

RIPJACK INN

APPETIZERS

Ceviche **GF** *served with homemade tortilla chips* 5,200

Plantain chips *with wasabi aioli* 3,300

Chips & Salsa with Guacamole **VG** 5,800

Tuna tower *cucumber, wasabi mayo, palmito & avocado* 5,800

Chicken Wings *choose from sweet or smoky BBQ sauce* 5,700

Smashed Plantains *veggie, chicken, or shrimp over refried beans & pico de gallo* 5,800

Seafood Sampler for 2 *Crispy or Grilled shrimp, calamari & dorado bites with a spicy cocktail sauce* 9,500

Tuna nori *Seared tuna wrapped in seaweed and lightly fried in a panko crust served with Ponzu dipping sauce and Wasabi Aioli* 5,500

SALADS

Playa Grande **V** *roasted carrots & beets with feta cheese & avocado in a sesame ginger dressing* 5,500

Asian Chicken Salad *lettuce, cabbage, shredded chicken, carrots & cucumbers in a sesame ginger dressing topped with crispy tortilla chips* 6,250

Greek Salad **V** *Kalamata olives, red onions, cherry tomato & feta cheese in an herbed olive oil dressing* 6,500

Ahi palmito *seared tuna in a bed of lettuce with heart of palm and avocado in a sesame ginger dressing* 7,900

Kale Caesar *a blend of Romain and Kale in our homemade dressing, topped with croutons & fried Kale* 6,000

Mediterranean Farro **V** *with kalamata olives, feta cheese, sundried tomatoes & cucumber with a fresh lime juice dressing* 7,000

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ENTREES

Mahi Mahi pan fried in butter then dusted with curry scents and topped with crispy capers, cherry confit & fennel salad, served over cauliflower puree 12,500

Grilled Mahi Served over pesto and parmesan farro, topped with fresh pineapple pico de gallo 12,000

Sesame Crusted Tuna with wasabi aioli served with crunchy broccoli over a delicious mix of brown rice, asian bean sprouts & truffle oil 13,000

Hot Garlic Shrimp sauteed garlic shrimp served with homemade hummus & garlic bread 9,500

Argentinian Steak 12 oz Skirt steak served with potato wedges topped with 2 fried eggs & Chimichurri sauce 13,800

BBQ Pork Ribs 11 oz portion in a smokey BBQ sauce served with country style potato wedges & haystack sweet potato fries 11,900

Rigatoni Bolognese Served with garlic bread, topped with pecorino romano 10,500

Basil & Mint Pesto Linguini ^v with seasonal vegetables add shrimp or chicken 8,000 +2,000

Vegan Lasagna ^{VG} fresh and seasonal veggies layered and covered with fresh pomodoro sauce 9,500

Toasted Quinoa ^v Served with medley of grilled vegetables, purple kale, red apple and feta in a balsamic reduction sauce 7,200

Grilled Chicken Breast Served with mashed sweet potato, maple glazed carrots and kale with an onion sauce 11,000

Garlic Lime Chicken chicken breast with black beans, feta cheese, pico de gallo and sweet plantain 9,000

The Burger our classic cheese burger topped with caramelized onions 8,200 Add Bacon + 900 Add egg +500

Veggie Burger In Tamarindo Sauce with arugula, sundried tomatoes & a blend of cheeses 6,500

Prices dont include Tax