

Daniel's Steak & Chop - Aruba Menu

Located at J.E. Irausquin Blvd 348, Palm Beach, Aruba (Across from Hilton Resort)

APPETIZERS (Raw Bar & Starters)

- **Shrimp Cocktail** - \$25.00 Housemade cocktail sauce.
- **Escargot** - \$16.00 Snails in a creamy garlic sauce, served with garlic bread.
- **Roasted Seafood Platter** - \$58.00 Shrimp, lobster, mussels, clams.
- **Jumbo Lump Crab Cake** - \$36.00 Deep-fried crab cake, frisée greens, radish, shredded red chili, tartar sauce.
- **Tuna Tartare** - \$24.00 Bluefin tuna, avocado mousse, pine nuts, sesame chili oil, green herb oil, honey yuzu tuile, sesame mayonnaise.
- **Beef Carpaccio** - \$23.00 Beef tenderloin, frisée greens, toasted pine nuts, Parmigiano Reggiano DOP crisps, truffle mayonnaise, caramelized shallots, truffle oil.
- **Handcrafted Burger Sliders** - \$19.00 Two 3.5oz tenderloin sliders, fresh baked white buns, arugula, cheddar cheese, bacon jam, truffle mayonnaise.
- **Beau Soleil Oysters** - (Market Price) Half-Dozen or Dozen. Served with Mignonette, Horseradish, or Cocktail sauce.

SOUPS & SALADS

- **Deconstructed Caribbean Lobster Bisque** - \$22.00 Lobster bisque, Carabinero prawn, shrimp oil, dill mascarpone.
- **Potato and Leek Soup** - \$13.00 Red pepper mousse, tapioca parsley chip.
- **Caesar Salad** - \$14.00 Romaine hearts, Caesar dressing, croutons, Parmigiano Reggiano DOP.
- **Wedge Salad** - \$15.00 Iceberg lettuce, tomato dust, bacon bits, red onion, blue cheese dressing.
- **Beet Salad** - \$17.00 (Vegetarian) Beets, carrot gel, balsamic glaze, orange, crushed pistachio, red beet foam, burrata foam, red beet chips, microgreens.
- **Greek Salad** - \$14.00 (Vegetarian) Tomato, olives, cucumber, red onion, feta, basil, lemon oregano vinaigrette.
- **Grilled Pineapple Kale Salad** - \$16.00 (Vegetarian) Kale, grilled pineapple, blueberry, pecans, Kumato tomato, shallot, Pecorino cheese, cilantro-orange vinaigrette.
- **Grilled Avocado Salad** - \$19.00 (Vegetarian) Mixed greens, avocado, broccolini, snow peas, cashews, dehydrated parsnip, yogurt miso dressing, chives.

STEAKS & CHOPS

All cuts are Prime Quality.

- **Filet Mignon (8oz)** - \$56.00
- **New York Strip (14oz)** - \$59.00
- **Skirt Steak (10oz)** - \$61.00
- **T-Bone Steak (20oz)** - \$78.00
- **Cowboy Ribeye (22oz)** - \$85.00
- **Porterhouse (26oz)** - \$95.00
- **New Zealand Lamb Chops** - \$60.00 Served with baby carrots and pink peppercorn red wine reduction.

Exceptional Cuts (Market Price)

- **Dry-Aged Prime Cuts** (When available)
- **Tomahawk Ribeye** (Ask for available weights)
- **Australian Wagyu Striploin (14oz)** - BMS 8-9 Grade A5
- **Kobe Beef Striploin (4oz)** - BMS 8-12 Grade A5

"Make It Swim" (Add-ons)

- **Shrimp (3pcs)** - \$15.00
- **Lobster Tail (6oz)** - Market Price

Sauces & Butters (\$2.00 each)

- **Sauces:** Horseradish | Mushroom | Peppercorn | Chimichurri | Béarnaise
- **Butters:** Black Truffle | Fresh Herb

HOUSE SPECIALTIES & SEAFOOD

- **Braised Prime Short Ribs** - \$44.00 Red wine reduction, chestnut mushroom, polenta.
- **Grilled Organic Bone-in Half-Chicken** - \$34.00 Smoked red pepper sauce, frisée salad, avocado mousse.
- **Pan-Seared Cauliflower Steak** - \$16.00 (Vegan) Chimichurri, smoked garlic hummus.
- **Norwegian Salmon** - \$45.00 Potato pave, beech mushroom, smoked garlic fennel sauce, dill oil.
- **Whole Branzino Au Beurre Blanc** - \$49.00 Served with Herb Oil.
- **Aruban Lobster** - Market Price (When Available) Served with green beans and clarified butter.
- **Dover Sole** - Market Price Brown butter lemon sauce.

SIDES (Contorni)

- **French Fries** - \$7.50
- **Sweet Potato Fries** - \$10.50

- **Whipped Mashed Potatoes** - \$10.50
- **Potatoes Au Gratin** - \$10.50
- **Classic Baked Potato** - \$9.50
- **Loaded Baked Potato** - \$11.50 Cheddar cheese sauce, bacon bits, sour cream, chives.
- **Creamed Spinach** - \$9.50
- **Jalapeño Creamed Corn** - \$11.50
- **Crispy Brussels Sprouts** (with Bacon & Almonds) - \$9.50
- **Roasted Wild Mushrooms** - \$12.50
- **Broccolini** - \$12.50
- **Seasonal Root Vegetables** - \$11.50
- **Truffled Mac & Cheese** - \$14.50