



## WELCOME TO WINDOWS ON ARUBA

Our live entertainment program:

Thursday	Classical Guitar	Ivan Jansen
Friday	Saxophone & Flute	Gerald Martes
Saturday	Saxophone & Flute	Gerald Martes

Windows is open for lunch from Monday through Friday  
between 12 noon and 2:30 pm.

Sundays we serve an a la carte, unlimited,  
champagne brunch from 10:30 am till 2 pm for \$42.50.

As a courtesy to other guests we ask you to refrain  
from cigar and pipe smoking in the restaurant.  
Cigar and pipe smoking may be enjoyed in the front lobby.

Enjoy your evening with us!

Service charge is not included

 - Marked items are vegetarian choices

# COLD APPETIZERS

## ...Greens and croutons🍴...

Garden greens with green asparagus, baby carrots, pine nuts, garlic croutons and Parmesan with your choice of dressing; French, blue cheese or olive oil and balsamic vinegar

\$9

Wine suggestion: Chardonnay, Alamos, Argentina, Glass \$8

## ...Tomato and goat cheese🍴...

Mesclun salad with goat cheese, cherry tomatoes, cilantro vinaigrette, cashew nuts and lotus chips

\$11.50

Wine suggestion: Pinot Grigio, Folonari, Italy. Glass \$8

## ...Shrimp and crostini...

Mixed lettuce with shrimp and guacamole, crostini with tomato herb chutney and basil mayonnaise

\$13.00

Wine suggestion: Tavel Rosé, Château d'Aqueria, France, Glass \$11

## ...Romaine and bacon...

Romaine lettuce with French beans, crispy bacon, bell pepper, egg, red onions and croutons with your choice of dressing; French, blue cheese or olive oil and balsamic vinegar

\$9

Wine suggestion: Pinot Grigio, Folonari, Italy, Glass \$8

## ...Tuna and teriyaki...

Tuna tataki with seaweed salad, curry mayonnaise and teriyaki sauce

\$13.50

Wine suggestion: Riesling, Wente, California USA, Glass \$8.5

## ...Beef and parmesan...

Carpaccio of Black Angus beef, beef tartar, poached egg, pine nuts, Parmesan and truffle mayonnaise

\$14.50

Wine suggestion: Merlot, Fetzer, California USA, Glass \$8

## ...Salmon and crab...

Smoked salmon and crab mousse with cucumber relish and lobster bisque with crab

\$16

Wine suggestion: Chardonnay, Alamos, Argentina, Glass \$8

## ...Foie and balsamic...

Terrine of duck liver with dried fruits, 12 yr old balsamic and toasted brioche bread

\$22.50

Wine suggestion: Sauternes, Barton & Guestier, Sauternes France, Glass \$14

## SOUPS

### **...Cauliflower and truffle ...**

Creamy cauliflower soup with marinated mushrooms  
and truffle  
\$9

### **...Parmesan and morilles...**

Creamy parmesan soup with morilles and croutons  
\$8

### **...Bisque and brandy...**

Lobster soup with shrimp, scallop,  
scallions, French brandy and sour cream  
\$11.50

## HOT APPETIZERS

### **...Scallops and mango...**

Home smoked scallops with sea weed salad,  
mango chutney and saffron mayonnaise  
\$17.50

Wine suggestion: Pinot Grigio, Folonari, Italy, Glass \$8

### **...Ravioli and truffle ...**

Spinach ravioli with truffle mash, leek, mini pak choy  
and black truffle sauce  
\$13

Wine suggestion: Chianti, Caposaldo, Italy, Glass \$8.5

### **...Shrimp and escargots...**

Skewer with pan fried snails served with shrimp,  
and creamy garlic sauce  
\$16

Wine suggestion: Pinot Noir, HobNob, France, Glass \$9

## VEGETARIAN ENTREE

### **...Rigatoni and mushrooms🌿...**

Pasta tubes, spring vegetables and sun dried tomato served with mushroom truffle sauce and Parmesan cheese

**\$21**

Wine suggestion: Pinot Noir, HobNob, France, Glass \$9

## FISH ENTREES

### **...Grouper and wakame...**

Steamed grouper fillet, mashed potato, seaweed salad, spring vegetables served with Creole sauce

**\$28**

Wine suggestion: Chardonnay, Greg Norman, Australia, Glass \$11.5

### **...Shrimp and scallops...**

Sautéed jumbo shrimp and scallops with spring vegetables, in olive oil prepared potatoes and saffron sauce

