

CARIBE CAFÉ

DINNER

Served Daily 5:00 PM - Close

Prime Rib

Baked Potato, Ratatouille, Au Jus
25

Shrimp Pasta

Spaghetti, Garlic, White Wine, Butter & Parsley
18

Braised Boneless Beef Short Rib

Mashed Potatoes, Carrots, Pearl Onions, Red Wine Sauce
20

1/2 Rotisserie Chicken

Roasted Potatoes & Baby Carrots
24



FROM THE GRILL

Garden Salad & Choice of Dressing Included

Breast of Chicken	19
Lamb Chops	25
Double Cut Pork Chop	18
8 oz Filet Mignon	24
12 oz New York Sirloin	26
Ahi Tuna Steak	24
Farm Raised Salmon Fillet	19

Grill Selection Includes a Choice of Seasoning & Sauce

Seasoning

*Sea Salt & Cracked Pepper
Garlic & Olive Oil
Korean BBQ
Texas Dry Rub*

Sauce

*Cabernet-Shallot
Bearnaise
Teriyaki Glaze
Dijon Mustard Butter*

SIDE DISHES

5

House Mashed Potatoes
Asparagus
Baked Potato
Ratatouille
Roasted Potatoes

Green Beans
French Fried Potatoes
Jasmine Rice
Baby Carrots
Sautéed Mushrooms

CARIBE CAFÉ

Served Daily 11:00 AM - Close

\$16.99

THREE COURSE MENU

Garden or Caesar Salad

or

Crispy Mozzarella Sticks

Marinara Dipping Sauce

or

Not Just Fries

Baked with Cheddar Cheese, Bacon & Scallion



Open Faced Turkey & Mashed Potato Sandwich

Country Gravy & Cranberry Relish

or

Chicken Rojo & Rice Burrito

Fire Roasted Salsa & Refried Beans

or

Spaghetti Marinara

Grated Parmesan Cheese



Brioche Bread Pudding

Brioche, Cinnamon-Custard, Raisins & Caramel Sauce

or

Raspberry Tiramisu

or

Chocolate or Strawberry Sundae

Whipped Cream & Peanuts

*Menu Price does not include beverage, tax or gratuity.
Substitutions or Sharing Not Permitted.*

CARIBE CAFÉ

FRUITS & CEREALS

Sliced Seasonal Fruit <i>Melons, Exotic Fruit, Berries & Mint Honey Yogurt</i>	13	Sliced Melon <i>Cantaloupe or Honeydew</i>	7
Grapefruit Segments	6	Seasonal Berries	9
Fresh House Baked Muffin <i>Blueberry or Apple Bran</i>	5	Yogurt & Granola Parfait <i>Layered with Seasonal Berries & Toasted Almonds</i>	11
Cold Cereal Selection	6	Oatmeal or Cream of Wheat	7
Add Sliced Banana or Fresh Strawberries	2	Add Sliced Banana or Fresh Strawberries	2
Congee <i>Fresh Cilantro, Chopped Peanuts, Chili Sauce</i>	7	Congee with Chicken <i>Fresh Cilantro, Chopped Peanuts, Chili Sauce</i>	9

EGGS & OMELETS

Served with Hash Browns & Choice of Toast

American Breakfast <i>Two Eggs Any Style, Choice of: Apple Wood Smoked Bacon, Sausage Links or Ham</i>	13	“All In” Scramble <i>Bacon, Ham, Sausage, Bell Pepper, Tomato, Onion, with Swiss, American & Jack Cheeses</i>	15
One of a Kind <i>One Egg Any Style, One Toast, Choice of: One Apple Wood Smoked Bacon, One Sausage Link or One Ham</i>	7	Omelets <i>Whole eggs, Egg Beaters, or Egg Whites Choice of Four Items: Bacon, Ham, Sausage, Turkey, Onion, Bell Pepper, Mushroom, Spinach, Tomato, Jalapeño Cheddar, Swiss, American, Jack, Feta, Blue Cheese</i>	14
Royal Flush <i>Two eggs Any Style, Two Pancakes, & Choice of Two Bacon or Sausage</i>	16		

FROM the GRIDDLE

Served with Warm Syrup & Whipped Butter

Belgian Waffle	11	Pancakes	10.50
Cinnamon French Toast	11	Short Stack	6

Griddle Preparations - add 3

Marinated Strawberries, Blueberries, Bananas Foster, “Sticky Bun” Style or Chocolate Chips

SIGNATURE BREAKFASTS

Healthy Egg White Scramble <i>Spinach, Mushroom, Tomato, Fresh Herbs, Extra Virgin Olive Oil & Asparagus, Choice of Toast</i>	13	Eggs Benedict Classic	15
		Smoked Salmon	16
		Crab Cake	17
Corned Beef Hash <i>Two Eggs Any Style & Choice of Toast</i>	13	Huevos Rancheros <i>Refried Beans, Tortillas, Ranchero Sauce, Jack Cheese, Hash Browns, Guacamole & Sour Cream</i>	13
New York Steak & Eggs <i>Grilled Asparagus, Roasted Tomato, Hash Browns & Choice of Toast</i>	19	Lobster Claw Omelet <i>Drawn Butter Poached Lobster Claw, Chives, Swiss Cheese & Hollandaise Sauce</i>	15
Traditional Smoked Salmon Platter <i>Tomato, Red Onion, Capers, Toasted Bagel</i>	14		

