


FEED THE BODY NOURISH THE SOUL

Our SuperFoods menu features revitalizing dishes made from healthy ingredients rich in nutrients and antioxidants and taste delicious so you can feel energized and at your best all day.
Lunch: 12:00 p.m. to 5:00 p.m. Dinner: 6:00 p.m. to 11:00 p.m.

BEGIN

Roasted Butternut Squash Soup  US 7
Served with sliced almonds, Greek yogurt and basil pesto

Old Fashioned Tomato Soup  US 7

Playa Serena Prawn Ceviche**  US 15

Ceviche Playa Blanca**
Mahi-Mahi, coconut and mango US 13

Tomato Tartar
Served with fresh mozzarella, black olives tapenade, extra virgin olive oil and walnut bread US 13

Sautéed Shrimp With Lemon, Avocado, Arugula and Teardrop Tomatoes  US 16

Marinated Salmon
Quinoa, red beans, leek and dill seasoned with our Puntacana dressing US 15

Antipasti Board
Eggplant, zucchini, capers, dried tomatoes, artichokes, olives, anchovies, assorted cold cuts and cheeses served with garlic bread US 22

American Combo
Breaded mozzarella, chicken fingers, fried onion ring, skin potatoes with sour cream and bacon, served with BBQ and honey mustard sauce US 20

Chipotle Chicken Taco  US 12

GREENS

Warm Mediterranean Tuna Salad
Vegetables from our garden, tuna, peppers, tomatoes and chickpeas with a lemon olive oil dressing US 14

Arugula Salad with Figs, Feta Cheese, Serrano Ham, Sundried Tomatoes in an Onion and Passion Fruit Mayo US 14

GREENS (continued)

Puntacana Cobb Salad
Chicken breast, tomato, blue cheese, avocado, boiled egg, bacon with sweet chili vinaigrette US 14
Add shrimp US 16

Alhambra Salad
Lettuce, onions, walnuts, grapes and grilled pineapple drizzled in a citrus, honey and apricot vinaigrette US 12

Smoked Turkey Ham, Pear and Arugula Salad
With an orange vinaigrette US 14

Caribbean Chef Salad
Romaine lettuce, grilled calamari, tempura baby octopus, crab meat, shrimps, celery and cashews with a vinaigrette of lemon, coriander and coconut US 17

FAVORITES

Choose from day vegetables, onion rings, French fries or yucca chips

8 oz Angus Hamburger**
Angus ground beef, lettuce, tomato, onion and pickle US 14
Add cheese US 15
Add cheese and bacon US 17

10 oz Angus Choice Skirt** US 22

Chicken Breast US 18

Catch of the day. Grilled or oven p/ pound** US 19

Fish Filet** US 20

The Kebabs
Chicken US 18 Tenderloin** US 20 Shrimp** US 23

Whole Wheat Pasta With Shrimp
Pomodoro  US 18


Choose Your Pasta US 14
Half Portion US 8
Penne, Spaghetti or our daily ravioli

And Now Choose Your Sauce:
Pesto, Bolognese, marinara, aglio olio or creamed mushroom

A 10% gratuity and applicable Dominican sales tax is added to each guest check.

**Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.

 "These nutritional powerhouse foods can help extend your health span—the extent of time you have to be healthy, vigorous and vital."
Dr. Steven Pratt, author of *SuperFoods Rx: Fourteen Foods That Will Change Your Life*

 We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

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ENTRÉES

All sandwiches and wraps are served with choice of French fries or daily chip

Serrano Ham and Manchego Cheese with Tomato and Extra Virgin Oil US 15

Chicken Breast Sandwich with Emmenthal Cheese and Coleslaw Salad US 16

Turkey Ham, Lettuce, Ricotta Cheese and Avocado with a Sweet Chili and Papaya Yogurt Dressing US 18

Tuna, Arugula, Organic Sundried Tomatoes in an Apple Mayo US 15

Our Signature Club

Bacon, avocado, Brie or Gouda cheese, organic tomatoes, thinly sliced smoked ham, fried or boiled egg with our orange and mustard aioli dressing US 17

Pizzas or Flatbreads

The Greek

A combination of Portobello mushrooms, roasted peppers, zucchini, eggplant, red onion, feta cheese and black olive US 15

Meat, Meat and More Meat

Mozzarella, Italian sausage, chicken, bacon, ham & beef US 18

The Classic

Fresh Mozzarella, organic tomatoes and fresh basil with a drizzle of olive oil US 12

Add Your Own Ingredients:

