

Pinchos Grill and Bar

	<u>Entree</u>	<u>appetizer</u>
❖ <u>Pinchos Salsa Salad (house specialty)</u> <i>A cold refreshing salad containing red beans, black beans, corn, mushrooms, onions, red peppers, yellow peppers, green peppers, tomatoes and a Balsamic Vinaigrette dressing</i>		\$5.00
❖ <u>Sesame Cucumber Salad</u> <i>Thinly sliced cucumbers with an Asian Sauce and Sesame Seeds</i>		\$5.00
❖ <u>Tuna Tataki</u> <i>2 spoons, 4 exquisite bites, accompanied with Wasabi and Soy sauce</i>		\$10.00
❖ <u>Mango Margarita Shrimps</u> <i>Served with a zesty yet fruity Mexican Tequila and Cilantro Sauce</i>	\$25.00	\$10.00
❖ <u>Indonesian Chicken Satay</u> <i>A skewer of tender chunks of boneless chicken served with an Indonesian Spicy Peanut Sauce</i>	\$19.00	\$7.00
❖ <u>Dark Rum Infused Blue Cheese Tenderloin Skewer</u> <i>Very untraditional but guaranteed to change the way you eat your meat. There is a medium hot home-grown chili pepper punch to this dish</i>	\$26.00	\$11.00
❖ <u>Boursin and Apple stuffed Pork Tenderloin</u> <i>Served with a Kahlua 'n Cream sauce.</i>		\$24.00
❖ <u>Honey Mustard Bourbon BBO Mixed Skewer</u> <i>This dish includes Chorizo, Tenderloin, Porkloin, Chicken and Shrimp.</i>		\$26.00
❖ <u>Crook and Hook</u> <i>10 oz US Striploin steak topped with 3 succulent Jumbo Shrimps. Served with 2 dipping sauces</i>		\$33.00
❖ <u>Steak & Lobster</u> <i>10 oz US Striploin with one Caribbean Lobster tail. Served with 2 dipping sauces</i>		\$42.00
❖ <u>Caribbean Lobster Tails</u> <i>Two flavorful lobster tails served with a Cool Pineapple-Curry Mayonnaise</i>		\$44.00
❖ <u>Espetada de Mariscos (Seafood Brochette)</u> <i>Tender chunks of assorted fresh fish and Shrimps on a skewer. Served with an Asian Soy and Mirin Sauce</i>		\$25.00
❖ <u>Grilled Aruban Wahoo fillet</u> <i>A firm texture yet distinctive flavor of fish. Served with Garlicky Herb Butter</i>		\$22.00
❖ <u>Grilled Salmon with a Japanese Plum Wine and Orange Glaze</u> <i>This tangy sweet sauce is profoundly distinguished by a medium hot Papaya pepper relish.</i>		\$23.00
❖ <u>Pan-seared Caribbean Grouper</u> <i>A very tender white fillet served with an Apricot & Ginger dipping sauce</i>		\$24.00

15% service charge will be added to your bill. This is distributed among the staff on a point basis and becomes part of your server's salary. Additional gratuities are always appreciated.
Plate charge for shared meals US\$10.00. This includes 2 side dishes and a sauce.