

# APPETIZERS

## SPECIALTY SOUP · 9

today's preparation

## BEEF CARPACCIO · 15

Thin slices of beef drizzled with a basil oil topped with shaved onions & sprinkled with aged parmesan flakes

## LOBSTER SPRING ROLLS · 14

Chunks of Spiny Lobster locally caught from the Saba Bank, cabbage, carrots, & ginger wrapped in a thin spring roll wrapper cooked to a golden perfection

## OCEAN TO PLATE ~ CEVICHE · 14

Fresh catch marinated in lemon juice, garlic, tomatoes, onions, peppers, cilantro & Clamato served with tortilla chips · 14

## TROPICS SALAD (Vegetarian) · 13

Mixed greens tossed in champagne vinaigrette topped with Chèvre, shaved fennel, toasted almonds & spiced apples

## GRILLED CHIPOLTE CAESAR (Vegetarian) · 13

Grilled Romaine, house-made croutons, shaved Parmesan & topped with a Chipotle Lime Caesar dressing

# LAND

## SURF & TURF · 39

8 oz of Filet Mignon topped with a Chunks of Spiny Lobster locally caught from the Saba Bank smothered with a chive Hollandaise sauce served with potatoes & garden vegetables

## RIBEYE · 34

14 oz Ribeye grilled on an open-flame to your specification, topped a creamy wild mushroom sauce served with potatoes & garden vegetables

## LAMB SHANK · 30

Slow roasted Lamb shank braised in Cabernet with garlic, carrots & sliced onions served over fresh herb & truffle risotto with goat cheese

## PORK RIBS · 27

Oven baked fall of the bone pork ribs, then flam grilled & drenched in a house made Pineapple barbecue sauce served with potatoes & garden vegetables

## CARIBBEAN JERK CHICKEN · 25

Flame grilled Jerk seasoned 8oz chicken breast topped with a Pineapple & Mango chutney served with steamed white rice & a garden vegetables

## FARM TO TABLE ~ ROASTED VEGETABLE EN CROÛTE (Vegetarian) · 25

Puff pastry filled with Chèvre, Spinach, & bell peppers drizzled with a pesto dressing served with quinoa & garden vegetables

# OCEAN

## OCEAN TO PLATE · 27

Locally caught fresh catch of the day, topped with a Wild Saba lemon beurre blanc served with rice & garden vegetables

## LOBSTER PASTA · 30

Chunks of Spiny Lobster locally caught from the Saba Bank tossed in a white wine lobster based cream sauce tossed through penne

## RED CURRY COCONUT SHRIMP · 27

*In honor of our previous Chef Bernt, via his signature recipe.* Jumbo shrimp smothered in a lightly spiced red curry coconut sauce served with steamed white rice & garden vegetables tossed in Saba Spice

## GRILLED LOBSTER ~ FROM THE LOBSTER TANK · Market Price

Select your Lobster from our Live Lobster tank, served Flame Grilled with a garlic lemon butter sauce served with served with potatoes & garden vegetables

## **SPECIALTY THREE-COURSE DINNER · 45**

Check our board & specials menu for  
this evenings set three-course dinner

*Try a sample of our Chefs' creations;  
let them spoil you with their works of art,  
composed of the freshest ingredients  
& infused with their inventive culinary talents  
- you won't be disappointed.*

## **DESSERTS**

### **CHEESE CAKE · 9**

House-made cheese cake. Ask for today's flavors

### **GELATO · 4 per scoop**

Our gelato is made fresh by Chef Tanner. Ask for today's flavors

### **CRÈME BRÛLÉE · 8**

House-made creamy custard topped with caramelized sugar. Ask for today's flavors

### **PROFITEROLE · 10**

Light & fluffy cream puffs filled with smooth & creamy house-made espresso ice cream smothered in a chocolate sauce & dusted with powdered sugar

**4% Government (ABB) tax is included.**

**Tropics Café does not add a service charge to your bill.**

**Tropics believes that great service should be rewarded at the customer's own discretion.**

# TROPICS CAFÉ WINE LIST

GLASS BOTTLE

## HOUSE WHITES

CHARDONNAY "PUNTA NOGAL" VALLE CENTRAL, CHILE	6	20
SAUVIGNON BLANC "PUNTA NOGAL" VALLE CENTRAL, CHILE	6	20
PINOT GRIGIO "MONTE CAMPO" ITALY	6	20

## WHITES

SAUVIGNON BLANC "MONKEY BAY" NEW ZEALAND 2016		30
PINOT GRIGIO "ELENA WALCH" SÜDTIROL, ALTO ADIGE ITALY 2013/14		35
CHARDONNAY "COLUMBIA CREST" GRANDE ESTATE, WA, USA 2013		35
CHABLIS LES VENERABLES "LA CHABLISIENNE" FRANCE 2013		42
POUILLY-FUISSÉ "BLASON DE BOURGOGNE" FRANCE 2013		45

## HOUSE REDS

CABERNET SAUVIGNON "PUNTA NOGAL" VALLE CENTRAL, CHILE	6	20
MERLOT "PUNTA NOGAL" VALLE CENTRAL, CHILE	6	20
PINOT NOIR "ROPITEAU" FRANCE	6	20

## REDS

RIOJA CRIANZA "MARQUES DEL PUERTO" SPAIN 2009/10		25
MALBEC "DOÑA PAULA ESTATE" VALLE DE UCO, MENDOZA, ARGENTINA 2015		30
CHIANTI CLASSICO "CASTELLO D'ALBOLA" TOSCANA, ITALY 2010/11		35
CABERNET SAUVIGNON "ESTANCIA" PASO ROBLES CA, USA 2013		35
LALANDE-DE-POMEROL "CHÂTEAU HAUT- CAILLOU" LAURENT ROUSSEAU 2011		50

## ROSÉ

WHITE ZINFANDEL "WOODBIDGE BY ROBERT MONDAVI" USA	6	20
N°2 DE SAINT MARTIN "TARADEAU" CÔTES DE PROVENCE, FRANCE	8	25
CLOS BEYLESSE "DOMAINE DE L'ABBAYE" CÔTES DE PROVENCE		50
CLOS BEYLESSE "DOMAINE DE L'ABBAYE" CÔTES DE PROVENCE MAGNUM (1,5 L)		90

## CHAMPAGNES + SPARKLING WINES

PROSECCO VALDOBBIADENE PRESTIGE EXTRA "ZONIN" - VENETO, ITALY	10	35
MOET + CHANDON BRUT EPERNAY, FRANCE		100