Pepperoni, Mushrooms, Anchovies, Red & Green Peppers, Arugula, Ham, Black or Green Olives, Bacon, Tuna, Sweet Corn, Italian Sausage, Eggplant, Onion and Parmesan Cheese US 1 each

OPTIONS

Sea-Salted French Fries US 4

Onion Rings US 4

Sautéed Seasonal Vegetables US 5

Rice of the Day US 5

FINALE

BR Ice Cream and Sorbets US 9

Tiramisu Made with Dominican Ground Coffee and Coconut Powder US 10

Low Fat Ricotta Cheesecake with Berries  US 10

Triple Chocolate Cake US 10

Seasonal Fruit Salad US 8

Big Smile Ice Cream

3 scoops of your favorite ice cream, caramelized walnuts, chocolate chunks cake, cookies, warm chocolate and caramel sauce with whipped cream US 16

All our meats are USDA Certified

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BEGIN

Cream or Soup of the Day US 8

Pumpkin Bisque with Orange Juice, Cilantro Oil & Cream Fraiche US 9

The Classic Onion Soup US 9

Black Tiger Shrimp Cocktail with Chipotle Tartar Sauce and Whisky** US 16

Deep Fried Calamari Served with Alioli US 14

Beef Tenderloin Carpaccio**
Arugula, lemon, black pepper, olive oil and shaved Parmigiano Reggiano US 16

Sautéed Shrimp with Coriander & Lime, Fresh Vegetables, Roasted Peppers, Tomato, Pepper Jack, Tortilla Chips & Avocado Dressing  US 18

Tomato Caprese Salad with Fresh Mozzarella, Arugula and Extra Virgin Olive Oil  US 12

Mixed Lettuce Salad, Fresh Grilled Tuna, Mango & Mustard Seeds Chutney US 15

Angus Skirt Salad with Romaine Lettuce, Hearts of Palm, Red Onions and Goat Cheese with Balsamic Dressing US 16

Lettuce & Vegetables Mesclun  with Orange sriracha sauce US 12

Antipasti Board
Eggplant, zucchini, capers, dried tomatoes, artichokes, olives, anchovies, assorted cold cuts and cheeses served with garlic bread US 22

American Combo
Breaded mozzarella, chicken fingers, fried onion ring, skin potatoes with sour cream and bacon, served with BBQ and honey mustard sauce US 20

OPTIONS

All dishes are served with a garnish of your choice Baked potato, vegetables of the day, yucca with onions, french fries or onion rings

Roasted Portobello Mushrooms  GF US 4

Corn on the Cob US 3

Mac & Cheese with Serrano Ham US 4

Spinach au Cream US 4

Creamy Sweet Corn with Manchego Cheese US 4

Rice of the Day US 3


Pasta of the Day US 3

ENTRÉES

For the Burgers ask for our variety of breads

8 oz Angus Choice**
Caramelized onions, tomato, lettuce, smoked bacon, cheddar and Portobello with a sauce of your choice: mango guacamole or bourbon smoked BBQ sauce US 16

Turkey Burger
Dried tomato & cream cheese tartar, arugula, onions and grilled zucchini US 16

Green Tea Baked Salmon 
with shiitake mushrooms, spinach and pan-roasted sweet potatoes US 22

Caribbean Grilled Lobster**
US\$ per pound/market price / Seasonal

10 oz Angus Choice Skirt** US 22

12 oz Sirloin** US 24

10 oz Rib-Eye Steak** US 26

8, 12 or 16 oz Beef Tenderloin Filet**
US 22 / US 32 / US 40

Rack of Lamb with Coffee & Cocoa** US 24

Signature Caribbean Surf N' Turf** US 35
Baby Lobster with Tenderloin Filet Steak

Mixed Grill**
Tenderloin and skirt steak, Baby Back Rib, chicken breast, sausage and Spanish chorizo accompanied with a side of your choice and house salad US 55

8 oz Seasoned Grilled Chicken Breast with Rosemary & Lime US 18

Our Sauces
Gorgonzola, green pepper, Madeira, mustard, creamed mushroom, or chimichurri

FINALE

Key Lime Pie with Blueberry Compote and Whipped Cream US 10

Caramel Cheesecake with White Chocolate Chips US 10

Phyllo Almond Pastry  US 10

Triple Chocolate Cake Covered with a Warm Vanilla Cream US 10

Coconut Fantasy
with Dehydrated Fruits, Pina Colada & Passion Fruit Cream US 10

Ask for our Cake of the day US 10

BR Ice Creams & Sorbets US 10

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