Islander Grill Restaurant Lunch Menu **Starters & Shareable**

Soup of the day	7.75	Quinoa Salad	13.50
Caesar Salad*	13.75	Quinoa with grilled vegetables, dried cranbe toasted pumpkin seeds and lemon vinaigrett	rries, :e
Romaine hearts, shaved parmesan cheese, croutons with Caesar dressing		Fruit and Vegetable Salad	13.00
*Add: Grilled Chicken Breast	7.25	Berries, diced pineapple, mandarin orange to in a light pineapple syrup	JSSEU
Grilled Tenderloin Grilled Shrimp	8.75 9.50	Nachos Supreme* Corn nachos, chili con carne, cheese sauce,	14.25
Cobb Salad	15.50	pico de gallo and sour cream	
Chicken breast, greens mix, avocado, bacon, boiled egg, tomatoes, marinated Kalamata olives, blue cheese and red onions		Cheese Quesadilla Flour tortilla, mozzarella cheese, cheddar che	13.00 eese

Tasty Sandwiches & More

Veggie Skewers & Quinoa Fisherman's Sandwich** 17.25

Baked Pangasius grouper, with crushed avocado, lettuce, tomatoes, pickled red onions, lemon garlic aioli in a Brioche bun

Fish Taco** 15.25 Pan seared pangasius grouper, onions and guacamole

Traditional Club Sandwich** Turkey slices, cheese, ham, bacon, lettuce, tomato and fried egg served with white/wheat toast

Grilled Chicken Wrap** 16.00 Citrus marinated chicken breast, shredded cheddar, avocado, cucumber, tomato, red onion with chipotle BBQ sauce

Cheese Steak Sandwich ** 17.50 Minute steak, onions, pepper topped with gouda, cheddar and mozzarella cheese

Tuna Pocket** Pita bread stuffed with tuna salad, lettuce, cucumber, alfalfa sprout and tomato

pico de gallo, sour cream and guacamole

Grilled zucchini, yellow squash, red pepper, red onion served with a mango and vegetables quinoa

14.00

Vegan Vegan Poke Bowl **15.00** Rice, marinated tofu, barbacoa cauliflower, cucumber, sliced carrots, red cabbage, pumpkin seed and radish served with a lemon vinaigrette

Gado Gado Bowl 17.00 Indonesian rice bowl with marinated chicken breast, seasonal vegetables, boiled egg, tofu, prawn crackers and a tangy tamarind peanut dressing

Tuna Poke Bowl 17.75 Fresh tuna, rice, wakame, shredded carrots, avocado, radish, cucumber, onions and toasted sesame seeds

Mongolian Beef 18.50 Served with rice and broccoli

Asian Orange Chicken 17.25 Served with rice and vegetables

Sizzling Fajita 23.00

Chicken, beef or combo, served on a skillet with flour tortillas and all condiments

14.00

Our Specialty Burgers

Traditional Burger** **17.25** Juicy BBQ glazed char-grilled burger with lettuce, tomato & red onion and served with French fries

Cabana Burger 8oz** **17.75** BBQ glazed with caramelized onions, mushrooms,

American cheese served with French fries

The Beyond Burger** 18.00 Plant-based char-grilled burger served with lettuce, tomato, red onion

and French fries

**Upsize Fries: Sweet Potatoes 2.50 | Truffle Fries 3.50

Side Order: Sweet Potato Fries 5.75 / Truffle Fries 6.50





Vegan

All our prices are in US Dollars A 7.00% local BBO/BAZV tax is included in your bill