

# BREAKFAST / DESAYUNOS

**Castaway's**  
CLUBHOUSE & EATERY



## TRADITIONAL/TRADICIONALES

**DOMINICAN BREAKFAST/DESAYUNO  
DOMINICANO ..... \$475**  
The traditional mangu, with eggs, salami,  
dominican cheese, and onions  
(Mangú tradicional con huevos, salami, queso  
dominicano y cebolla)

**AMERICAN BREAKFAST/DESAYUNO  
AMERICANO ..... \$475**  
Eggs, bacon, sausages, potatoes  
(Huevos, tocinetas, salchichas, papas)

**BRITISH BREAKFAST/DESAYUNO  
BRITANICO ..... \$475**  
Sausage, eggs, bacon, white beans, tomatoes,  
and potatoes  
(Salchichas, huevos, tocineta, habichuelas  
blancas, tomates y papas)

**EGGS BENEDICT/HUEVOS BENEDICT  
..... \$475**  
Eggs, tomato, ham, onion, leek, bread,  
hollandaise sauce and gratin cheese  
(Huevos, tomates, jamón, cebolla, puerro,  
pan, salsa holandesa y queso gratinado)

**THE FULL MONTY ..... \$450**  
Eggs, sausage bacon, hash brown, mushrooms,  
tomatoes and toast  
(Huevos, salchichas, tocinetas, hash brown,  
hongos, tomates y pan tostado)

**PANCAKES**  
With seasonal fruits and syrup  
(Con frutas de temporada y sirop) ..... **\$475**

With scrambled eggs and bacon  
(Con huevos revueltos y tocino) ..... **\$525**

**CASA LINDA FRENCH TOAST ..... \$425**  
Bread, strawberry jam, vanilla syrup  
and chocolate syrup  
(Pan, mermelada de fresa, sirope de vainilla  
y chocolate)

**WAFFLES**  
Fruits, jam, chocolate syrup  
(Frutas, mermelada y sirope de chocolate).... **\$475**

Smoked salmon with hollandaise sauce  
(Salmon ahumado y salsa holandesa)..... **\$650**

**HAM & CHEESE/JAMÓN Y QUESO  
OMELETTE ..... \$450**

**THE WAY YOU LIKE/A TU GUSTO  
OMELETTE ..... \$525**  
Tomatoes, onions, mushrooms, spinach, ham,  
cheese, bacon, peppers  
(Tomates, cebolla, hongos, espinaca, jamón,  
queso, tocineta, ajíes)

## HEALTHY & LIGHT/SALUDABLES

**BOWL & SEASONAL FRUITS/BOWL DE  
FRUTAS DE TEMPORADA ..... \$350**  
With honey, and yogurt  
(Con miel y yogurt)

**ARTISANAL GRANOLA BOWL/BOWL DE  
GRANOLA ARTESANAL ..... \$450**  
With nuts, yogurt and honey  
(Con nueces, yogurt y miel)

## COFFEE/CAFÉ & JUICES/JUGOS

**EXPRESSO, AMERICANO, CORTADO,  
MACCHIATO ..... \$100**

**MOCACCINO, CAPPUCCINO  
OR CAPPUCCINO CARAMELO ..... \$150**

**JUICES/JUGOS ..... \$150**

**BLOODY CAESAR ..... \$300**

# MENU

## STARTERS

**ITALIAN BRUSCHETTA ..... \$350**

Rustic bread crostini, fresh tomatoes, basil, arugula, garlic, parmesan cheese and balsamic vinegar reduction.

**MAHI MAHI CEVICHE ..... \$450**

Dorado fillet, radish, cucumber, leche de tigre, coriander and red onion.

**CHICKEN NACHOS ..... \$390**

Chicken, corn chips, Cheddar cheese sauce, guacamole, sour cream.

**SHRIMP CEVICHE ..... \$550**

Shrimp, tomato, cucumber, lemon, avocado, pineapple.

