



Weekend Theme Nights

Great Value • Award Winning Cuisine • Genuine Hospitality • Tropical Ambiance

Join us for a Festive Buffet

Including: Gourmet Salad Bar, Peel N Eat Shrimp, Hand Rolled Sushi, Specialty Entrees, a different Chef Carved Specialty nightly, Homemade Desserts, Crêpe & Ice Cream Station

Served from 5:30pm to 10:30pm, last seating at 10:00 pm



Thursday Chateaubriand Night

Soup of the Night: Pumpkin Soup

Chef's Carving: Slow Roasted Beef Tenderloin • Béarnaise Sauce and Chimichuri

Selected Entrees: Tilapia Fillet, White Wine Sauce • Roasted Turkey with Gravy •

Braised Pork Bourguignon

Side Dishes: Pilaf Rice • Fettuccini with Escargot • Garlic Mashed Potatoes • Ratatouille



Friday Seafood Night

Soup of the Night: Seafood Chowder

Chef's Carving: Salmon Wellington, in Puff Pastry with White Fish Mousse & Spinach, Lemon Caper Sauce

Selected Entrees: Grouper Fillet Creole • Seafood Newburg • Garlic Shrimp • Chicken Curry

Side Dishes: Jasmine Rice • Penne Pasta in Clam Sauce • Vegetable Medley • Fried Plantain



Saturday Prime Rib Night

Soup of the Night: Onion Soup

Chef Carved: Slow Roasted, USA Prime Rib, au Jus

Selected Entrees: Roasted Lamb Garlic & Herb • Stirfried Chicken • Cajun Fish Fillet, Cilantro Sauce

Side Dishes: Baked Potatoes with Condiment • Macaroni & Cheese • Sautéed Green Beans & Mushrooms • Stuffed Tomatoes

US\$30 Inclusive
per person • \$9.00 children under 12

Radisson
ARUBA
RESORT, CASINO & SPA

For reservations call 526 6670 or 5266613