

# the grill

## *Lunch Menu*

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### *Salads*

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

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

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Tuna fish salad with sweet potato chips

### *Cold Starters*

Shrimp ceviche with mango and avocado

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Seared tuna fish, Ponzu sauce with garlic and lime

### *Hot Starters*

Fried squid rings, served with lime tartar sauce

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Southern crab cake with remoulade sauce

## *Pastas*

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

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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

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

## *Main Course*

Grouper “Cajun” style, with steamed vegetables

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

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BBQ pork ribs over sweet potato purée and cole slaw

## *Dessert*

🌱🥛🌿 New york cheese cake

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🌱🥛🌿 Lemon pie

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

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🌱 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

CARMEN PUNTA CANA, D.R.