



MENU

APPETIZERS

Shrimp Cocktail | \$15

Boiled shrimp, cucumber, red onion, tomato, and peppers in a mix of clamato juice, lime juice, golf dressing, horseradish and chipotle sauce.

Jalapeño Poppers | \$10

Homemade with pepperjack cheese, mozzarella and honduran cheese.

Mozzarella Sticks | \$10

Mozzarella cheese and honduran cheese breaded with panko, served with pomodoro sauce.

Chicken Wings | \$16

Tossed with your choice of buffalo or bbq sauce served with carrots, celery and ranch dressing.

Chicken Fingers | \$10

Crispy and tender chicken served with french fries and honey mustard sauce.

Monkey Nachos | \$22

Tortilla chips, chili beans, guacamole, cheddar cheese sauce, grilled chicken, sour cream.

HANDHELDS

Shrimp Taco | \$18

Grilled cheese crust tortilla, shrimp, sweet chili sauce, pickle onion and lime.

Smashed Burger | \$17

Fresh baked brioche, bacon, smashed 4oz angus patties, spicy golf dressing and crispy onion, served with french fries.

Las Verandas Burger | \$20

Fresh baked brioche, 6 oz angus patty, bacon, american cheese, pickles, lettuce, tomato served with french fries.

Chicken Parmegianna Burger | \$20

Fresh baked brioche, parmesan breaded chicken breast arugula, tomato and french fries.

Clubhouse Sandwich | \$16

Fresh baked brioche, grilled chicken, crispy bacon, virginia ham, american cheese, golf dressing served with french fries.

Montecristo Sandwich | \$15

Egg battered brioche, virginia ham, salami, dijon mustard and american cheese served with fruit jam and french fries.

WRAPS

Angus Wrap | \$16

Angus beef, mushrooms, chipotle sauce, pepperjack cheese, caramelized onions served with coleslaw and french fries.

Chicken Cesar Salad Wrap | \$15

Grilled chicken, romaine lettuce, cesar dressing, crouton. Served with grilled veggies.

Chicken Buffalo Wrap | \$16

Crispy chicken breast, lettuce, pepperjack cheese, buffalo sauce. Served with ranch dressing and french fries.



MAINS

Rib Eye Bites | \$36

16 oz rib eye, mojo habanero sauce, served with corn tortilla, fried beans, pico de gallo and plantain chips.

BBQ Baby Back Ribs | \$25

8oz baby back ribs, baked beans, coleslaw and grilled corn.

Salmon Keto Bowl | \$24

Grilled salmon, quinoa, arugula, cherry tomatoes, avocado, kale, mandarin vinaigrette.

Falafel Quinoa Bowl | \$20

Crispy falafel, quinoa, arugula, cherry tomatoes, cucumber, feta cheese, balsamic reduction, tzatziki sauce.

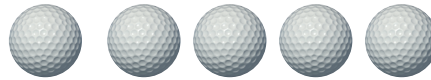
DESSERTS

Brownie Madness | \$6

Fudgie and served with ice cream

Dulce de Leche Mousse | \$5

DRINKS



NON ALCOHOLIC

Fresh Juices | \$4
Watermelon
Melon
Pineapple
Papaya
Green Juice

Soft Drinks

Sodas | \$3
Bottled Water | \$3

Beer and Wine

Local Beer | \$4
Imported Beer | \$5
Craft Beer | \$6
House Wine | \$8

ALCOHOLIC

Rum

Flor de Caña 12 | \$9
Flor de Caña 18 | \$12
Clandestino Coco Tostado | \$8
Zacapa 23 años | \$12
Zacapa XO | \$18

Vodka

Grey Goose | \$9
Absolut | \$6
Titos | \$6

Tequila

1800 Reposado | \$15
1800 Cristalino Anejo | \$14
1800 Blanco | \$12
Don Julio Reposado | \$15
Don Julio Blanco | \$13
Don Julio 70 | \$18
Patron Silver | \$12
Patron Reposado | \$12

Whisky

Macallan Quest | \$18
JW Double Black | \$10
JW Black Label | \$9
Chivas Regal 18 | \$15
Chivas Regal 12 | \$9
Buchanan's 12 | \$12

Gin

Bombay | \$9
Tanqueray | \$12
Hendricks | \$14

Digestive

Amaretto Disaronno | \$9
Kahlua | \$6
Gifti by RGF | \$10
Baileys | \$6

Cocktails

Bloody Mary | \$8
Classic Mojito | \$8
Classic Margarita | \$10
Strawberry Daiquiri | \$8
Piña Colada | \$10
Aperol Spritz | \$12
Mimosa | \$8
Martini Dry | \$8
Red Sangria | \$10
White Sangria | \$10
Negroni | \$15

*Taxes and service not included. Any allergies please inform your waiter.