### VERANDAH DINNER

23

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# **APPETIZERS**

<b>LOBSTER SALAD</b> Lobster meat, green onions, celery, light mayo, plantain chips	26
<b>CLASSIC SAN PEDRO STYLE CEVICHE</b> Today's catch of snapper or conch, tomato, white onion, cilantro ,lime, freshly fried chips, cassava, plantain chips	<b>22</b>
CRISPY PORK PIBIL TOSTONES 🚳 🛇	18
Guacamole, queso fresco, sour cream, roasted tomatillo salsa	
HONEY CHILI WINGS (8) Tossed with our Belizean hot honey wing sauce, served with jicama sticks and Tajin	18
<u>SOUPS &amp; SALADS</u>	
SOUP OF THE DAY	12
Freshly made everyday! Ask your server.	
CLASSIC CAESAR	14
Romaine lettuce, Caesar dressing, croutons, parmesan cheese	
ADD PROTEIN chicken 6   shrimp 12	
VERANDAH SALAD Shredded garden lettuce, julienned onions,	20

Shredded garden lettuce, julienned onions, jicama, cucumber, carrots, cherry tomatoes, toasted pumpkin seeds, oven baked beets cubes, orange segments

#### SPINACH AND ARUGULA SALAD

Baby spinach, arugula, mixed berries, feta cheese, raspberry vinaigrette

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VEGETARIAN CORNER

#### VEGETABLE CURRY

Garden veggies, tofu, chickpeas, steamed rice, coconut milk, red Thai curry

### QUINOA SALAD

chickpeas, cucumber, parsley, fresh avocado

## **ENTREES**

GRILLED MAHI MAHI Smoked pineapple salsa, gochujang butter sauce, coconut rice, wok-fried vegetables, micro radish LOBSTER FETUCCHINI	32 35
Belizean lobster sauteed with garlic, basil, parmesan cream sauce fettuccini GRILLED PORK CHOPS	28
Reinland pork chops, garlic mash potato, garden vegetable, apple cognac	
AGED ANGUS SIRLOIN (All Inclusive surcharge \$10) Marinated and sliced Reinland farms sirloin, roasted garlic caramelized onion, mash potatoes grilled zucchini, roasted sweet peppers, chimichurri, microgreen salad THAI CURRY SHRIMP Coconut red curry shrimp, carrots, potato,	
coconut rice , steam garden vegetables CARIBBEAN LOBSTER TAIL (All Inclusive surcharge \$10)	40
Grilled Caribbean lobster tail with a garlic , culantro drawn butter, fresh lime served with coconut rice and local vegetables	
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♥ VEGETARIAN ♥ VEGAN G GLUTEN-FREE ♥ FAVORITES

POST YOUR PICS & TAG US! @MAHOGANYBAYBELIZE 12.5% GST & 10% service charge will be added to the total bill All prices in USD