



Vino Tinto

RESTAURANT & BAR

STARTERS

DEEP FRIED WONTONS \$18

8pc. Served with a sweet and **spicy sriracha chili** sauce on the side. A classic!

Choose sauce spice level:

Mild  Medium  Hot 

VINO TINTO CHICKEN WINGS \$18

Vibrant and yummy premium original recipe!
Perfectly deep-fried. **Mild spicy.**

Add fries for \$6.

Choose desired spice level:

Mild  Medium  Hot 

PINE-GRILLED DUMPLINGS \$20

Plump dumplings with your choice of filling:
Chicken or Pork. Served with homemade
garlic sauce on the side.

Shrimp: Additional \$5

SHRIMP BRUSCHETTA \$25

Shrimp with marinated cherry tomatoes
and basil. Topped with carrot, cucumber
and balsamic vinegar.

SHRIMP COCKTAIL \$35

Fresh shrimp with a delightful cocktail sauce.

CRISPY BEEF TIPS \$28

Imported beef tenderloin bite-sized strips,
tossed with garlic, ginger and crushed pepper.

Choose desired spice level:

Mild  Medium  Hot 



GRILLED GREEN MUSSELS \$32

Marinated with saké wine and grilled with
garlic butter and crispy green onions.

SMOKED SALMON BRUSCHETTA \$35

Imported Alaskan salmon smoked in-house.
Topped with fresh cucumber, red onions,
cilantro, olive oil and black caviar.

SHRIMP CEVICHE \$35

Freshly squeezed lime juice, chopped onions,
tomatoes and cilantro. Served with crunchy
corn tortilla chips and **spicy habanero pepper
sauce** on the side.

Conch - \$35 (Seasonal)

Lobster - \$48 (Seasonal)

Mixed Seafood - \$55 (Seasonal)

CHEESE AND MEAT PLATTER \$49

A wonderful selection of sharp Cheddar,
Pepper Jack, camembert and Gouda sided
with salami, smoked ham, bacon, olives, fresh
fruit, mixed nuts and crackers.

Kindly advise your server about any food allergies or preferences.

Prices listed do not include 12.5% GST.



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SALADS

HOUSE SALAD \$15

Organic carrots, cilantro, lettuce, broccoli, tomato, onion and olives. Served with our Chef's delightful house-made dressing.

Add Chicken: \$8 Add Shrimp: \$15



CAESAR SALAD \$18

Organic fresh lettuce, house-made croutons, Parmesan cheese and Caesar dressing.

Add Chicken: \$8 Add Shrimp: \$15

CITRUS & APPLE SALAD \$18

Fresh apple, organic lettuce, chopped walnuts, orange wedges, bacon, Gorgonzola cheese, croutons, and Balsamic dressing.

Add Chicken: \$8 Add Shrimp: \$15

KIDS' CORNER

KIDS' PASTA \$18

Kid-sized portion of pasta with sautéed chicken breast with olives, garlic, spinach, mushroom and olive oil. Served with house-made garlic bread.

CHICKEN NUGGETS \$15

Breaded chicken breast pieces deep fried to a golden crisp. Served with fried potatoes.

FISH & CHIPS \$18

Crispy deep-fried white fish fillet. Served with tartar sauce and fried potatoes.

ICE CREAM \$8

Creamy and smooth. Available in vanilla or chocolate.

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MAIN DISHES

VEGETABLE STIR FRY \$18

A delicious mix of broccoli, carrot, cauliflower, baby corn, green peas, onions, sweet pepper and olive oil. *Contains egg.

Add Chicken breast – \$7

Add Beef tenderloin – \$10

Add Shrimp – \$17

MIXED STIR FRY \$38

A perfect combination of fresh shrimp, imported beef tenderloin and chicken stir fry style combined with the freshest seasonal vegetables. *Contains egg.

CHICKEN PASTA \$28

Sautéed chicken breast with olives, garlic, spinach, mushroom and olive oil. Served with house-made garlic bread.

Choose desired spice level:

None 🌶️

Mild 🌶️



THE GENERAL'S CHICKEN \$35

A blend of Sweet & Sour that is sure to delight. Chicken breast breaded and seasoned with our special house blend. Served with seasoned vegetables. *A House Specialty*

TOKYO CHICKEN STEAK \$28

Chicken breast carefully prepared in a Japanese traditional recipe, seasoned with the chef's secret mix and encrusted with golden crispy panko to perfection. Served with a fresh side salad and grilled potatoes on the side.

CURRY CHICKEN \$35

The Manager's Favourite! Marinated chicken breast, fresh yellow curry, and white rice on the side. Vegetarian option available – \$28

Choose desired spice level:

Mild 🌶️

Medium 🌶️🌶️

Hot 🌶️🌶️🌶️

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MAIN DISHES

TOKYO FRIED PORK CHOPS \$35

Carefully prepared in a Japanese traditional recipe, seasoned with the chef's secret mix and encrusted with golden crispy panko to perfection. Served with a fresh side salad and grilled potatoes on the side.

