



## Appetizers

**Falafel (V)** deep fried balls made of chickpeas and spices, with couscous salad, raisins, peppadews stuffed with cream cheese, tzatziki and chipotle mayonnaise **11.<sup>5</sup>**

*Wine Suggestion: Dr. Loosen Dr. L Riesling or Cline Mourvèdre Rosé*

**Mixed Salad (V)** with spinach, arugula, red bull leaves, 3 colors roasted bell pepper, roasted honey nuts, white grapes, garlic brioche crouton, blue cheese dressing **12.<sup>5</sup>**

*Wine Suggestion: Ghost Pines Chardonnay or Cline Mourvèdre Rosé*

**Mexican Shrimp Tacos** 2 soft shell tacos stuffed with caramelized onions, shrimp tempura and chorizo topped with pickled red onions, garlic-mustard-lime mayonnaise, habanero spice and cilantro **14.<sup>5</sup>**

*Wine Suggestion: Dr. Loosen Dr. L Riesling or Cline Mourvèdre Rosé*

**Asian-glazed Pork Belly** melt in your mouth pork belly, white cabbage-red onion salad, bacon bits, and Nam Phrik mayonnaise **15.<sup>5</sup>**

*Wine Suggestion: Barone Fini Pinot Grigio or Migration Pinot Noir*

**Deep fried pork gyoza dumplings** 4pc, served with garlic-cilantro-soy dipping sauce **12.<sup>5</sup>**

*Wine Suggestion: Cline Mourvèdre Rosé or Dr. Loosen Dr. L Riesling*

**Buffalo Mozzarella (V)** *locally made* served with arugula, sun dried tomato, grilled marinated zucchini, balsamic reduction and a truffle mayonnaise **16.<sup>5</sup>**

*Wine Suggestion: Ghost Pines Chardonnay or Seghesio Zinfandel*

**Ahi Tuna Tartare** with lettuce, wakame salad, tomato, croutons, sweet & sour red onions, spicy papaya mayonnaise and a sesame cracker **17.<sup>5</sup>**

*Wine Suggestion: Matua Sauvignon Blanc Marlborough or Cline Mourvèdre Rosé*



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**Peruvian Blue Crab Meat Causa** cold yellow potato puree topped with avocado, blue crab meat, boiled egg and sweet & sour red onion, served with tomato, croutons and salsa rosada **18.<sup>5</sup>**

*Wine Suggestion: Matua Sauvignon Blanc Marlborough or Cline Mourvèdre Rosé*

**Carpaccio of Black Angus Tenderloin** with arugula, truffle mayonnaise, chopped tomato, croutons, pine nuts and Parmesan cheese **18.<sup>5</sup>**

*Wine Suggestion: Sterling Vintner's Collection Merlot or Migration Pinot Noir*

**Crème brûlée of Hungarian Duck Liver** Dutch apple jelly and toasted brioche **24.<sup>5</sup>**

*Wine Suggestion: Quady Winery Electra Moscato or Concha y Toro Late Harvest Sauvignon Blanc*

## Soups

**Potato Truffle Soup (V)** **10.<sup>5</sup>**

*Wine Suggestion: Ghost Pines Chardonnay or Migration Pinot Noir*

**Lobster Bisque** rich & creamy with lobster chunks **12.<sup>5</sup>**

*Wine Suggestion: Sequoia Grove Chardonnay or Cline Mourvèdre Rosé*



## Entrees

**Fresh Local Catch of the Day** to be announced by your waiter **MARKET PRICE**

**Bacon wrapped Grouper** (pangasius) with cream cheese mashed potatoes, steamed vegetables and creamy Cajun sauce **29.<sup>5</sup>**  
*Wine Suggestion: Cline Mourvèdre Rosé or Migration Pinot Noir*

**Grilled Mahi Mahi Fillet** with oven roasted sweet potatoes, broccoli rabe and Mediterranean butter sauce **34.<sup>5</sup>**  
*Wine Suggestion: Sequoia Grove Chardonnay or Migration Pinot Noir*

**Pan Fried Corvina Fillet** with mushroom risotto, grilled zucchini, broccoli, pesto and romesco sauce **34.<sup>5</sup>**  
*Wine Suggestion: Sequoia Grove Chardonnay or Migration Pinot Noir*

**Blackened King Clip Fillet** (King of the stone fishes) with truffle risotto, spinach, broccoli and Champagne sauce **34.<sup>5</sup>**  
*Wine Suggestion: Ghost Pines Chardonnay or Migration Pinot Noir*

