

APPETIZERS

SPECIALITY SOUP

today's preparation · 9

BEEF CARPACCIO

Thin slices of beef drizzled with a basil oil topped with shaved onions & sprinkled Parmesan flakes and a house made whole grain Dijon mustard gelato · 15

LOBSTER SPRING ROLLS

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 · 14

GRILLED CHIPOLTE CAESAR *(Vegetarian)*

Grilled Romaine, made croutons, & shaved Parmesan topped with a Chipotle Lime Caesar dressing · 13

OCEAN TO PLATE ~ CEVICHE

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

TROPICS SALAD *(Vegetarian)*

Mixed greens tossed in champagne vinaigrette topped with Chèvre, shaved fennel, toasted almonds & spiced apples · 13

LAND

SURF & TURF

8 oz of Filet Mignon topped with a Chucks of Spiny Lobster locally caught from the Saba Bank smothered with a chive Hollandaise sauce served with potatoes & garden vegetables · 39

RIBEYE

14 oz Ribeye grilled on an open-flame to your specification, topped a creamy wild mushroom sauce served with potatoes & garden vegetables · 34

LAMB SHANK

Slow roasted Lamb shank braised in Cabernet with garlic, carrots & sliced onions served over fresh herbs & truffle risotto with goat cheese · 30

PORK RIBS

Oven baked fall of the bone St. Louis style pork ribs, drenched in a house made Pineapple barbecue sauce served with potatoes & garden vegetables · 20

CARIBBEAN JERK CHICKEN

Flame grilled 8oz Jerk seasoned chicken breast topped with a Pineapple & Mango chutney served with rice & a garden vegetables · 20

FARM TO TABLE

~ ROASTED VEGETABLE EN CROÛTE

(Vegetarian)

Puff pastry filled with Chèvre, Spinach, & bell peppers drizzled with a pesto dressing served with quinoa & garden vegetables · 20

OCEAN

OCEAN TO PLATE

Locally caught fresh catch of the day, topped with a Wild Saba lemon beurre blanc served with rice & garden vegetables · 27

LOBSTER PASTA

Chucks of Spiny Lobster locally caught from the Saba Bank tossed in a white wine lobster based cream sauce tossed through penne · 30

RED CURRY COCONUT SHRIMP

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 · 27

GRILLED LOBSTER

~ FROM THE LOBSTER TANK

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

DESSERTS

CHEESE CAKE

House-made cheese cake.
Ask for today's flavors · 9

CRÈME BRÛLÉE

House-made creamy custard topped with
caramelized sugar.
Ask for today's flavors · 8

GELATO

Our gelato is made fresh by Chef Tanner.
Ask for today's flavors · 4 per scoop

PROFITEROLE

Light & fluffy cream puffs filled with
House-made espresso ice cream smothered in a
chocolate sauce & dusted with powdered sugar · 10

SPECIALTY 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.*

Check our specials menu
for this evenings set three-course dinner · 45

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 2014		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 2011		25
MALBEC "DOÑA PAULA ESTATE" VALLE DE UCO, MENDOZA, ARGENTINA 2015		30
CHIANTI CLASSICO "CASTELLO D'ALBOLA" TOSCANA, ITALY 2013		35
CABERNET SAUVIGNON "ESTANCIA" PASO ROBLES CA, USA 2013		35
LALANDE-DE-POMEROL "CHÂTEAU HAUT- CAILLOU" LAURENT ROUSSEAU 2012		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 "The Blue Bottle"		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 <i>EPERNAY, FRANCE</i>		100