THE VUE ROOFTOP RESTAURANT AND BAR

APPETIZERS

Soup Of The Day ..... MP
Indulge In Our Chef's Daily Surprise With Our Ever-Changing Soup Of The Day.

Queso Frito $18
Fried Colombian Cheese, Guava Syrup, Mixed Berries.

Fire Roasted Brussels Sprouts $17
Caramel Vinaigrette, Mandarin Wedges.

Hot Honey Cauliflowers $18
Garlic Ranch Dip.

Crispy Calamari $18
Fried Calamari, Homemade Marinara Dip.

Coconut Shrimps $19
Crispy Shrimps, Orange-Chili Glaze Dip.

Grilled Octopus $22
Octopus Antiboise, Honey Sweet Potato, Radish, Olives & Capers.

Vue Bruschetta $19
Fresh Ricotta, Roasted Heirloom Tomatoes, Semi-Dried Tomatoes, Basil, Grilled Ciabatta, Balsamic Glaze.

Pot Stickers & Shishito Peppers $18
Caramel Miso Glaze, Orange Yuzu.

Fresh Ceviche $24
Fresh catch marinated in lime juice with onion, cilantro, chili, and toasted corn.

Creamy Garlic Shrimp $22
Succulent sautéed shrimp served in a velvety white-wine cream sauce infused with butter paired with toasted garlic baguette for the perfect balance of richness and heat.

Tuna Avocado Tartare $21
Avocado Puree, Mimosa Vinaigrette, Pickled Cucumber, Tortilla Chips.

Suckling Pig Belly $19
Korean BBQ, Sesame Seeds, Caramelized Pineapple Salsa.

WWW.THEVUEROOFTOPARUBA.COM

VEGAN GLUTEN FREE VEGETARIAN

ALL PRICES ARE IN USD - 18% GRATUITY WILL BE ADDED TO THE CHECK
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

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SALADS

Lettuce Wedge $19
Blue cheese dressing, bacon, heirloom tomatoes, roasted walnuts, and red onion.

Goat Cheese & Wild Berries $22
Mixed Local Greens, Squash, Mixed Berries, Walnuts And Wild Berry Honey Vinaigrette.

Roasted Caprese & Burrata $25
Roasted Heirloom Tomatoes, Semi- Dried Tomatoes, Basil Oil, Balsamic Syrup, Arugula and Fresh Home-Made Burrata Cheese, Grilled Ciabatta.

Chop Chop Caesar $17
Romaine Lettuce Wedge, Shaved Parmigiano Reggiano and Garlic Croutons.

UPGRADE YOUR SALADS WITH PROTEIN TOPPINGS

4x Jumbo Shrimps $19
6oz Angus Beef Tenderloin Tips $24
6oz Salmon Fillet $22
6oz Lobster Tail $32
8oz Chicken Breast $21

ENTREES

(No Side Included
One Sauce Included)

Rib Eye 16oz $68
New York Prime 16oz $62
Center Cut Filet Mignon 8oz $54
Skirt Steak $42
Short Ribs $48
Tomahawk Pork Chop 12oz $42
New Zealand Rack Of Lamb $54
Airline Chicken $37

SAUCES

Cabernet Sauvignon Reduction
Roasted Garlic Chimichurri
Whiskey & Peppercorn
Black Truffle Gorgonzola Fondue
ANY ADDITIONAL SAUCES $3

ADD ONS TO YOUR MEAT

4x Jumbo Shrimps $19
6oz Lobster Tail $32

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FISH & SEAFOOD

(Side Included)

Local Catch ..... $MP
Locally Fresh Caught Fish Served In a Surprisingly Chef's Way.

Elote & Mex Tex Shrimps $37
Grilled Street Corn, Jumbo Shrimps, Chipotle, Pico De Gallo, Avocado Cream.

Grilled Lobster Twin 2x 6oz $64
Caribbean Lobster Tail, Whipped Cilantro Lime Butter.

Ocean Delight $46
Sea scallops, shrimps, and octopus with heirloom tomatoes over broccolini cream risotto.

(No Side)

Herb-Crusted Salmon Over Hummus $38
Fresh Norwegian salmon coated in a fragrant blend of herbs and breadcrumbs, seared to golden perfection and served over silky, house-made hummus. finished with lemon-infused olive oil and microgreens, Mediterranean-inspired dish.

Lobster Thermidor 12oz $68
Caribbean Lobster Tail, Mustard, Brandy, Heavy Cream.