**POTATO WEDGES ..... \$325**

Cheddar cheese, pepper jack cheese, crispy bacon, sour cream, and spring onions.

**MOZZARELLA STICKS ..... \$325**

Served with marinara sauce.

**CAJUN SPICE CALAMARI ..... \$375**

Served with tartar sauce.

**SLIDERS TRIO ..... \$450**

3 Mini burgers: pesto and parmesan aioli, arugula, Cheddar cheese sauce and bacon jam.

**PUMPKIN CREAM ..... \$390**

Auyama, ginger, parmesan, cream, toasted pumpkin seeds and olive oil.

**CHICKEN WINGS ..... \$495**

6 units of fried chicken wings covered in the sauce of your choice served with french fries and ranch sauce.

*Bathed in the sauce of your choice: BBQ, Buffalo, Teriyaki, General Tso.*

## SALADS

**CAPRESE ..... \$375**

Fresh mozzarella, pesto, tomato and balsamic vinegar reduction.

**COBB SALAD ..... \$395**

Blue cheese, grilled chicken breast, mixed lettuce, tomato, red onion, boiled egg, crispy bacon, avocado and honey mustard dressing.

**GREEK SALAD ..... \$390**

Mixed lettuce, arugula, feta cheese, black olives, red onion, Japanese cucumber, cherry tomatoes and balsamic, honey and mustard dressing.

**CAESAR SALAD ..... \$390**

Romaine lettuce, croutons, parmesan cheese and caesar dressing.

**ADD CHICKEN ..... \$450**

**ADD SHRIMP ..... \$550**

**GOAT CHEESE ..... \$475**

Mixed lettuce, arugula, nuts, strawberries, fresh goat cheese and berry blend dressing.

**MIXED GREEN AND FETA CHEESE ..... \$390**

Mixed lettuce, roasted peppers, onion, creole cucumber, avocado, white onion, feta cheese and balsamic vinegar, honey and mustard dressing.

## SANDWICHES AND BURGERS

**BACON CHEESEBURGER ..... \$390**

Artisan patty, Cheddar cheese, lettuce, tomato, pickle, BBQ mayo, bacon and brioche served with french fries.

**CASA LINDA CHICKEN SANDWICH .... \$390**

Ciabatta, grilled chicken breast, bacon, avocado, lettuce, tomato, parmesan basil aioli, served with french fries.

**STEAK AND CHEESE ..... \$490**

Fillet of beef, fresh mushrooms, bell peppers, white onion, pepper jack cheese and truffle aioli served with french fries.

**VEGGIE BURGER ..... \$450**

Served on brioche bread with avocado, lettuce and tomato.

**ANGUS STEAK SPECIAL**

**SANDWICH ..... \$850**

Angus steak on butter and rosemary, ciabatta bread, crispy onions, tomato and garlic confit pesto, truffle aioli, rúcula.

**ANGUS BURGER ..... \$625**

8oz certified angus beef homemade patty, brioche bun, pepperjack cheese, bacon jam, pickles, lettuce, tomato, onions and BBQ mayo.

# MENU

## PASTA

Choose the pasta of your choice: Penne, Spaghetti, Fettuccini

### CHICKEN WITH BROCCOLI ..... \$390

Chicken breast, broccoli, white sauce, and parmesan.

### PASTA BOLOGNESE ..... \$390

Classic bolognese sauce.

### JAMAICAN JERK CHICKEN PASTA ... \$450

Jerk chicken, cherry tomato, caramelized onion, spinach in a creamy and spicy sauce.

### SEAFOOD PASTA ..... \$750

Seasonal seafood mix in tomato sauce, wine and parsley.

### SMOKED SALMON AND SHRIMP .... \$650

Served in a creamy white sauce of spinach, cherry tomatoes and parmesan.

### ASIAN PASTA

Soba noodles, chili, garlic, ginger, broccoli, bell peppers, sesame oil, sesame seeds, and spring onions.