**Grilled fresh Yellowfin Tuna** with wakame risotto, mushrooms, braised spring onions and Japanese dressing **37.<sup>5</sup>**  
*Wine Suggestion: Dr. Loosen Dr. L Riesling or Migration Pinot Noir*

**Lobster Thermidor** gratinated lobster tail, mashed potatoes, creamy leek, garlic-lobster aioli and red roasted bell pepper coulis **49.<sup>5</sup>**  
*Wine Suggestion: Cline Mourvèdre Rosé or Matua Sauvignon Blanc Marlborough*

**Portobello Mushroom (V)** filled with spinach and herb-garlic cream cheese, gratinated and served with truffle risotto and balsamic vinegar reduction **27.<sup>5</sup>**  
*Wine Suggestion: 75 Wine Co. Cabernet Sauvignon or Pascual Toso Malbec Reserve*

all prices are in US\$; vegetarian items are marked with a (V); please announce any allergies / dietary restrictions to your waiter; get social facebook @screamingeaglerestaurant | instagram @screamingeaglearuba | twitter @scrameaglerest



## Entrees

**Roasted Organic Corn Chicken Breast** 7oz with roti pancake, green beans, boiled egg, fried onions and coconut-curry sauce and habanero spice **29.<sup>5</sup>**

*Wine Suggestion: Sterling Vintner's Collection Merlot or Migration Pinot Noir*

**Bone-in braised Pork Shank** 22oz with mashed potatoes, haricots verts and a sauce made of mushrooms, bacon and Eagle Rare bourbon **36.<sup>5</sup>**

*Wine Suggestion: 75 Wine Co. Cabernet Sauvignon or Pascual Toso Malbec Reserve*

**USDA certified Black Angus Skirt Steak** 7oz grilled and Provençal marinated with mashed potatoes, garlic vegetables and truffle sauce **37.<sup>5</sup>**

*Wine Suggestion: Caymus Cabernet Sauvignon or Ogier Héritages Côte-Rotie Syrah*

**Sous-vide pan fried frenched New Zealand lamb rack** with Turkish couscous, roasted onion puree, eggplant, sundried tomatoes, cilantro cress and Lebanese yogurt sauce **59.<sup>5</sup>**

*Wine Suggestion: Sterling Vintner's Collection Merlot or Migration Pinot Noir*

**USDA certified Black Angus Tenderloin** 7oz with mashed potatoes, sauteed onions, mushrooms, bacon and blue cheese crumbles with red wine sauce **49.<sup>5</sup>**

*Wine Suggestion: Pascual Toso Malbec Reserva or Seghesio Zinfandel*

**Pan fried scallops and grilled applewood smoked bacon** kimichi mashed potatoes, hoisin glazed brussels sprouts, seroendeng and pineapple salsa **42.<sup>5</sup>**

*Wine Suggestion: Sequoia Grove Chardonnay or Migration Pinot Noir*

## Desserts

**Special Dessert** will be announced by your waiter

**Aruba Flan** custard made of eggs, condensed milk and topped with caramel sauce and served with whipped cream and vanilla ice cream **9.<sup>5</sup>**

**La Tazza Famosa** chocolate cup and saucer filled with tia maria liqueur, white chocolate mousse and orange sherbet **9.<sup>5</sup>**

**Tarte Tatin of Pineapple** upside-down caramelized pineapple tart, served with ginger cream, atsina cress and coconut ice cream **9.<sup>5</sup>**

**Cafe Glace** layers of coffee syrup, mocha mousse and whipped cream with praline crumble, tuiles and vanilla ice cream **9.<sup>5</sup>**

**Chocolate lava cake** served with Dutch strawberries, whipped cream and vanilla ice cream (*15 min preparation time*) **12.<sup>5</sup>**

**Cinnamon churros** served with condensed milk and arequipe, chocolate sauce, hazelnut ice cream (*15 min preparation time*) **9.<sup>5</sup>**

## Dessert Wines

2014 **Essensia** Orange Muscat, California **9.<sup>5</sup>** (39.<sup>5</sup>)

2014 **Elysium** Black Muscat, California **9.<sup>5</sup>** (39.<sup>5</sup>)

2009 **Concha y Toro** Late Harvest Sauvignon Blanc **9.<sup>5</sup>** (39.<sup>5</sup>)

2009 **Dolce** by Far Niente Late Harvest, Napa Valley California **49.<sup>5</sup>** (225)