GRILLED PORK CHOPS \$42

Pork chop 16 oz. cut to 1" thick, meticulously grilled and glazed with Brandy and a special blend of seasonings. Served with grilled potatoes and grilled vegetables on the side.

LAMB CHOPS \$48

Local lamb chops seasoned with our fresh homegrown herbs, grilled with olive oil and Brandy. Served with grilled potatoes and grilled vegetables on the side.

BONELESS RIBEYE STEAK \$65

14 oz. Perfectly seasoned and grilled to order. Served with grilled potatoes and grilled vegetables on the side.



BEEF HOT PLATE \$35

Imported beef tenderloin sliced and sautéed with garlic, onions, mushrooms, baby corn, carrots and sweet pepper. Seasoned with the Chef's Secret Recipe and paired with white rice on the side. **Mild spicy.** 🌶️

BABY BACK RIBS – HALF-RACK \$68

Half-rack of select ribs imported from Texas. Braised and tossed with Brandy and a special blend of seasonings. Perfectly grilled to melt in your mouth. **Mild Spicy** and served with seasonal sautéed vegetables and potatoes on the side.

ANGUS RIBEYE STEAK BY OZ.

USDA Prime Certified Angus ribeye steak carefully marinated and grilled to perfection. Served with grilled potatoes and grilled vegetables on the side.

SURF & TURF \$95

A seasonal favourite! Fresh Belizean lobster with a hearty portion of tender ribeye steak. ****Seasonal - Available from June to March****

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SEAFOOD



AFRICA GRILLED FISH FILLET \$35

Local seasonal fish fillet pan-grilled with olive oil, garlic, onion, tomato, sweet pepper and cilantro. Served with a side of white rice.

CRISPY TOKYO FISH FILLET \$35

The Chef's Favourite! Fresh seasonal fish fillet flavored with our special recipe and encrusted with panko to a golden crisp accompanied by a side salad and grilled potatoes.

SHRIMP PASTA \$35

Sautéed shrimp with tomato, olives, garlic, mushroom, chicken stock and olive oil. Served with house-made garlic bread.

Choose desired spice level:

Original 🌶️ Mild 🌶️

GARLIC BUTTER SHRIMP \$35

Vibrantly grilled unshelled shrimp drizzled with fresh minced garlic.

A House Specialty

CURRY SHRIMP \$38

Local shrimp, fresh yellow curry, seasonal vegetables, and white rice.

Choose desired spice level:

Mild 🌶️ Medium 🌶️🌶️ Hot 🌶️🌶️🌶️

SEAFOOD SOUP \$35

Clams, mussels, fish, shrimp and crab accented with cilantro, garlic, potatoes, carrots and celery.

SEAFOOD PASTA \$38

Black mussels, clams and local shrimp with onions, tomatoes and a touch of white wine. Served with house-made garlic bread.

Choose desired spice level:

Original 🌶️ Mild 🌶️

GRILLED LOBSTER \$65

Lobster tail (8 oz) meticulously seasoned and vibrantly grilled. Accompanied by grilled vegetables and potato wedges.

****Seasonal - Available from June to March****

PAN FRIED SALMON \$52

Imported Alaskan salmon fillet (8 oz.) prepared in a pan fry style and served with egg meat roll and steamed or grilled vegetables.

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DESSERTS

BROWNIE & ICE CREAM	\$12
CHEESECAKE	\$12
CHOCOLATE CAKE	\$10
CRÈME BRÛLÉE	\$12
ICE CREAM	\$8

Double scoop. Vanilla or Chocolate

SOFT DRINKS

CARBONATED	\$3
Coca Cola, Coke Zero, Sprite, Orange Fanta, Red Fanta, Soda Water	
NON-ALCOHOLIC	\$4
Ginger Ale, Ginger Beer, Shirley Temple, Iced Tea, Tonic Water	
SEASONAL FRUIT	\$4
Watermelon, Pineapple, Lime, Canteloupe	
FRUIT	\$5
Cranberry, Mint Lemonade, Grapefruit, Apple	
CRYSTAL WATER 500mL	\$3
S.PELLEGRINO SPARKLING MINERAL WATER 750mL	\$12
PERRIER SPARKLING MINERAL WATER 750mL	\$12



SUPPLEMENTS

Seasoned Homestyle Fried Potatoes
French Fried Potatoes • Mashed Potatoes
Baked Potato with Cilantro Butter
Seasonal Sautéed Vegetables • Greens Salad
Grilled Potatoes • White Rice
\$6 each

SPECIAL COFFEES

FRENCH COFFEE	\$14
Cointreau, Kahlua, whipped cream	
JAMAICAN COFFEE	\$14
Banana liqueur, spiced rum, whipped cream	
IRISH COFFEE	\$14
Bailey's Irish Cream, whisky, whipped cream	
ITALIAN COFFEE	\$14
Amaretto, brandy, whipped cream	
VINO TINTO SPECIAL COFFEE	\$14
Licor 43, aged rum, banana liqueur, whipped cream	

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