### ADD CHICKEN ..... \$390

### ADD IMPORTED BEEF FILLET ..... \$525

### ADD SHRIMP ..... \$625

### LASAGNA BOLOGNESE ..... \$475

Mozzarella cheese, bechamel sauce and bolognese sauce.

### SPINACH AND RICOTTA

### RAVIOLI ..... \$390

In fresh tomato sauce.

### SHRIMP RAVIOLI ..... \$575

In parmesan cheese sauce.

## MEATS

Choose your side dish: green salad, french fries, fried yucca, onion rings, white rice, mashed potatoes, sauteed vegetables, grilled vegetables

### CHICKEN CORDON BLEU ..... \$575

Crispy chicken breast stuffed with smoked ham and mozzarella cheese covered in a pink sauce of roasted peppers.

### GRILLED CHICKEN ..... \$450

Served with mushroom sauce.

### PARMESAN CHICKEN ..... \$475

Crispy chicken breast served with marinara and grated mozzarella cheese.

### CHICKEN CURRY ..... \$450

Chicken breast in creamy yellow curry sauce, peppers and onion flavored with sambuca and honey.

### TERIYAKI CHICKEN ..... \$450

Stir-fried with fresh ginger, garlic, bell peppers, and broccoli.

### IMPORTED BEEF FILLET ..... \$725

Served with pepper sauce.

### ANGUS BEEF STEAK ..... \$1,550

Served with béarnaise sauce.

### CHURRASCO

### (OUTSIDE SKIRT STEAK) ..... \$1,200

Served with fresh chimichurri.

### STEAK AND SHRIMP ..... \$875

Served with a creamy Cajun sauce.

### ST. LOUIS PORK RIBS ..... \$850

Grilled in chipotle and guava bbq sauce.

### PRIME ANGUS T. BONE ..... \$1,600

Herb butter.

### PRIME ANGUS RIBEYE ..... \$1,800

Choose your favorite sauce.

### CHICKEN STROGANOFF ..... \$525

Creamy sauce with mushrooms and bacon.

### BEEF STROGANOFF ..... \$775

Creamy sauce with mushrooms and bacon.

## FISH AND SEAFOOD

Choose your side dish: green salad, french fries, fried yucca, onion rings, white rice, mashed potatoes, sauteed vegetables, grilled vegetables

### CREAMY SHRIMP ..... \$790

### GRILLED SALMON ..... \$790

### DORADO FILLET ..... \$725

Served in a caper sauce.

### SEAFOOD CASSEROLE ..... \$825

Combination of fish and shellfish in tomato sauce, white wine and herbs.

### IMPORTED RED SNAPPER ..... \$900

Price per pound

## DESSERTS

### BROWNIE WITH SALTED CARAMEL .... \$450

Topped with vanilla ice cream.

### LEMON PIE ..... \$390

### CAST IRON CHOCOLATE

### CHIP COOKIE ..... \$450

Topped with vanilla ice cream.

# PIZZA MENU

## CLASSIC PIZZA

	<b>MED.</b>	<b>GRD.</b>
<b>JAMON/HAM</b> .....	<b>\$550</b>	<b>\$795</b>
<b>MAÍZ/CORN</b> .....	<b>\$550</b>	<b>\$795</b>
<b>PEPPERONI</b> .....	<b>\$550</b>	<b>\$795</b>
<b>PIÑA/PINEAPPLE</b> .....	<b>\$550</b>	<b>\$795</b>