**\$36**

Wine suggestion: Chardonnay, Alamos, Argentina, Glass \$8

### **...Sea bass and risotto...**

Atlantic sea bass fillet, jumbo shrimp, spinach risotto and lobster sauce with flying fish roe caviar

**\$33.50**

Wine suggestion: Chardonnay, Greg Norman, Australia, Glass \$11.5

### **...Snapper and pepper...**

Pan-fried snapper with roasted bell peppers and tomato, served with a sauce of rosemary and garlic

**\$30**

Wine suggestion: Riesling, Wente, California USA, Glass \$8.5

### **...Lobster and asparagus...**

Butter poached lobster with mashed potato, green asparagus, zucchini served with Hollandaise and lobster sauce (ask your server which lobster available; Main or Caribbean)

**\$56**

Wine suggestion: Chardonnay, Greg Norman, Australia, Glass \$11.5

*\* \$7.50 sur-charge on main course split dishes \**

## MEAT ENTREES

### ...Strip loin and teriyaki...

US black Angus strip loin with pan fried polenta, Parmesan, lotus chips and red wine teriyaki sauce

**\$32**

Wine suggestion: Shiraz, Penfold`s, Australia, Glass \$10

### ...Chicken and balsamic...

Sautéed chicken breast and tarragon served with linguini and truffle, Parmesan, scallions and balsamic tarragon sauce

**\$28**

Wine suggestion: Chianti, Caposaldo , Italy, Glass \$8.5

### ...Lamb and artichokes...

New Zealand 1/2 rack of lamb, leg of lamb, artichoke mash, pak choy and a honey grain mustard sauce flavored with thyme

**\$36**

\* Full rack of lamb \$46\*

Wine suggestion: Malbec, Alamos, Argentina, Glass \$8.25

### ...Duck and cous cous...

Pan-fried duck breast, cous cous, dried fruits, nuts and yakitori sauce

**\$29.50**

Wine suggestion: Malbec, Alamos, Argentina, Glass \$8.25

### ...Tenderloin and port...

US black Angus tenderloin, crispy potato waffle, mashed potato, spring vegetables and a port sauce

**\$35**

Wine suggestion: Cabernet Sauvignon, Col. Crest, Washington St. USA, Glass \$8.5

### ...Veal rib eye and mushrooms...

Veal rib-eye steak, potato tarragon mousseline, sautéed mushrooms and morilles sauce

**\$36.50**

Wine suggestion: Merlot, Fetzer, California USA, Glass \$8

### ...Chateaubriand...

18oz US black Angus tenderloin, spring vegetables, mashed potato, served with béarnaise, stroganoff or pepper sauce  
Chateaubriand can only be prepared for 2 persons

**\$69 price for two persons**

Wine suggestion: Cabernet Sauvignon, Col. Crest, Washington St.USA, Glass \$8.5

\* \$7.50 sur-charge on main course split dishes \*

# DESSERTS

## **...Baileys and mint...**

Chocolate mousse, flavoured with Baileys,  
cinnamon sabayon and mint ice cream

**\$9.50**

Sauternes, Barton & Guestier, Sauternes France, Glass \$14

## **...Pistachio and hazelnut...**

Roll of pistachio, chocolate cylinder with hazelnut crème  
caramel sauce and pistachio ice-cream

**\$11**

Rosa Regale, Banfi, Italy, Glass \$10.5

## **...Strawberry and vanilla ...**

Strawberry-chocolate mousse with vanilla crème brulée,  
layered chocolate cake and vanilla lemon grass sherbet

**\$11**

Rosa Regale, Banfi, Italy, Glass \$10.5

## **... Banana and passion...**

Banana mousse, marshmallow, banana cake,  
crumbled peanuts, passion fruit sauce and passion sherbet

**\$10.50**

Sauternes, Barton & Guestier, Sauternes France, Glass \$14

## **...Carrot and cheese cake...**

Carrot cake, cheese cake with red fruit,  
brownie and vanilla ice-cream

**\$10.50**

Rosa Regale, Banfi, Italy, Glass \$10.5

## **...Dessert Windows...**

Combination of our home made desserts, prepared by  
our award winning pastry-chef

**\$22.50**

Sauternes, Barton & Guestier, Sauternes France, Glass \$14