

## Wine List

### By The Glass:

Chardonnay (France)	Geo du Bouef	\$28 glass
Pinot Grigio (Italy)	Cavit Collection	\$30 glass
Sauvignon Blanc (Chile)	Lapostolle	\$28 glass
Rose (Australia)	Yellow Tail	\$26 glass
Merlot (France)	Maison Castel	\$28 glass
Cabernet Sauvignon (Argentina)	Trivento	\$30 glass
Malbec (Argentina)	Kaiken	\$30 glass
Prosecco Mini Bottle (Italy)	Famiglia Cuvee 1821	\$30 Mini Bottle

### White Wines By The Bottle

*Our White Wines are stored at 44 Degrees & Served in Ice*

<u>Grape</u>	<u>Label</u>	<u>Region</u>	<u>Price Bottle</u>
Chardonnay	Geo du Bouef	France	\$95 Bottle
Pinot Grigio	Cavit Collection	Italy	\$105 Bottle
Sauvignon Blanc	Lapostolle	Chile	\$95 Bottle
Grenache Blanc	Kfinker Brick	California	\$110 Bottle
Moscato	SIP	Lodi, California	\$110 Bottle
Rose	Yellow Tail	S. East Australia	\$90 Bottle

### Wines By The Bottle

*Our Red Wines are stored at 54 Degrees & Allowed to Breathe at the Table*

<u>Grape</u>	<u>Label</u>	<u>Region</u>	<u>Price Bottle</u>
Merlot	Maison Castel	France	\$95 Bottle
Cabernet Sauvignon	Trivento	Argentina	\$105 Bottle
Malbec	Kaiken	Argentina	\$105 Bottle
Bordeaux	Ch du Bois Favereau	France	\$110 Bottle
Tempranillo	Infinitus	Spain	\$105 Bottle
Old Vine Zin	Concrete	California	\$140 Bottle
Pinot Noir	Finca Ferrer 1310	Argentina	\$140Bottle

### Sparkling Wines & Champagne

*Our Sparkling Wines are stored at 44 Degrees and Served in Ice*

- *Cirotto Asolo Prosecco From Italy* \$125 Bottle
- *La Vielle Ferme Sparkling Brut Southern Rhone* \$115 Bottle
- *Casal Garcia Sparkling Rose from Portugal* \$105 Bottle
- *L'Hoste Pere & Fills Champagne Brut* \$195 Bottle

*Prices are in Belize Dollars & include Sales Tax (GST)*

**\*\* Ask Your Server about Off Menu VIP Wines \*\***

# *Black Orchid*

## Starters

- *Creamy Shrimp Dip:* Blend of white cheeses, Herbs and Fresh Shrimp, Served with Rosemary Toasted Baguettes (serves 2-4) \$50 BZ
- *Marinara Meatballs:* Four Handmade Italian meatballs in a rich Marinara Sauce served with Garlic Baguettes \$44 BZ
- *Ginger Pork Egg Rolls:* Seasoned Lean Ground Pork, Sautéed with Red & White Cabbage, Stuffed and Hand Rolled in House. Fried to a Golden Brown (serves 2-3) \$40 BZ
- *Shrimp Cocktail:* Freshly prepared Chilled Sweet Shrimp, served with Cocktail Sauce (10 pieces) \$40 BZ

*Crispy Green Salad:* Fresh Romaine Lettuce, Cucumber, Carrots, Chopped Green Onions and Tomato Slices \$24 BZ

*Mini BLT Cobb:* Romaine Topped with Bacon bits, Crumbled Blue Cheese, ½ Hard Boiled Egg, Green Onions & Sliced Tomato \$28 BZ

*Caesar Salad Tossed:* Romaine Lettuce Tossed with House Made Caesar Dressing & House Made Caesar Croutons \$30 BZ

## Chicken & Pork

- *Teriyaki Chicken:* Boneless Chicken Breast Marinated in our signature Teriyaki Sauce; Grilled over a Lava Rock flame. Served with Seasonal Vegetables & Sweet Coconut Rice \$40 BZ
- *Butter Braised Pork:* Pork Tenderloin Medallions; Seasoned Black Peppercorn, Butter Braised in a Mushroom Cream Sauce Served with Seasonal Vegetables & Twice Baked Potato \$52 BZ

- All items are in Belize Dollars
- All items include a local sales tax of 12.5% (GST)

*Black Orchid*  
Seafood-Steak-Pasta

- **Sunshine Snapper:** *Locally Caught Snapper Fillet Sautéed in Chef's Butter, Garlic & Herbs. Served with Coconut Rice & Seasonal Vegetables* \$60 BZ
- **Cajun Style Baked Snapper:** *Locally Caught Snapper Fillet; Rubbed with our Special Spicy Cajun Blend, then Baked through. Served with White Rice, Tartar Sauce and Seasonal Vegetables* \$58 BZ
- **Shrimp Scampi:** *Locally Grown Sweet Shrimps Sautéed in Butter & Garlic, served over a light bed of Pasta accompanied by a Twice Baked Potato & Seasonal Vegetables* \$60 BZ
- **Baked Grouper Fillet:** *Grouper Fish Fillet Baked in Olive Oil and Fresh Sweet Peppers & Onions. With Sweet Coconut Rice & Seasonal Vegetables* \$60 BZ
- **Dukunu Shrimp:** *This Authentic Belizean dish with a touch of Bistro. Sauteed Shrimp in a Cream Sauce served over Prepared Sweet Dukunu. Pronounced Du-kew-no, made from Sweet Corn Served with Seasoned Veggies* \$ 58 BZ
- **Boneless Rib Eye:** *Locally Raised Steer of Mainland Belize. Two 5 oz. Boneless Rib Eye Steaks, Grilled on a Lava Rock Broiler served with a Twice Baked Potato & Seasonal Vegetables* \$70 BZ
- **Beef Tenderloin:** *Mennonite Raised Beef Sautéed in a Bacon Cream Sauce. With Twice Baked Potato & Seasonal Vegetables* \$80 BZ
- **Lasagna Boat:** *Layers of Rich Marinara Sauce, Mozzarella Cheese, Lasagna Noodle Pasta, Ground Meat, Red Peppers & Herbs topped with Parmesan and Baked to Perfection with Toasted Garlic Bread* \$58 BZ
- **Seafood Alfredo:** *Linguini Pasta, in a Creamy Alfredo Sauce and a Sweet Seafood blend served in a Pasta Boat with Toasted Garlic Bread* \$60 BZ

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