

# THE RED TURTLE GRILL



## *Starters*

### **Salsa and Chips**

A plate fresh homemade tortilla chips with a green and red salsa  
\$40

### **Hummus and Pita**

A chickpea and garlic hummus served with warm fresh pita bread  
\$70

### **Calamari**

Lightly breaded and pan seared with red onion, served with a wasabi cilantro aioli  
\$75

### **Chili Lime Prawn Tabuleh**

Chili lime marinated prawns served on a bed of tabuleh  
\$75

### **Tuna Rolls**

Fresh tuna, cream cheese and scallions and carrots, served with wasabi and  
our fresh pickled ginger  
\$80

### **Ginger Beef**

Strips of tender beef filet, breaded and wok fired with matchstick carrots  
and scallions in a zesty ginger sauce  
\$75

### **Lettuce Wraps**

Our spicy chicken satay served with our Thai peanut sauce and a side of lettuce for wrapping  
\$70

### **Starter Hearts of Romaine Caesar Salad**

It was invented here in Mexico but we make it the way we want it!  
\$50

### **Starter Mixed Greens**

Crisp matchstick carrots, red onions and almond slivers on a bed of mixed field greens,  
served with a strawberry balsamic vinaigrette and garnished with a parmesan wafer  
\$50

### **Soup of the Day**

Our soup is made fresh daily, with the finest ingredients

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## *Entrée Salads*

### **Chili Rubbed Chicken Caesar Salad**

A breast of chicken crusted in our chili rub and served on a bed of our soon to be famous Caesar salad!

\$80

### **Grilled Chicken with Mixed Greens**

A grilled seasoned chicken breast on our mixed greens, with crisp matchstick carrots, red onions and almond slivers, dressed with delectable strawberry balsamic vinaigrette and garnished with a parmesan wafer

\$80

### **Grilled Chorizo and Chicken Taco Salad**

Crumbled Chorizo and a half chicken breast, with green bell pepper, tomato, olives, corn and mixed greens, tossed in cilantro lime vinaigrette placed in a crispy flour tortilla shell

\$85

### **Cobb Salad**

Chopped mixed greens, tomato, green onions, crispy bacon, ½ seasoned chicken breast, with a chopped hard-boiled egg, tossed in red wine vinaigrette and garnished with crumbled blue cheese

\$85

## *Pasta's*

### **Fettuccine Puttanesca**

This robust pasta is loaded with tomatoes, capers, onions, olives and garlic, simmered in a white wine sauce, over fettuccine garnished with parmesan cheese and parsley

\$110

### **Chicken Tetrazzini**

A sautéed chicken breast, with mushrooms, scallions and garlic, in a fresh sherry cream sauce on a bed of penne noodles topped with parmesan

\$130

### **Grilled Prawns with Cilantro Macadamia Pesto Pasta**

Grilled seasoned prawns with a cilantro macadamia nut pesto, white wine cream sauce, poured over fettuccine noodles garnished with parmesan

\$140

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## *Mains*

### **Catch of the day**

Local fresh fish is seasonal, so it changes daily, your server will tell you about today's catch

### **Chili Roasted Chicken**

Chili rubbed roast chicken breast, over simmered black beans, charred Pico de Gallo and fresh guacamole  
\$120

### **Beef Fillet**

Beef tenderloin with Dijon pan jus, served with a sweet potato puree and seasonal vegetables  
\$200

### **14oz Rib Eye Steak**

Grilled to your liking, accompanied by sweet potato fries and seasonal vegetables  
\$240

### **Additions to your steak:**

Peppercorn sauce  
\$15

Blue Cheese Butter  
\$25

Sautéed Prawns  
\$45

### **7oz Grilled Pork Chop**

Served with an apple bacon reduction, rosemary roasted potatoes and steamed broccoli  
\$135

### **Chicago Deep Dish Pizza**

Mozzarella cheese, green peppers, mushrooms, onions and olives, pepperoni and chorizo topped with grated parmesan. It big enough for 2!  
\$170