

the grill

Lunch Menu

Salads

Cob salad, lettuce mix, hard boiled egg, tomato, crispy bacon, avocado, blue cheese and ranch dressing

Spring salad, lettuce mix, cucumber, cherry tomato, onion and

Tuna fish salad with sweet potato chips

Cold Starters

Shrimp ceviche with mango and avocado

Seared tuna fish, Ponzu sauce with garlic and lime

Hot Starters

Fried squid rings, served with lime tartar sauce

Southern crab cake with remoulade sauce

Pastas

Meat balls with saffron and rosemary sauce, linguini,
garlic and olive oil

Alfredo with penne, with chicken or shrimp,
parmesan cheese and mushrooms

Sandwiches & Hamburgers

Philly steak sandwich, baguette, skirt steak, mushrooms,
bell pepper and provolone cheese

Classic hamburger with angus beef, cheddar cheese,
tomato, lettuce, onion, gherkins and thousand island sauce

Main Course

Grouper “Cajun” style, with steamed vegetables

Grilled chicken breast, honey and mustard sauce, bacon and
“au gratin” jack cheese, served with rustic mashed potato

BBQ pork ribs over sweet potato purée and cole slaw

Dessert

☞☞🌿 New york cheese cake

☞☞🌿 Lemon pie

☞☞🌿 Fresh fruit with watermelon sherbet

☞☞🌿 Brownie with hot chocolate sauce and vanilla ice-cream

☞ These are gluten free dishes

☞ This dish contains dairy and /or milk

🌿 Whole Food Plant-Based option

DISHES WITH CHEESE MADE WITH ANIMAL MILK WILL BE REPLACE BY A
VEGETAL ORIGIN CHEESE



EXCELLENCE

EL CARMEN, D.R.