## SPECIAL PIZZA

<b>POLLO BBQ/CHICKEN BBQ</b> .....	<b>\$690</b>	<b>\$950</b>
Pollo, tocineta, onion (Chicken, bacon, onions)		
<b>CARIBEÑA/CARIBBEAN</b> .....	<b>\$690</b>	<b>\$950</b>
Pollo jerk, cebollas, pimientos, trozos de piña (Jerk chicken, onions, peppers, pineapple)		
<b>CHEESEBURGER PIZZA</b> .....	<b>\$690</b>	<b>\$950</b>
Carne molida, queso cheddar, mozzarella, pepinillos (Ground beef, cheddar cheese, mozzarella, pickles)		
<b>MEAT LOVER</b> .....	<b>\$850</b>	<b>\$1,150</b>
Jamon, pepperoni, pollo, carne molida, tocineta (Ham, pepperoni, chicken ground beef, bacon)		
<b>SICILIANA</b> .....	<b>\$850</b>	<b>\$1,150</b>
Pesto, mozzarella, arugula, salad, prosciutto (Pesto, mozzarella, rocket salad, prosciutto)		
<b>CAMARONES/SHRIMPS</b> .....	<b>\$850</b>	<b>\$1,150</b>
Crema, parmesano (Cream, parmesan cheese)		

# DRINKS AND COCKTAILS (BEBIDAS Y COCKTELES)



## BUBBLIES

**BELLINI** ..... \$325  
Peach juice, and sparkling wine  
(Jugo de melocotón y vino espumante)

**FRENCH 75** ..... \$325  
Gin, sparkling wine, lime juice and orange skin  
(Gin, vino espumante, jugo de limón y naranja)

**MIMOSA** ..... \$325  
Sparkling wine and orange juice  
(Vino espumante y jugo de naranja)

## SHOOTERS

**ABC** ..... \$300  
Amaretto, baileys and cognac

**B52** ..... \$300  
Kahlua baileys and grand marnier

**BLUE KAMIKAZE** ..... \$250  
Vodka, orange liqueur and blue curacao  
(Vodka, licor de naranja y blue curacao)

**BLOW J** ..... \$375  
Kahlua, baileys, and whipped cream  
(Kahlua, baileys y crema batida)

## COCKTAILS

**DELICIOUS** ..... \$400  
Tequila Jose Cuervo, Grand Marnier, dash of lime juice and strawberry pure  
(Tequila José cuervo, Grand Mariner, jugo de limón y puré de fresa)

**MEXICAN DREAM** ..... \$350  
White tequila, basil leaves, agave syrup, lime and pineapple juice  
(Tequila blanco, albahaca, sirope de agave, limón y jugo de piña)

**MAI TAI** ..... \$400  
White rum, dark rum, amaretto, orange liqueur and lime juice  
(Ron blanco, ron dorado, amaretto, licor de naranja y jugo de limón)

**DARK AND STORMY** ..... \$400  
Dark Rum, ginger beer, slice of lime and pink ginger  
(Ron dorado, cerveza de jengibre, rodaja de limón y jengibre rosado)

**MOSCOW MULE** ..... \$450  
Vodka, lime juice, mint, ginger beer and the secret ginger and spices syrup  
(Vodka, jugo de limón, menta, cerveza de jengibre y sirope especial de jengibre y especias)

**CASTAWAYS ESPRESSO** ..... \$375  
Vodka, Kahlua, espresso coffee, chocolate, and cinnamon  
(Vodka, Kahlua, café expreso, chocolate y canela)

**SMOKED SOUR** ..... \$475  
Rye whiskey, white eggs, dark sugar, lime juice, clove, cinnamon, star anise and angostura bitters  
(Rye whiskey, clara de huevo, azúcar crema, jugo de limón, canela, anís estrella y angostura)

## BEERS

**PRESIDENTE LIGHT, PRESIDENTE** ..... \$175

**BOHEMIA** ..... \$150

**CORONA** ..... \$250

**HEINEKEN** ..... \$250

**SOL** ..... \$225

**BLUE MOON** ..... \$300

**SMIRNOFF** ..... \$250

**STELLA** ..... \$300

**COORS LIGHT** ..... \$250

**COORS ORIGINAL** ..... \$250

# DRINKS AND COCKTAILS (BEBIDAS Y COCKTELES)



## MOJITOS

CLASSIC/CLÁSICO .....	\$300	COCONUT/COCO .....	\$375
PASSION FRUIT/CHINOLA .....	\$300	RED BERRIES/FRUTOS ROJOS .....	\$300
STRAWBERRY/FRESA .....	\$375	RASBERRY AND PINEAPPLE FRAMBUEZA Y PIÑA .....	\$400

