



Restaurant Week

Sept. 2 - 13, 2026

3-COURSE CHOICE MENU

APPETIZER

Flamed Salmon Nigiri

Sushi rice | Ponzu sauce | Scallions | Fried nori |
Spicy mayo

or

Pulled Beef Salad

Frisée salad | Arugula | Pineapple-ginger chutney |
Crispy onion | Grilled cabbage

MAIN COURSE

Bacon-Wrapped Monkfish

Sweet potato crème | Zucchini & yellow squash |
Grape tomato relish | White wine sauce

or

Beef Tenderloin 6 oz

Truffle-red wine sauce | Crispy Brussels sprouts |
Potato croquette | Carrot crème

DESSERT

Lava Cake

Vanilla ice cream | Wild berry coulis

presented by



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