



LA BALANDRA

BAR & RESTAURANT

APPETIZERS & SALADS

SOUP OF THE DAY \$10

SPINACH & ARUGULA SALAD

Roasted Peppers, Fennel, Goat Cheese, Pine Nuts, Tropical Dressing **\$16**

CAPRESE SALAD

Tomato, Mozzarella di Bufala, Basil, Extra Virgin Olive Oil **\$16**

CARIBBEAN LOBSTER SALAD

Romaine Lettuce, Cucumber, Crispy Bacon, Cherry Tomatoes, Boiled Egg **\$19**

BEEF CARPACCIO

Pine Nuts, Shaved Parmesan & Arugula **\$19**

HOMEMADE RAVIOLI

Wild Mushrooms with Truffle & Chives **\$18**

PAN SEARED SCALLOPS

Potato Puree, Prosciutto Crumbs and Chorizo Oil **\$19**

ENTRÉES

CATCH OF THE DAY

Grilled Fresh, Local Catch served with Plantains and Grilled Vegetables **\$28**

CHICKEN PARMESAN

Mozzarella, Pomodoro Sauce, served over Zucchini Noodles **\$26**

LOBSTER RISOTTO

Green Asparagus, Mushrooms, Parmesan Cheese **\$30**

FILET MIGNON

8 oz. with Red Wine Sauce & Chef's Vegetables **\$39**

HERB CRUSTED GRILLED LAMB CHOPS

Garlic, Rosemary and Thyme with Grilled vegetables **\$38**

RIBEYE STEAK

10 oz Steak with Mushroom Sauce and Aligot **\$38**

JUMBO SHRIMP TAGLIATELLE

Creamy Pesto Sauce **\$30**

PORK TENDERLOIN

Orange Sauce, Sweet Potato & Vegetables **\$32**

GOURMET CHEESE BURGER

8 oz. Ground Sirloin with Blue cheese, Bacon, Egg, Mushroom, French Fries **\$20**

DESSERTS

KEY LIME PIE \$9 | ICE CREAM OR SORBET Assorted Flavors \$8

TRADITIONAL SPANISH FLAN CARAMEL \$8 | CARIBBEAN COCONUT CHEESECAKE \$9

WARM CHOCOLATE LAVA CAKE \$10 (Please allow 15 minutes to Bake)

6% SALES TAX INCLUDED | GRATUITY AT YOUR DISCRETION

Please notify us of any food allergies: your well being is important to us.

