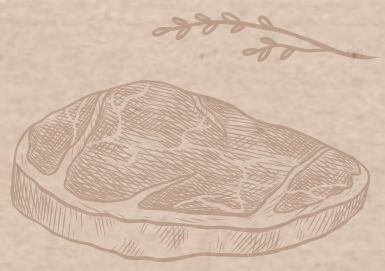


the grill

Cold Starters

SHRIMP COCKTAIL
Horseradish cocktail sauce, lemon wedges, and roasted garlic Dijonnaise

BEEF CARPACCIO
Pepper crust, cilantro, caramelized onions, and Grana Padano

Hot Starters

ARGENTINIAN EMPANADAS
beef empanada and spinach and ricotta empanada, served with mesclun salad and lemon vinaigrette

PROVOLETA
grilled provolone cheese with oregano, chili flakes and olive oil, served with toasted crostini

CRAB AU GRATIN
gruyère and parmesan mornay, cognac, herb butter, and panko, served with grilled sourdough and charred lemon

Salads

PEACH SALAD
Mixed greens, grilled peach, cherry tomatoes, candied pecans, crumbled goat cheese, fried leek and raspberry vinaigrette

ROMAINE
Romaine, cherry tomatoes, Parmesan cheese, bacon, garlic croutons, and Roquefort dressing

Soups

SHRIMP AND LOBSTER CHOWDER
simmered with tomato and cognac and finished with heavy cream

POTATO & TRUFFLE CREAM SOUP

From the grill

PETIT FILET TERES MAJOR

PICANHA

NY STRIPLOIN

BEEF TENDERLOIN

RIBEYE

SALMON FILLET

House specials

BRAISED SHORT RIB
short rib slow cooked, garlic mashed potatoes and red wine sauce

GRILLED CHICKEN
grilled leg & thigh, garlic mashed potatoes and corn on the cob

MIXED GRILL FOR TWO
mixed grill to share with tenderloin, italian sausage, garlic shrimp, chicken breast

Sides

BROCCOLI
Sautéed broccoli in herb butter

GARLIC MASHED POTATOES

MAC AND CHEESE

BAKED POTATO
With sour cream

TRUFFLE AND PARMESAN FRIES

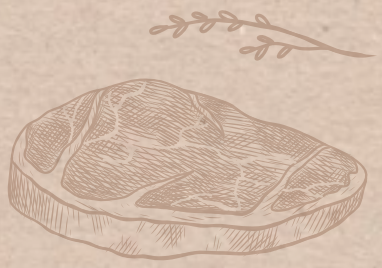
CREAMED SPINACH

Sauces

BLUE CHEESE

GREEN PEPPERCORN

MUSHROOM CREAM SAUCE



Desserts

PECAN PIE
Vanilla ice cream, caramel

LAVA RED VELVET
Berries and Cream cheese ice cream

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Healthy dishes which help in maintaining balanced diet
Spicy dishes
Gluten free dishes
Contains dairy and/or eggs
Crafted through artisan ways

WHOLE FOOD PLANT-BASED MENU

Cold starters

SMOKED WATERMELON TIRADITO
Caramelized tomatoes, char-grilled chilies, lemon, parsley pesto

Hot starters

CAULIFLOWER AU GRATIN
Plant based cheese & mornay sauce, panko, served with grill sourdough and charred lemon

Salads

ROMAINE
Romaine, cherry tomatoes, plant base parmesan, dressing

Soups

POTATO & TRUFFLE CREAM SOUP

From the grill

PORTOBELLO STEAK
Grilled portobello marinated in garlic and rosemary, served with grilled broccoli and mashed potatoes

Desserts

RED VELVET
Eggless red velvet sponge with vanilla plant-based cream and red berry compote

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Healthy dishes which help in maintaining balanced diet
Gluten free dishes
Contains dairy and/or eggs
Crafted through artisan ways
Food Plant-Based option

EXCELLENCE
CARMEN PUNTA CANA, D.R.