## MARGARITAS

CLASSIC/CLÁSICA .....	\$350	REDBERRIES OR STRAWBERRY FRUTOS ROJOS O FRESA .....	\$425
PASSION FRUIT/CHINOLA .....	\$375	EVIL MARGARITA .....	\$350
RASPBERRY/FRAMBUESA .....	\$425	PINA Y CAYENA .....	\$350

## SANGRIAS

<b>RED SANGRIA/SANGRÍA ROJA</b> ..... \$475 Mixed Fruit, red wine, fruit liquor, martini and brandy (Combinación de frutas, vino tinto, licor de frutas, martini y brandy)	<b>WHITE SANGRIA/SANGRÍA BLANCA</b> ..... \$475 Mixed Fruit, white wine, fruit liquor and martini (Combinación de frutas, vino blanco, licor de frutas y martini)
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## CLASSICS

APEROL SPRITZ .....	\$475	NEGRONI .....	\$300
COSMOPOLITAN .....	\$470	GIN TONIC .....	\$325

## FROZEN

STRAWBERRY, PINEAPPLE, RASPBERRY/ FRESA, PIÑA, FRAMBUESA .....	\$275	ICED COFFEE/CAFE FRIO VANILLA OR CHOCOLATE/ VAINILLA O CHOCOLATE .....	\$325
RASPBERRY/FRAMBUESA .....	\$300		
LIME, RED BERRIES/ LIMÓN, FRUTOS DEL BOSQUE .....	\$300		

## SOFTS DRINKS / BEBIDAS SIN ALCOHOL

COKE, SPRITE, SODA, TONIC, GINGER ALE, ICE TEA, CLAMATO JUICE .....	\$275	FRESH JUICES /JUGOS NATURALES.....	\$150
RED BULL .....	\$200		

# WINES

# Castaways

CLUBHOUSE & EATERY



## RED WINE

<b>MARQUES DE RISCAL (750ML)....</b>	<b>\$2,650</b>
<b>GLORIOSO (750ML) .....</b>	<b>\$1,395</b>
<b>PROTOS (1/2 BOT.) .....</b>	<b>\$1,575</b>
<b>LOPEZ DE HARO (750ML) .....</b>	<b>\$1,195</b>
<b>BOGLE ESSENTIAL (750ML) .....</b>	<b>\$1,930</b>
<b>ROBERT MONDAVI PRIVATE SELECTION (750ML) .....</b>	<b>\$1,875</b>
<b>BOGLE MERLOT (750ML) .....</b>	<b>\$2,000</b>
<b>SILK &amp; SPICE (750ML) .....</b>	<b>\$1,250</b>
<b>NORTON (750ML) .....</b>	<b>\$1,100</b>
<b>19 CRIMES (750ML) .....</b>	<b>\$1,875</b>

## WHITE WINE AND SPARKLING

<b>SEGURA VIUDA (750ML).....</b>	<b>\$1,500</b>
<b>RIGOL (750ML) .....</b>	<b>\$925</b>
<b>PROTOS (750ML) .....</b>	<b>\$1,460</b>
<b>LEIRA (750ML) .....</b>	<b>\$1,595</b>
<b>LOUIS LATOUR BORGONA (1/2 BOT.) .....</b>	<b>\$2,275</b>
<b>LOUIS LATOUR CHABLIS (375ML) .....</b>	<b>\$2,270</b>
<b>(750ML) .....</b>	<b>\$3,960</b>
<b>SANTA MARGHERITA (750ML) ....</b>	<b>\$1,995</b>
<b>MASCHIO PROSECCO (750ML) ...</b>	<b>\$1,350</b>
<b>SANTA MARGHERITA (750ML) ....</b>	<b>\$1,995</b>

(Precios con impuestos incluidos)

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