



# DINNER MENU



Windows  
on Aruba  
RESTAURANT

## WELCOME TO WINDOWS ON ARUBA

### Our live entertainment program:

*Thursday: Classical Guitar, Ivan Jansen*

*Friday: Saxophone & Flut, 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!

15% service charge is added to groups of 9 people and more.  
For smaller tables tipping is to the discretion of the guest.

 - 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, Bogle, Ca, USA, Glass \$9*

### ...Tomato and goat cheese...

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

**\$11.50**

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

### ...Shrimp and crostini...

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

**\$13.00**

*Wine suggestion: Marqués de Cáceres Rosado, Rioja, Spain, Glass \$8*

### ...Caesar and Parmesan...

Romaine lettuce, bacon, garlic croutons and Parmesan cheese with Caesar dressing

**\$9.50**

*Wine suggestion: Pinot Grigio, Folanari, 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, Bogle, California USA, Glass \$9*



*...Salmon and crab...*

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

**\$16**

*Wine suggestion: Chardonnay, Bogle, Ca, USA, Glass \$9*

*...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 crab...*

Steamed grouper fillet with a deep-fried soft shell crab, mashed potato, spring vegetables served with Creole sauce

**\$28**

*Wine suggestion: Chardonnay, Bogle, Ca, USA, Glass \$9*

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

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

**\$36**

*Wine suggestion: Chardonnay, Bogle, Ca, USA, Glass \$9*

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

Sea bass fillet, jumbo shrimp, spinach risotto and lobster sauce with flying fish caviar

**\$33.50**

*Wine suggestion: Chardonnay, Bogle, Ca, USA, Glass \$9*

### *...Salmon and Spinach...*

Poached Atlantic salmon with a spinach-goat cheese lasagna, Hollandaise sauce and tempura carrot spaghetti

**\$30**

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

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

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

**\$56**

*Wine suggestion: Chardonnay, Bogle, Ca, USA, Glass \$9*

\* \$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...*

Whole rack of New Zealand lamb (16 ounces),  
marinated artichoke, mashed potatoes,  
pak choy and a honey grain mustard sauce with thyme

**\$49**

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

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

Pan-fried duck breast, cous cous with 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 "strings",  
mashed potato, spring vegetables and a port sauce

**\$35**

*Wine suggestion: Cabernet Sauvignon, Columbia Crest, USA, Glass \$8*



*...Veal rack and mushrooms...*

Veal rack, potato tarragon mash,  
sautéed mushrooms and morilles sauce

**\$38**

*Wine suggestion: Merlot, Bogle, California USA, Glass \$9*

*...Chateaubriand...*

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

**\$69 price for two persons**

*Wine suggestion: Cabernet Sauvignon, Columbia Crest, USA, Glass \$8*

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

## DESSERTS

*...Cheese and fruit...*

Selection of cheeses served with fruit compote and  
brioche bread and nuts

**\$15**

*Wine suggestion: Port, Taylor 10 year old tawny, Portugal, Glass \$10*

*...Baileys and mint...*

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

**\$9.50**

*Wine suggestion: 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**

*Wine suggestion: 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**

*Wine suggestion: Rosa Regale, Banfi, Italy, Glass \$10.5*

*...Chocolate and orange...*

White & dark “chocolate cake” with mint crème  
orange & mint sauce and a chocolate crisp with orange sherbet

**\$ 12**

*Wine suggestion: Elysium, Black Muscat, California, USA, Glass \$10*

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

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

**\$10.50**

*Wine suggestion: Rosa Regale, Banfi, Italy, Glass \$10.5*

*...Dessert Windows...*

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

**\$22.50**

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

