Served with homemade tartar sauce

### MAIN EVENTS

#### Filet Mignon \$30

8 oz. grilled USDA tenderloin served with a baked potato, fresh vegetables and green peppercorn sauce

#### Fish Tacos \$21

Crispy grouper tacos served with coleslaw, pico de gallo, mango tartar sauce, sweet potato fries and a fresh house salad

### Caribbean BBQ Ribs \$25

Baby back ribs grilled to perfection and served with fries and Caribbean coleslaw

#### Cajun Salmon \$27

Cajun-spiced salmon fillet served with jasmine rice, fresh vegetables and zesty citrus chili sauce

### Beef Faiitas \$24

Served with sautéed bell peppers, onions, and tomatoes, lettuce, sour cream, guacamole, pico de gallo and flour tortillas

### Chicken Fajitas \$22

Served with sautéed bell peppers, onions, and tomatoes, lettuce, sour cream, guacamole, pico de gallo and flour tortillas

### Beef Kebabs \$22

Two beef skewers grilled to perfection and served with potato wedges, a house salad and chimichurri sauce

### **PIZZA**

12" thin-crust pizza baked to perfection in our brick-stone oven with house-made marinara sauce. Gluten-free crust available.

### Classic Margherita \$17

Sliced beefsteak tomatoes and shredded mozzarella

### Mediterranean \$19

Italian sausage, onions, mushrooms, bell peppers and shredded mozzarella

### Classic Pepperoni \$18

Sliced pepperoni, black olives, bell peppers and shredded mozzarella

### Teriyaki \$19

Shredded chicken, bacon, scallions, bell peppers and shredded mozzarella

### Classic Hawaiian \$18

Sliced ham, pineapple and shredded mozzarella

### Shrimp \$19

Shrimp, tomatoes, bell peppers, basil pesto and shredded mozzarella

### Vegetarian Pizza \$18

Tomatoes, peppers, mushrooms, onions, black olives, basil pesto and shredded mozzarella

### Bolognese Pizza \$19

Classic ground beef sauce, tomatoes, fresh basil and shredded mozzarella

### **BURGERS & SANDWICHES**

Served with fries and coleslaw. Gluten-free buns available.

#### Surf & Turf Burger \$19

8 oz. USDA beef burger topped with shrimp, cheddar cheese and bacon bits

### Fish Burger \$18

Crispy grouper fillet on a brioche bun with lettuce, juicy tomatoes, red onions and mango tartar sauce

#### Good Old Burger \$17

8 oz. 100% USDA beef burger on a brioche bun with crispy lettuce, juicy tomatoes and red onions

### Crispy Chicken Burger \$15

Juicy breaded chicken fillet on a brioche bun with fresh tomatoes, crisp lettuce, red onions and sweet and spicy chipotle mayo

### California Ranch Chicken Sandwich \$15

Grilled chicken breast on a brioche bun with bacon, tomatoes, Swiss cheese, guacamole and ranch

### Backyard BBQ Burger \$18

8 oz. 100% USDA beef burger on a brioche bun with melted cheddar cheese, crispy bacon, fried onion rings and house-made BBQ sauce

### Vegan Burger \$19

6 oz. plant-based burger on a vegan bun with vegan cheese, caramelized onions, crispy lettuce, fresh tomatoes and vegan eggplant mayo

#### Add-Ons

Add cheese \$1 Add bacon \$2

### DESSERTS

### Key Lime Pie \$10 Homemade key lime pie

### Cheesecake \$10

Traditional cheesecake served with raspberry sauce

#### Warm Apple Pie \$11

Served with caramel sauce and rum raisin ice cream

#### Chocolate Cake \$11

Layers of rich chocolate cake and heavenly chocolate icing

#### Ice Cream Sundae \$11

Three scoops of ice cream with your choice of toppings

Ask your server for our daily flavors and toppings

#### Carrot Cake \$10

Authentic carrot cake with carrots, walnuts and cream cheese icing

### **GF Coconut Ice Cream \$9**

Organic, gluten-free coconut ice cream served in a half shell with fresh red fruit

#### KEDA KETO ICE CREAM

Keda Keto is a 100% keto-friendly ice cream crafted and packaged in Aruba.

