

DINNER

MENU

Matthew's

BEACHSIDE RESTAURANT · ARUBA

DINNER MENU

APPETIZERS

Goat Cheese & Prosciutto Pan seared served over mixed local organic lettuce and raspberry vinaigrette	16.75
Sesame Crusted Tuna Tataki Sushi grade tuna, wasabi, green pea puree, wakame cucumber salad and teriyaki glaze	18.75
Beef Carpaccio Thinly sliced Angus beef, truffle mayonnaise, garlic crouton, arugula and Parmesan cheese	18.50
Eggplant Carpaccio Luke warm thinly sliced eggplant, tossed gooseberry, cherry tomato, balsamic drizzle and basil pesto	18.50
Garlic Escargots 1/2 dozen Sizzling hot, cooked in garlic herb butter	14.50
Fried Calamari Tubes only, with marinara dipping sauce	15.75
Spicy Shrimp Tossed in a spicy cream sauce, with asparagus	17.50
Baltimore Style Crab Cake Served with roasted pepper aioli	17.75
Porcini & Truffle Ravioli With creamy truffle sauce, Parmesan cheese and arugula	17.50

SOUPS

Creamy Tomato Soup Grandma's Recipe	9.75
Caribbean Seafood Soup A Must Try	13.75

SALADS

Caesar Salad Romaine lettuce, homemade croutons, Caesar dressing and Parmesan cheese. Add: Grilled chicken breast 6.00, seared shrimp 9.00, beef 14.00	10.75
Caprese Salad Sliced tomato, fresh mozzarella, arugula, pesto, fresh basil, olive oil and aged balsamic glaze	14.50
Matthew's Salad With grilled chicken breast, Golden Delicious green apple, walnuts, mixed organic local lettuce and a light curry dressing	16.75

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DINNER MENU

MAIN COURSES

From the waters.

Pan Seared Grouper	29.50
Served with rice, seasonal vegetables and shrimp sauce	
Blackened Corvina	34.00
Mashed sweet potato bacon hash, sauteed seasonal vegetables, tomato-pineapple sauce	
Sesame Crusted Tuna Steak	37.75
Seared and served with warm soba noodles, ginger, Asian vegetables, Chinese sauce	
Piña Colada Shrimp	38.50
Prepared with pineapple and Caribbean rum in a creamy coconut sauce, rice and seasonal vegetables	
Grilled Octopus	39.50
Served with roasted baby potatoes tossed with Spanish chorizo chunks, pickled onions and a tangy paprika cream	
Asian Seabass	38.50
Pan seared, served with pumpkin-mushroom risotto and seasonal vegetables	

MAIN COURSES

From the fields.

Beef Tips	34.50
Beef tenderloin tips, fettucine and creamy truffle sauce	
8oz. Filet Mignon "Angus Certified"	49.95
Served with mashed potato, seasonal vegetables and red wine sauce. Add: 4 Garlic shrimp 12.00	
Chicken Cordon Bleu	29.75
Breaded chicken breast, stuffed with ham and Gouda cheese, served with mashed potato, seasonal vegetables and a mushroom sauce	
Picanha	47.50
10oz. Sirloin cap, potato-spinach puree, arugula, crispy onion toss, old fashioned stone ground mustard	
Rib Eye	49.75
12oz. Grilled grass-fed beef, roasted baby potatoes, caramelized onions and cowboy butter	
Beef & Mushroom Risotto	37.50
Topped with blue cheese crumbles and dates - A Fusion Experience!	

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Vegeterian items.

Tuscan Gnocchi Italian Potato dumplings served with creamy roasted bell pepper sauce, sun-dried tomato, basil, arugula	25.00
Fire Cracker roasted Cauliower Cauliower roasted in spicy cajun tomato sauce, balsamic glaze, arugula	23.75

ITALIAN

Sammy's All Time Favorite Chicken Parmigiana Breaded chicken breast, covered in tomato sauce. Topped with mozzarella cheese, served over pasta - Freshly grated Parmesan cheese served table side	29.75
Lasagna Bolognese USDA Ground beef, mozzarella cheese, fresh tomato sauce. Add: 4 Garlic Shrimp 12.00	24.95
Pasta Cartoccio Shrimp, mussels, squid, lobster chunks, baby clams and tomato basil sauce	37.00

SIDE DISHES

Sautéed Spinach	6.00	White Rice	5.50
Mashed Potato	6.00	French Fries	6.00
Roasted Baby Potatoes	6.00	Vegetables	6.00

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