

**DINNER SPECIAL** 

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## APPETIZER

Quinoa strawberry garden salad, served with salted almonds, fresh spinach, feta cheese and sweet lemon dressing

OR

Clear beef broth made of tenderloin, served with carrots, onions, leek and potatoes

## MAIN

Grilled marbled prime sirloin steak, sauteed shrimp made in garlic sauce and finished in white wine, lemon juice and parsley, served with coconut rice

OR

Lean tender cut of filet mignon, smoked bacon, sautéed mushroom and onion with a homemade bourbon whiskey sauce

## DESSERT

Warm apple pie from the oven with vanilla ice cream and Dutch stroopwafel crumbs

**OR** Homemade brownie, served with dulce de leche

MOET & CHANDON



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15% service charge will be added to the final bill

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