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APPETIZERS

Buffalo Chicken Wings <i>Celery & Carrot Sticks</i> <i>Blue Cheese or Ranch Dipping Sauce</i>	11	Quesadilla <i>Guacamole & Pico De Gallo</i> Add Chicken	11 13
Jumbo Lump Crab Cake <i>Chef's Seasonal Preparation</i>	16	Crispy Fried Calamari <i>Creamy Tomatillo Salsa</i>	12
Beef Empanadas <i>Pico De Gallo & Cilantro Lime Cream</i>	11	Fresh Baked Flat Bread <i>Tomatoes, Fresh Mozzarella & Basil</i> <i>Marinara Dipping Sauce</i>	9
Ahi Tuna Tartare <i>Yuzu Aioli, Cucumber, Chive,</i> <i>& Crispy Wontons</i>	17	Crispy Chicken Tenders <i>Ranch Dipping Sauce</i>	10
Chicken Nachos <i>Refried Beans, Jalapeño, Tomato,</i> <i>Black Olives, Scallion</i>	13	Caribe Combo 4 Buffalo Wings, 2 Chicken Tenders 2 Egg Rolls, Sauces, Carrots & Celery	15

SOUPS & SALADS

The Wedge <i>Iceberg Lettuce, Tomatoes, Bacon Bits,</i> <i>Ranch Dressing</i>	7	Mesclun Greens <i>Pears, Blue Cheese, Candied Pecans,</i> <i>Balsamic Vinaigrette</i>	10
Classic Caesar Add Chicken Add Shrimp	12 3 4	Asian Chicken Salad <i>Water Chestnuts, Red Bell Pepper,</i> <i>Baby Corn, Scallion, Crispy Wonton,</i> <i>Ginger Vinaigrette</i>	13
Cobb Salad <i>Turkey, Blue Cheese, Avocado, Bacon,</i> <i>Hard Boiled Egg, Tomato, Sprouts,</i> <i>Honey Mustard Dressing</i>	14	Roasted Vegetable Salad <i>Seasonal Vegetables, Mesclun Greens,</i> <i>Goat Cheese, Balsamic Vinaigrette</i>	13

	Cup	Bowl
Country Chicken Noodle	4	6
French Onion Au Gratin	5	7
Daily Special	4	6
Chili Con Carne	4	6

BURGERS

Choice of Kettle Chips, French Fries or Cole Slaw

Grilled Sirloin Burger <i>Lettuce, Red Onion, Tomato, Pickle</i> <i>Choice of Cheddar, Swiss, American,</i> <i>Jack, Feta, or Blue Cheese</i> Add Sautéed Mushrooms, Caramelized Onions or Fried Egg	14 2	Patty Melt <i>Griddled on Rye with Swiss Cheese,</i> <i>& Caramelized Onions</i>	14
Veggie Burger <i>Whole Grain Bread, Bibb Lettuce,</i> <i>Tomato, Pickle, Red Onion</i> & Guacamole Add Cheese	12 2	Grilled Chicken Sandwich <i>Lettuce, Red Onion, Tomato, Pickle</i> Add Cheese Add Bacon or Guacamole <i>Served Buffalo Style Upon Request</i>	13 2 2
		BBQ Burger <i>Apple Wood Smoked Bacon, Red Onion,</i> <i>Cheddar Cheese & BBQ Sauce</i>	15

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SANDWICHES

Choice of Kettle Chips, French Fries or Cole Slaw

Vietnamese Pork Loin <i>French Baguette, Cucumber, Carrot, Red Onion, Cilantro, Lime Juice, & Sriracha Aioli</i>	13	Grilled Chicken Flatbread <i>Tandoori, Remoulade & Baby Greens</i>	14
Seared Ahi Tuna Club <i>Apple Wood Smoked Bacon, Wasabi Mayonnaise, Toasted Brioche</i>	15	Philly Cheese Steak <i>Peppers, Onions & Cheese</i>	13
Tuna Melt <i>Toasted Muffin, Tomatoes, Cheddar Cheese</i>	12	Ultimate Grilled Cheese Add Ham Add Tomato & Bacon	10 12 14
Classic French Dip <i>Roast Beef, Baguette, Au Jus</i>	14.50	P.L.T. <i>Portobello Mushroom, Lettuce, Tomato, Basil Pesto, Whole Grain Bread</i>	11
BLT <i>Choice of Toasted Bread</i>	11	Sandwich Board <i>Ham, Turkey, Roast Beef, or Tuna Salad, Bibb Lettuce, Tomato & Choice of Cheddar, Swiss, American, or Jack Cheese</i>	12
Turkey Club <i>Choice of Toasted Bread</i>	13		

HOMESTYLE COMFORT SELECTIONS

Fried Chicken <i>Baby Carrots, Mac & Cheese</i>	16	Fettuccini Alfredo <i>Garlic Bread</i> Add Chicken Add Shrimp	14 17 18
Baked Mac & Cheese Add Ham	12 14	Baked Chili-Mac <i>Cheddar Cheese, Scallion</i>	13
Spaghetti & Meatballs <i>Garlic Bread</i>	15	10 oz New York Sirloin <i>Roasted Potato & Sautéed Mushroom</i>	27
Farm Raised Salmon Fillet <i>Jasmine Rice, Sautéed Spinach</i>	22	Chicken Fried Steak <i>Mashed Potato, Green Beans, Country Gravy</i>	17
Chicken Enchiladas <i>Spanish Rice, Refried Beans</i>	16		

ASIAN SPECIALTIES

Vegetable Egg Rolls <i>Asian Slaw, Sweet & Sour Sauce, Hot Mustard</i>	8	Thai Coconut Curry Chicken <i>Long Beans, Tomato, Kabocha Squash, Jasmine Rice</i>	16
Fried Rice Vegetable Shrimp, Pork, or Chicken	12 16	Teriyaki Stir Fry <i>Rice & Vegetables</i> Chicken Shrimp Steak	17 18 19
Chinese Hot & Sour Soup	7		