### Killa Vanilla \$9

A smooth Madagascar vanilla bean treat

### Nutter Butter & Chocolate \$11

Made with Belgian cacao

### PASTA

### Bolognese \$20

Italian linguini topped with 100% USDA ground beef pomodoro herb sauce, arugula and shaved parmesan

### Thai Noodles \$21

Stir-fry vegetables on a bed of linguini and oriental sauce

### Carbonara \$21

Fettuccini with house-made white cream sauce, roasted bacon bits, arugula and shaved parmesan

### Spinach & Ricotta Ravioli \$22

Served in a four-cheese sauce with vegetables, arugula and fresh parmesan

### Penne Puttanesca \$20

Served in marinara sauce with vegetables, Kalamata olives, capers, basil coulis and fresh parmesan

### Add-Ons

Add grilled chicken \$7 Add grilled shrimp \$8 \*All prices are in USD and include local tax. Gratuity is not included and is at your discretion. A 15% service charge will be added for groups of 9+.

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### **SNACKS**

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Corn tortilla chips loaded with seasoned beef chili, shredded jack and cheddar cheese, housemade pico de gallo, sour cream and guacamole

### Van Dobben Bitterballen \$13

Half-dozen Dutch-style meat croquettes served with pickles and dijon mustard

### **Crispy Chicken Tenders \$11**

Served with honey mustard

### Mozzarella Sticks \$11

Served with zesty marinara sauce

### Chicken Sate \$12

Two grilled Indonesian chicken kebabs served with house-made peanut sauce and kroepoek, topped with crispy fried onions

### Crab Cake \$15

Two crispy crab croquettes served with garlic dijon aioli

### Coconut Shrimp \$14

Half-dozen crispy coconut shrimp served with mango curry mayo

### **SALADS & SOUPS**

#### Classic Caesar \$14

Crispy romaine salad tossed in Caesar dressing with garlic herb croutons, bacon bits and fresh parmesan flakes

### Sesame Tuna Salad \$19

Medium rare sesame-crusted ahi tuna with fresh mixed greens, cucumbers, tomatoes, carrots, wakame and miso glaze dressing

### **Beef Carpaccio \$18**

Spiced beef tenderloin topped with arugula salad, pine nuts, truffle cremini herb mayo and shaved parmesan

#### Cajun Salmon Salad \$21

Mixed greens with Cajun salmon and citrus Thai chili dressing

### Onion Soup \$8

Traditional onion soup with cheese and croutons

### Seafood Chowder \$10

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### **PASTA**

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Classic Italian linguini topped with 100% USDA ground beef pomodoro herb sauce, arugula and shaved parmesan

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Shrimp, tomatoes, bell peppers, basil pesto and shredded mozzarella

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Tomatoes, peppers, mushrooms, onions, black olives, basil pesto and shredded mozzarella

### Bolognese Pizza \$19

Classic ground beef sauce, tomatoes, fresh basil and shredded mozzarella

### **CHICKEN WINGS \$14**

### Half-Dozen Chicken Wings

Served with vegetable crudité and Calypso (tamarind) hot sauce or Pandara Heat (coconut curry) hot sauce

### Choose from:

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Sesame-Crusted Miso Teriyaki
Classic Grilled Smoked BBQ
Sweet & Sour Thai Chili
Hawaiian Pineapple & Mango

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Cajun-spiced salmon fillet served with jasmine rice, fresh vegetables and zesty citrus chili sauce

#### Mixed Grill \$33

Ribs, chicken, beef and chorizo served with chimichurri sauce, a baked potato and a house salad

#### Grilled Mahi-Mahi \$24

Served with creamy shrimp sauce, jasmine rice and fresh vegetables

### Red Snapper Fillet \$28

Served in a Creole sauce with spicy onion pickles, jasmine rice and fresh vegetables

### Beef Fajitas \$24

Served with sautéed bell peppers, onions, and tomatoes, lettuce, sour cream, guacamole, pico de gallo and flour tortillas

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