Upstairs @RipJack Inn Dinner Menu

STARTERS

V GF Home Made Chips & Salsa 3,500

V GF Crispy Plantain Chips Served with wasabi aioli 3,300

V GF Patacones

Fried plantains, black beans, salsa fresca, cabbage & your choice of chicken, grilled shrimp or veggie 4,800

Seafood Sampler for 2

Crispy calamari, popcorn shrimp and Panko crusted Mahi bites served with cocktail sauce & wasabi aioli 8,500

Tuna Tower

A stack of Ahi tuna, cucumber, heart of palm & avocado in a creamy wasabi aioli, served with fresh tortilla chips 5,800

BBO chicken Wings

Choose our original sweet BBQ or our new spicy, smokey BBQ sauce 4,800

Thai Chicken Satay

3 Skewers coated in peanut butter sauce, topped with fresh peanuts & cilantro, served with our homemade chili oil 5,000

SALADS

V GF **Playa Grande**

Crisp lettuce, roasted beets, roasted carrots, avocado, cherry tomato & feta cheese 5,500

V GF **Greek Salad**

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, avocado & sesame ginger dressing 7,500

V Kale Caesar

A blend of Romain and Kale in a homemade Caesar dressing topped with croutons & fried Kale 5,500

V GF **Burrata Caprese**

Tomato wedges, Burrata cheese, fresh basil & olive oil 8,000

Add to any Salad

Chicken +2,200, Mahi +2,000 or Shrimp +2,500

ENTREES

GF Mahi Mahi

Pan fried in butter then dusted with curry scents and topped with crispy capers, cherry confit & fennel salad, served over cauliflower puree 10,500

Whole fried snapper

Served with a mountain of mixed vegetables 10,000

Sesame Crusted Tuna

Served with crunchy broccoli over a delicious mix of brown rice, asian bean sprouts & truffle oil 11,000

Hot Garlic Shrimp

Sauteed garlic shrimp served with homemade hummus & garlic bread 8,500

Baja Fish or Shrimp Tacos

In a chipotle ranch dressing with your choice of fries, gallo pinto or salad 7,200

Ribeve

12 oz steak served with haystack sweet potato fries & Playa Grande salad 11,500

Argentinian Style New York Strip

12 oz steak served with potato wedges topped with 2 fried eggs & Chimichurri sauce 10,200

The Burger

Our classic cheese burger topped with caramelized onions 7,200, add bacon +900, add fried egg +500

Mom's Spaghetti & Meatballs

Home made tomato sauce, topped with parmesan cheese & served with garlic bread. 9,500

Veggie Teriyaki Udon Bowl

A blend of fresh veggies served over udon noodles in a light vegetable based broth 7,000

GF Garlic Lime chicken

Grilled chicken breast served with sweet plantains & black bean salsa 9,000

BBO Pork Ribs

11 oz portion in a smokey BBQ sauce served with country style potato wedges & haystack sweet potato fries 11,400

💟 - Vegetarian GF - Gluten Free Taxes are not included in the prices

GLUTEN FREE BREAD & PASTA AVAILABLE UPON REQUEST