APPETIZERS

GUACAMOLE, PICO AND CORN CHIPS O 17 BELIZEAN STEW @ 🔾 25 Stewed Chicken, Rice and Beans, Potato Salad, Fried Plantain CLASSIC SAN PEDRO STYLE CEVICHE () 24 Catch of the Day, Tomato, White Onions, Cilantro, Lime Served with Freshly Fried Tortilla, MAHOGANY BAY BURGER 🔾 22 Casava or Plantain Chips 6oz Grilled Grass Fed Beef, Smoked Bacon. Grilled Onions, Cheddar Cheese, Lettuce, Tomato, Sesame Bun, Siracha Mayo, Onion Rings HONEY CHILI WINGS (8) O 20 Tossed with Our Belizean Hot Honey Wing Sauce, Served With Jicama Sticks and Tajin **BABY BACK RIBS** Homemade BBQ Sauce, Mashed Potatoes, Sauteed Vegetables CRISPY PORK PIBIL TOSTONES () 18 HALF RACK 22 | FULL RACK 30 Guacamole, Queso Fresco, Sour Cream, Roasted Tomatillo Salsa AGED ANGUS SIRLOIN O 48 Marinated and Sliced Reinland Farms Sirloin. **VERANDAH TACOS** • • 14 Roasted Garlic And Caramelized Onion Mashed Grilled or Panko Fried with Soft Corn Tortillas, Potatoes, Grilled Zucchini, Roasted Sweet Crunchy Cabbage with Pickled Onion Slaw Peppers, Chimichurri CHICKEN 16 | FISH 18 | LOBSTER 26 **ALL-INCLUSIVE SURCHARGE 15** JAMAICAN GOAT / LAMB CURRY O 38 Aromatic Spices, Habanero Pepper, Onions and Stewed Callaloo SALADS SEAFOOD LINGUINE @ O 38 Lobster, Shrimp, Calamari White Wine, Capers, CLASSIC CAESAR 🕜 🔾 14 Roasted Tomatoes, Parsley, Lemon, Butter Romaine Lettuce, Caesar Dressing, Croutons, Parmesan Cheese GRILLED MAHI MAHI @ O 34 ADD CHICKEN 6 | ADD SHRIMP 12 | ADD LOBSTER 16 Smoked Pineapple Salsa, Coconut Rice, **ALL-INCLUSIVE SURCHARGE 8** Sauteed Vegetables COBB SALAD @ O 19 **GRILLED LOBSTER TAIL** 58 Mixed Greens, Bacon, Diced Chicken, Blue Coconut Rice, Sauteed Vegetables, Lime Chili Cheese, Hard Boiled Eggs, Avocado, Tomato, Drawn Butter **Buttermilk Dressing ALL-INCLUSIVE SURCHARGE 25** QUINOA SALAD 🔮 🗗 🚭 25 **VEGETABLE CURRY (1)** 25 Chickpeas, Cucumber, Parsley, Fresh Avocado Garden Vegetable, Tofu, Chickpeas, Steamed Rice, Coconut Milk, Red Thai Curry

ENTREES