

THE GRILL

PUNTACANA RESORT

STARTERS

Seafood Salpicon 24
lime, first pressed olive oil,
bell peppers, onion,
parsley

**Grilled Chicken & Purple
Cabbage salad 22**
lettuce, toasted almonds,
sesame and poppy seeds,
sesame aioli

Caesar Salad 18
Add: Shrimp 24, Chicken 20
romain lettuce, anchovies,
aged parmegianno,
baguette croutons

Red Snapper Ceviche 19
lime, bell peppers, red
onion, coriander

Shrimp Cocktail 24
tomato cocktail sauce,
red onion, coriander,
lime, latin roots chips

Tune Tartare 24
sesame oil, lime, soy sauce,
avocado, coriander,
cucumber, plantain
sawdust

Glazed Chicharron 24
sweet chili, molasses, lime,
coriander

**Coconut Green Pea
"Moro" Arancini 18**
coconut sauce, sweet
plantain, mozzarella

MAIN

Grilled King Salmon 36

Lubina Donostiarra 39
garlic, cider vinager, first pressed
olive oil, parsley, peperoncino

Whole Fresh Local Catch | per lb. 38

Grilled Chicken Breast 24

Chicken Quesadilla 18
caramelized onions, bell
peppers, pepper jack, french
fries

NY Steak Sandwich 28
roasted garlic aioli, provolone,
avocado, french fries

Angus Burger 24
cheddar, smoked bacon, lettuce,
tomato, onion, pickles, french
fries

Four Cheese Penne Pasta 24
Add: Shrimp 28, Chicken 26
gouda, aged parmegianno,
manchego, blue cheese

SIDES

6

Green Salad
lettuce, cucumber, tomato, red
onion, first pressed olive oil , lime

Quinoa Salad
Tomato, bell peppers, red onion,
cucumber, white wine vinegar, first
pressed olive oil

Grilled Seasonal Vegetables

Cauliflower Puree

Celery Root Puree

**Homemade Potatoes with
Rosemary & Lime**

Mashed Potatoes

Truffled Yucca Sticks

Shoestring Fries

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Rack of Lamb 46
garlic, parsley, first pressed olive oil

Angus Tenderloin, 8 oz 46

Angus Braised Short Ribs 40
cooked 6 hours, sweet pepper,
garlic, red wine

Rigatoni La Cana 28
pork belly, mushrooms, aurora
cream

Tiger Prawn Risotto 36
sea flavors, Caribbean "sofrito"

Smoked Pork Chop "Con Con" 36
crispy arborio rice, pork broth

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