

LUNCH MENU - 12:00 pm to 5:00 pm

SALADS

Caesar Salad - \$7.00

Romaine lettuce, Parmesan cheese, croutons
Add chicken breast - \$4.00

Tulip Cobb Salad - \$10.00

Romaine lettuce, tomato, bacon, grilled chicken, blue cheese,
olives, boiled egg & avocado - Ranch dressing

Shrimp Avocado Salad - \$11.00

Mixed lettuce, tomatoes, cucumber, watermelon
mango, orange, avocado, & citrus vinaigrette

Arugula Salad - \$9.50

Mozzarella, apple, walnuts, tomatoes, onions & blueberries
Balsamic glaze and extra virgin olive oil

Mango Grouper Ceviche - \$8.50

Cured in lime & lemon juice, onions, peppers & cilantro

SOUPS

Onion Soup - \$6.50

Gratinated gouda cheese and parmesan

Coconut Pumpkin Soup - \$6.50

Touch of sour cream & cilantro

Jamaican Fish Soup - \$9.50

Grouper, shrimp, calamari, scallop and mussels
In a fish broth with carrot, celery, leeks and potatoes.

Soup of the Day - \$7.50

Please ask the waiter for today's soup

PLATTER BASKET - All baskets dishes served with French fries

Chicken Wings -\$10.50

Rub in Caribbean BBQ sauce, blue cheese dressing

Chicken Tender -\$11.50

Honey Mustard dipping sauce

Coconut breaded Shrimp -\$11.00

Piccalilli tartar sauce

Taco Taco Grouper - \$12.00

Fried fish in flour tortillas, mixed lettuce, guacamole
pico de gallo & piccalilli tartare sauce

BURGER & SANDWICHES

Tulip Beef Cheese Burger - \$11.00

8 oz burger, lettuce, tomato, onions, pickles, sautéed mushroom
choice of American, Gouda or Swiss cheese

Mahi Mahi Burger - \$12.00

Mixed lettuce, tomato, onion, pickle & piccalilli tartar sauce

Chicken Caprese Sandwich - \$11.50

In a French bread, arugula, tomato basil & fresh mozzarella

Cubano Sandwich in Baguette Bread - \$ 11.00

Ham, roasted pork, swiss cheese, pickle, Dijon mustard

Vegetarian Jibarito - \$10.50

Mix Lettuce, tomato, grill zucchini, peppers, eggplant,
Mushroom & avocado between fried plantain

Cheese Quesadilla -\$8.00

Flour tortillas, cheddar & mozzarella cheese, pico de gallo
Add chicken - \$4.00 Add beef - \$5.00

Flatbread Pizza - \$10.50

Tomato sauce, mushroom, mozzarella, ham, pepperoni & olives



ENTREES

Jerk Chicken - \$15.50

Half roasted chicken, Jamaican spice & pineapple sauce

Grilled Steak - \$17.50

Beef tenderloin, chimichurri sauce, yucca & avocado

Grouper -\$14.50

Pan-fried, tomato cilantro relish with fried plantain

Lasagna - \$15.50

Pasta layered with, meat sauce, mozzarella cheese

SIDE DISHES

Tomato cucumber salad -\$3.00

Small Green Salad -\$3.00

Fried Plantain - \$2.50

Fried Yucca - \$ 2.50

French fries - \$2.50

Moro Rice - \$2.50

Mix Vegetable - \$.3.00

DESSERTS

Espresso Panna Cotta - \$5.00

Mango Cheese Cake -\$5.50

Crepe Banana Chocolate -\$ 5.50

Ice cream or Sherbet 2 scoops - \$4.50

Vanilla, Chocolate Strawberry, Mango & Lemon

All prices are in US dollars, 6 % local taxes will be added to your check

Consuming raw or undercooked foods such meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illness

DINNER MENU - 5:30 pm to 9:30 pm

SALADS

Caesar Salad - \$7.00

Romaine lettuce, Parmesan cheese, croutons & Caesar dressing

Summer Salad - \$8.50

Mixed Lettuce, tomato, cucumber, mushroom, onion & olives
Ranch, Italian, Blue Cheese or Thousand Island dressing

Shrimp cocktail - \$11.00

Mixed lettuce, horseradish cocktail sauce, mango relish & lemon

Arugula Salad - \$9.50

Mozzarella cheese, apple, walnuts, tomato, onion & blueberry
Balsamic glaze and extra virgin olive oil

Mango Grouper Ceviche - \$8.50

Cured in lime & lemon juice, onions, peppers & cilantro

SOUPS

Onion Soup - \$6.50

Gratinated gouda cheese and parmesan

Coconut Pumpkin Soup - \$6.50

Touch of sour cream & cilantro

Jamaican Fish Soup - \$9.50

Grouper, shrimp, calamari, scallop and mussels
In a fish broth with carrot, celery, leeks and potatoes.

HOT APPETIZERS

Escargots -\$7.00

Vineyard snails in creamy garlic sauce with mushroom

Fish & Crab Cake -\$8.50

On a bed of mix green & piccalilli tartar sauce

Vegetarian Crepe -\$7.50

French pancake filled with hummus and mixed vegetables
Topped with mozzarella cheese & tomato basil sauce

CARIBBEANS SPECIALITIES

FROM THE SEA

Red Snapper -\$22.00

Red snapper in creole sauce

Macadamia Crusted Grouper - \$24.00

White wine sauce and mango relish

Mahi Mahi - \$21.00

Seared, tomato basil gazpacho, lemon wedge

Caribbean Shrimp -\$25.00

Red curry coconut cream sauce & grilled pineapple

Caribbean Lobster -\$31.00

Grilled lobster tail, melted butter

FROM THE LAND

Jerk Chicken - \$15.50

Half roast chicken with Jamaican spice & pineapple sauce

Keshi Yena - \$17.50

Casserole pulled chicken in tomato sauce with raisins
green olives covered and gratinated with Gouda cheese

Crusted Pork Tenderloin - \$18.50

Walnut herbs crust, plantain & hot papaya pineapple sauce

Lamb Cutlets -\$29.50

Marinated & grilled, chimichurri & tomato basil sauce

Tulip Churrasco \$ 23.00

9 oz grilled Beef tenderloin, chimichurri sauce & avocado

Surf & Turf - \$ 26.00

Beef tenderloin & garlic shrimp



PASTA

Chicken Alfredo - \$19.00

Fettuccini in creamy sauce and parmesan cheese

Linguine "Di Mare" - \$23.00

Shrimp, calamari, scallop, grouper mussels
sautéed garlic, white wine & tomato sauce

Beef Lasagna - \$15.50

Pasta layered with, meat sauce, mozzarella cheese

SIDE DISHES

Tomato cucumber salad -\$3.00

Small Green Salad -\$3.00

Moro Rice - \$2.50

Fried Plantain - \$2.50

Fried Yucca - \$ 2.50

French fries - \$2.50

Mix Vegetable - \$.3.00

DESSERTS

Espresso Pana Cotta - \$5.00

Mango cheese cake -\$5.50

Crepe Banana Chocolate -\$ 5.50

Ice cream or Sherbet 2 scoops - \$4.00

Vanilla, Chocolate, Strawberry, Mango & Lemon

All prices are in US dollars, 6 % local taxes will be added to your check

Consuming raw or undercooked foods such meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illness