

Dinner Menu

FRUIT OF THE DAY & GOAT CHEESE SALAD \$15.00

A HARMONIOUS BLEND OF FRUIT, CREAMY GOAT CHEESE, AND CRISP GREENS, DRIZZLED WITH A LIGHT WHITE WINE VINAIGRETTE.

BEETROOT & MOZZARELLA SALAD \$20.00

FEATURING TENDER BEETS, FRESH MOZZARELLA, AND A DELIGHTFUL PISTACHIO VINAIGRETTE FOR A PERFECT HARMONY OF TASTE AND TEXTURE.

LIME GARLIC SHRIMP PASTA \$15.00

ZESTY LIME GARLIC SHRIMP PASTA, A SAVORY FUSION OF SUCCULENT SHRIMP, AND A TANTALIZING LIME-GARLIC SAUCE.

BROCCOLI & RAISIN SPAGHETTI \$13.00

TENDER BROCCOLI MEETS PLUMP RAISINS AND PARMIGIANO IN A PERFECT MARRIAGE OF FLAVORS AND TEXTURES.

ROSEMARY BLISS WAHOO WITH CREAMY MASH POTATO \$45.00

PAN SEARED WAHOO, ELEGANTLY SEASONED WITH ROSEMARY AND BUTTER, SERVED ALONGSIDE CREAMY MASHED POTATOES FOR A HARMONIOUS BLEND OF FLAVORS AND TEXTURES

FISH FILLET IN TOMATO BASIL DELIGHT \$35.00

SIMMERED IN A FLAVORFUL BLEND OF TOMATO, ONION, CAPERS, GARLIC, WHITE WINE AND BASIL FOR A TASTE SENSATION THAT'S BOTH VIBRANT AND COMFORTING.

CITRUS SYMPHONY \$30.00

BUTTERFLIED OCEAN SHRIMP, COOKED IN A LUSCIOUS CITRUS BUTTER SAUCE FOR A ZESTY AND INDULGENT SEAFOOD DELIGHT.

MEDITERRANEAN HARMONY \$45.00/LB

WHOLE FISH WRAPPED IN BANANA LEAVES BAKED WITH WHITE WINE, ROSEMARY, TOMATO, ONION AND LIME. SERVED PER POUND.

STEAK \$65.00

CHEF'S SPECIAL GRILLED STEAK TO YOUR PREFERENCE WITH MUSHROOM STEAK SAUCE, CREAMY MASHED POTATOES AND GRILLED CHERRY TOMATOES AND OR ASPARAGUS.

BABY BACK RIBS \$26.00

BRINED BABY BACK RIBS SLOW BAKED AND SERVED WITH OUR HABANERO GINGER BARBECUE SAUCE, POMMES POTATO STRAWS AND VEGETABLES.

CLASSIC SEAFOOD PLATTER \$65.00

OCEANIC OFFERING OFF GRILLED FISH, SHRIMP, CONCH AND LOBSTER (WHEN IN SEASON) SERVED WITH CHIMICHURRI BUTTER, COCONUT WHITE RICE AND ASSORTED VEGETABLES.

ALL PRICES ARE IN USD
AND SUBJECT TO 12.5% G.S.T + 15% SERVICE CHARGE



THE PLACENCIA
The Beauty of Belize