

Windows on Aruba

R E S T A U R A N T

WELCOME

We feature local and seasonal ingredients to support Aruban farmers and fishermen. Our inspired menu features delightful international cuisine in a unique, romantic setting.

Indulge in an exquisite fine dining experience us and live music on Friday & Saturday!



Dinner nightly from 6 p.m. to 10 p.m.

ROYAL SUNDAY BRUNCH

Join us on Sundays for our decadent à la carte brunch for only \$55 per adult with unlimited mimosas and live entertainment!

Sundays from 10:30 a.m. to 2 p.m. (one seating)

15% service charge is added to groups of 9 or more
Gratuity for smaller tables is at your own discretion

 - Marked items can be served vegetarian
 - Marked items can be served gluten-free

**All prices are in USD and subject to a 15% service charge. Local tax is included. Gratuity is at your own discretion. Please let us know if you have any allergies, dietary restrictions or special considerations, and we will do our best to accommodate you.*

***There is a \$7.50 surcharge on main course split dishes.*

STARTERS

... ARANCINI ... \$12

Crispy risotto fritters with prosciutto and chipotle aioli basil oil

... WINDOWS SHRIMP COCKTAIL ... \$18

Chilled jumbo shrimp served with coconut mango island salsa, ciabatta crostini and cocktail sauce

... CRAB CAKE ... \$18

Chili corn polenta cake with garlic shrimp, smoked salmon, citrus grain mustard, mango tartar sauce and avocado relish

... SHRIMP & ESCARGOT ... \$16

Shrimp and escargot sautéed with garlic, herbs and butter, served with toasted focaccia and Pernod saffron mustard cream

... TUNA TATAKI ... \$17

Sesame and pepper-crust seared ahi tuna served with sautéed cremini mushrooms, wakame cucumber salad, wasabi aioli and miso glaze

... BEEF CARPACCIO ... \$17

Thinly sliced Black Angus beef served with baby arugula, truffle garlic aioli, roasted pistachios, cherry tomato and fresh parmesan

... SALMON CARPACCIO ... \$17

Thinly sliced smoked salmon served with citrus passion fruit vinaigrette, dill garlic mayo, crispy capers mixed baby greens and cherry tomatoes

**All prices are in USD and subject to a 15% service charge. Local tax is included. Gratuity is at your own discretion. Please let us know if you have any allergies, dietary restrictions or special considerations, and we will do our best to accommodate you.*

***There is a \$7.50 surcharge on main course split dishes.*

S O U P & S A L A D

... CLASSIC CAESAR SALAD 🍴 ... \$16

Romaine lettuce topped with garlic herb croutons, parmesan cheese and homemade Caesar dressing

... TOMATO BURRATA SALAD 🍴 🍴 ... \$19

Beefsteak tomato with fresh burrata cheese, aged parmesan, fresh arugula, organic apple cider vinaigrette, balsamic and basil

... LOBSTER BISQUE ... \$13

Rich soup with fresh lobster, cognac, vanilla essence and crème fraîche

... MUSHROOM TRUFFLE CREAM SOUP 🍴 🍴 ... \$14

Creamy soup with assorted mushrooms, morels, truffle and herb croutons

V E G E T A R I A N & P A S T A S

... SPRING VEGETABLE RISOTTO 🍴 🍴 ... \$28

Served with asparagus, broccolini, baby carrots, artichokes and arugula

... PENNE THERMIDOR 🍴 🍴 ... \$38

Sautéed lobster meat with assorted mushrooms, cognac, cream sauce, grated mozzarella, fresh parmesan, basil and arugula

... TORTELLINI 🍴 🍴 ... \$28

Cheese-stuffed tortellini served with your choice of creamy spinach sauce, pink sauce or mornay sauce, topped with fresh parmesan

**All prices are in USD and subject to a 15% service charge. Local tax is included. Gratuity is at your own discretion. Please let us know if you have any allergies, dietary restrictions or special considerations, and we will do our best to accommodate you.*

***There is a \$7.50 surcharge on main course split dishes.*

L A N D

... FILET MIGNON ... \$52 刀

Center-cut USDA beef served with mashed potatoes,
Asparagus and smoked black salt

... RIBEYE ... \$64 刀

Cowboy cut USDA bone-in beef grilled to perfection and served with
scalloped potatoes, spring vegetables and smoked black salt

... RACK OF LAMB ... \$54

Served with mashed potatoes, old-fashioned red wine sauce
mint chimichurri, pistachio persillade and spring vegetables

... DUCK BREAST ... \$36 刀

Seared marinated duck breast marinated served with five-spice
red fruit sauce, potato croquette and spring vegetables

... NEW YORK STRIP ... \$56 刀

USDA prime beef grilled to perfection and served with
mashed potatoes and spring vegetables

... 14 OZ. BONE-IN KUROBUTO PORK ... \$38

Grilled served with raisin Jack Daniel glazed, Cajun potato wedges and
vegetables

... OSSOBUCCO ... \$39

Served with Italian polenta, pancetta and broccolini

... SURF & TURF ... \$68

Beef tenderloin and fresh lobster tail served with
scalloped potatoes and asparagus

Extra Sauces Upon Request

Demi-Glace Green Peppercorn Brandy Cream Sauce
Old-Fashioned Stone-Ground Mustard Sauce
Portobello Mushroom Merlot Sauce
Classic Bearnaise sauce
Chimichurri

**All prices are in USD and subject to a 15% service charge. Local tax is included. Gratuity is at your own discretion. Please let us know if you have any allergies, dietary restrictions or special considerations, and we will do our best to accommodate you.*

***There is a \$7.50 surcharge on main course split dishes.*

OCEAN

...SEA BASS...\$42

Baked sea bass served with spinach mushroom risotto,
Asparagus and garlic citrus persillade

...CRAB & SHRIMP...\$38

Crab stuffed jumbo shrimp with cheese ravioli,
pink mornay sauce and asparagus

...GRILLED SALMON...\$37

Served with apple mango chutney, carrot mousse,
Broccoli and cous cous salad

...SCALLOPS ... \$44

Served with garlic herb butter cream sauce, soba noodles,
stir-fry vegetables and miso glaze

...GROUPEL ... \$38

Served with coconut curry clam velouté,
potato croquette and vegetables

...LOBSTER TAIL...\$54

8 oz. cold-water lobster tail broiled, thermidor style or topped with crab
ragout, served with baby rainbow potatoes and spring vegetables

**All prices are in USD and subject to a 15% service charge. Local tax is included. Gratuity is at your own discretion. Please let us know if you have any allergies, dietary restrictions or special considerations, and we will do our best to accommodate you.*

***There is a \$7.50 surcharge on main course split dishes.*