Ahi Tuna & Noodles $38
Seared fresh tuna served with noodles in a delicate Asian-inspired sauce, topped with sesame seeds for a nutty crunch.

(No Side)

PASTA

Beef Tips Gorgonzola $42
Angus Beef Tips, Gorgonzola Cheese, Egg Yolk, Pearl Onion, Fettuccine, Parmesan Bacon Cream.

Lobster And Ravioli $56
Maine lobster, 5 cheese filled ravioli, in a lobster bisque sauce.

Chicken & Gnocchi $36
Gnocchi alla vodka, napoli sauce & creame, parmesan cheese, chicken.

Seafood Eruption $54
Fettuccine, calamari, Maine lobster, and shrimps alla vodka.

Chicken Parmigiana $36
Fettuccine, Marinara, Heirloom Tomatoes, Basil, Melted Italian cheese. Parmigiano regiano.

Shrimp Scampi aglio olio or pesto $38
Fettuccine, Shrimps, Garlic, Olive Oil, or Fettuccine, Shrimps and Pesto.

Chicken Alfredo $36
Fettuccine, Chicken, Alfredo Cream, Parmigiano Reggiano, Parsley.

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MEATLESS

Grilled Cauliflower $32
Juicy and tender cauliflower steak perfectly grilled with a hint of smokiness, served over chickpea puree and sprinkled with roasted pumpkin seeds for a delightful crunch.

Burrata & Truffle $39
Gnocchi, homemade burrata cheese, black truffle cream, and mushrooms.

SIDES

Fried Polenta $9
Roasted Garlic Mashed Potato ..... $ 9
Sweet Potato Puree ..... $ 9
Sauté White Mushrooms ..... $ 11
Fresh Vegetables $11
Parmesan Risotto $13
Garlic Sizzled Broccolini $12

SWEET ENDING DESSERT

Coconut Mirage $17
A handcrafted vegan coconut mousse enrobed in rich dark chocolate, artfully shaped to resemble a real coconut. Served atop a bed of almond crumble and citrus zest for a delicate balance of texture and tropical flavor.

Passion Fruit Cheesecake $17
A smooth cheesecake infused with tropical flair, crowned with passion fruit compote and fresh fruit for the perfect balance of sweetness and citrus.

White & Dark Chocolate Mousse Cake $17
Layers of white and dark chocolate mousse over moist chocolate cake, topped with rich ganache and toasted pecans, served with creamy Baileys ice cream.

Cookies & Cream $18
Our signature favorite - crispy fried cookies layered with creamy vanilla mousse and rich chocolate ganache, served with dulce de leche ice cream and finished with a touch of whipped cream for pure nostalgic indulgence.

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DRINKS MENU

SPECIALTY DRINKS

Perfect Jungle Bird $17
Dark Rum, Coconut Rum, Pineapple Juice, Guava, Hibiscus Syrup, Fresh Lime Juice.

Rum Guava $16
Coconut Rum, Spiced Cane Liqueur Ancho Reyes, Coconut Water, Guava Syrup, Garnished with Coconut Flakes, Fresh Lime Juice.

The Ultimate Mai Tai $18
Dark Rum, Coconut Rum, Amaretto, Pineapple Juice, Coconut Syrup, Banana Syrup, Dash of Bitters, Fresh Lime Juice.

Peach Passion $16
Vodka, Peach Schnapps, Orange Juice, Passion Fruit Syrup, Dash of Cherry Bitters, Dash of Grenadine, Fresh Lime Juice

Friends with Benefits $17
Vodka, Aperol, Passion Fruit Syrup, Fresh Lime Juice.

Caribbean Mule $16
Mango Vodka, Ginger Beer, Homemade Ginger Syrup, Fresh Lime Juice

Peanut Dream $18
Peanut Butter Whiskey infused with real peanut butter, Vanilla Ice Cream, Caramel Syrup, Dash of Cinnamon

Tropical Bourbon Sour ..... $ 17
Bourbon, Pineapple Juice, Dash of Old Fashion Bitters, Simple Syrup, Fresh Lime Juice.

Natural Mystic $18
Cbd Oil, Green Apple Vodka, Melon Liqueur, Pineapple Juice, Kiwi Syrup, Fresh Lime Juice.

Berry Fresh ..... $ 17
Tequila, Strawberry Liqueur, Grapefruit Juice, Agave Syrup, Fresh Lime Juice

Cucumber Aloetini ..... $ 16
Tequila, Muddled Cucumber, Cucumber Caviar and Mint, Aloe Juice, Agave Syrup, Fresh Lime Juice.

