

RipJack Inn

ENTREES

Whole Fried Snapper *Served with Indonesian rice and small Playa Grande salad* 15,000

Mahi Mahi *pan fried in butter & curry scents with crispy capers, cherry confit & fennel salad, served over cauliflower puree* 13,850

Grilled Dorado *with pesto parmesan farro, and fresh pineapple pico de gallo* 13,350

Sesame Crusted Tuna *with wasabi aioli, crunchy broccoli & a delicious mix of brown rice, asian bean sprouts & truffle oil* 14,350

Hot Garlic Shrimp *with homemade hummus & garlic bread* 11,450

Pollo Grillado *mapled glazed carrots & kale with sweet potato puree* 12,950

Garlic Lime Chicken *with black beans, feta cheese, pico de gallo and sweet plantain* 10,350

BBQ Pork Ribs *with potatoes & Playa Grande Salad* 13,250

Argentinian Steak *12 oz Skirt steak with french fries, 2 fried eggs & Chimichurri sauce* 15,150

Especial de Lomito *Beef tenderloin, roasted potatoes, bell peppers & stuffed zucchini au gratin* 15,150

The Burger *With caramelized onions & feta (veggie burger option)* 9,550 Add Bacon + 900 Add egg +500

Seafood Pasta *linguine, dorado, calamari, shrimp, sundried tomato, homemade pesto* 11,850 vegetarian 9,000

Crispy Wonton Lasagna *Bolognesa with red sauce or Vegetarian with roasted leek salsa* 11,850

Toasted Quinoa ^v *medley of grilled vegetables, purple kale, red apple and feta in a balsamic reduction sauce* 8,550

Mushroom Raviolli 9,000

Prices dont include Tax