Gin Me More ..... $ 17
Gin, Elderflower Liqueur, Splash of Sprite, Muddled Blueberries and Raspberries.

STAY CLASSY $16

Sangria Red or White Glass $15
Pitcher $58

Mojito.	$16	Chocolate Martini.	$18
Old Fashioned.	$18	Cadillac Margarita.	$17
Cosmopolitan.	$18	Long Island Iced Tea.	$19
Lychee Martini.	$18	Aperol or Limoncello Spritz.	$17
Espresso Martini.	$18		

GET A SHOT $8
MAKE IT A MARTINI $18

Blow Job
Baileys, Kahlua, Amaretto, Whipped Cream Top.

Green Tea
Jameson Whisky, Peach Schnapps, Fresh Lime Juice & Simple Syrup.

Jolly Rancher
Pear Vodka, Watermelon & Strawberry Liqueur, Fresh Lime Juice, Simple Syrup.

Kool-Aid
Vodka, Melon Liqueur, Amaretto, Cranberry juice.

BEERS & CHEERS

Chill ...$6	Corona ...$7
Balashi ...$6	Modelo ...$7
Heineken ...$7	Michelob Ultra ...$10
Amstel Bright ...$7	Miller Lite $ ...10

COFFEE

Espresso	$4
Double Espresso	$7
Cappuccino	$7
Latte	$7
Americano	$6
Macchiato	$5
Hot Tea	$5
Ice Americano or Latte	$8

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WINE SELECTION

SPARKLING

Champagne - France

		BTL
Taittinger Réserve Brut (37.5cl)		$65
Nicolas Feuillatte Exclusive Brut – France		$100

Prosecco - Italy

Villa Sandi Il Fresco – Treviso, Italy	$12	$45
La Marca Prosecco – Veneto, Italy		$65

Sparkling Rosé

J Vineyards Rosé – Russian River, USA		$90

WHITE WINES

Pinot Grigio

Dark Horse – California, USA	$12	$45
Francis Coppola – California, USA		$65
J Vineyards Estate Pinot Gris		$68

Sauvignon Blanc

Nobilo – Marlborough, New Zealand	$12	$45
Josh Cellars – California, USA		$45
Kim Crawford – Marlborough, New Zealand		$60
Rombauer – Napa Valley, California, USA		$90

Chardonnay

Hahn – California, USA	$12	$45
William Hill Estate – Napa Valley, USA		$55
Orin Swift Mannequin – California, USA		$90
Rombauer – Carneros, Napa Valley, USA		$115

Riesling

Chateau Ste. Michelle – WA, USA	$12	$45
Dr. Loosen – Mosel, Germany		$48

Moscato

Mezzacorona – Trentino, Italy	$12	$45
Batasiolo Moscato d'Asti – Piemonte, Italy		$55

RED WINES

Pinot Noir

		BTL
Mark West	$12	$45
Louis Jadot – Burgundy		$80
MacMurray – Russian River Valley		$90
Orin Swift Slander		$115

Mertlot

Dark Horse – California, USA	$11	$45
Estancia – Monterey County		$48
Decoy by Duckhorn – California, USA		$85
Chateau Cantin – Grand Cru Bordeaux		$110

Cabernet Sauvignon

Hahn Estate – California, USA	$12	$45
Josh Reserve – North Coast, USA		$55
Louis M. Martini – Sonoma, USA	$13	$65
Bonanza by Caymus – California, USA		$79
Louis M. Martini – Napa Valley, USA		$120
Orin Swift Palermo – Napa Valley, USA		$155
Rombauer – Napa Valley, USA		$210

Zinfadel

Carnivor Zinfandel – California, USA	$12	$45
St. Francis Old Vines – Sonoma County, USA		$66
8 Years in the Desert – California, USA		$112

Red Blend

Apothic Winemaker's Blend, CA, USA	$12	$49
Decoy by Duckhorn Red Blend, CA, USA		$98

Malbec

Trivento Golden Reserve, Argentina	$15	$67
Clos de Gamot – Cahors, France		$68

Rosé

Decoy Rosé – California, USA	$14	$55
AIX en Provence Rosé – France		$68

OTHER EXISTING EUROPEAN REDS

Ribera del Duero, Spain

Casa Rojo Clone 98 Tempranillo	$58

Piemonte, Italy

Batasiolo Barbera d'Alba Sovrana	$56

Veneto, Italy

Masi Campofiorin	$63

Tuscany, Italy

Caposaldo Chianti	$48

France

Moillard Fleurie Beaujolais	$50
Segla, Pauillac Bordeaux	$99

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