



DINNER MENU

SOUPS

CHICKEN AND SHRIMP GUMBO SOUP

8

SOUP OF THE DAY

7

Kindly check with your servers for today's specials

SALADS

MIXED FIELD GREENS

Mesclun, tomatoes, black olives, radicchio slices and sweet cherry capsicums stuffed with feta cheese tossed in Chile pecan dressing.



10

TRADITIONAL CAESAR SALAD

Romaine lettuce, shaved Parmigiano Reggiano, croutons and crispy bacon strips

13

ADD GRILLED CAJUN CHICKEN 4 ADD SMOKED SALMON 6

CAJUN CHICKEN SALAD

Grilled Cajun marinated Chicken in Semidried Tomato dressing

Served over Mesclun tossed in Chile Pecan Vinagrette

17

AHI TUNA CERVICHE

Fresh diced Tuna, marinated with orange, capers, roasted jalapenos. Served with tossed Spinach with Avruga Caviar.

15

STEAK SALAD

Grilled Striploin, mesclun, marinated peppers & red onions tossed in our Chile Pecan dressing with shaved cheddar cheese and a Texan Ranch dressing

18

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STARTERS

SANTA FE CRAB CAKES

Breaded succulent crabmeat, mixed greens and habanero tartar sauce

15

STUFFED MEXICAN JALAPENOS

Cream cheese stuffed jalapenos served with an avocado mango salsa



13

SOFT SHELL CRABS WITH DIP

Soft shell crabs and a lightly tossed baby spinach with capelin aioli

18

PORTOBELLO MUSHROOMS WITH SPINACH

Grilled Portobello mushrooms topped with wilted Spinach



14

PORTOBELLO MUSHROOMS WITH CRABMEAT

Portobello mushrooms filled with crabmeat & baked with cheddar cheese

19

NORTH BORDER'S SIGNATURE QUESADILLAS

Tortilla with marinated peppers and melted Monterey Jack cheese

BEEF 17 CHICKEN 14 VEGETARIAN 12



ASS KICKIN' BUFFALO WINGS

Eight pieces of mid joint wings with our different levels of spiciness :

CANDYASS HOT / JACKASS HOT / BURN YO ASS

14

OYSTERS ON THE HALF SHELL

Freshly shucked and served natural, topped with Ikura Keta salmon roe

HALF DOZ 24 I DOZ 42

OYSTERS ROCKEFELLER

Six pieces of baked oysters filled with sautéed spinach and parmesan cheese.

32

OYSTERS KILPATRICK

Six pieces of baked oysters filled with bacon bits

32

BEST OF THE BORDER PLATTER

Santa Fe crabcakes, stuffed jalapenos with cream cheese filling, Candy Ass Hot buffalo wings, grilled bratwurst sausages, beef chimichangas, sour cream and guacamole. Fit for 4 to share

28

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MAIN COURSES

Poultry

HERB ROASTED CHICKEN

27

Range fed breast of Chicken with Ricotta Cheese and sun-dried tomato stuffing, Served with buttered brown rice and sautéed vegetables topped with Crabmeat Remoulade

ARIZONA CHICKEN AND BEAN STEW

25

Braised thigh of chicken, Applewood smoked bacon, root vegetables and black beans, encased in crispy puff pastry

Fish

CHIPOTLE BOURBON GLAZED BLACK COD

32

Baked black cod fillet coated with chipotle & bourbon, served with Grand Marnier lemon risotto, sautéed asparagus sprouts & sun dried tomato salsa

BLACK OLIVE CRUSTED MONKFISH FILLET

30

Oven baked Monkfish fillet served in leek coulis with beetroot and fennel Escabeche, topped with Black Olive crust.

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MAIN COURSES

Pasta

AUNTIE HELEN'S WHOOP YO' ASS PASTA 26

Agllo Oglio of Linguine with Shrimps served in 3 levels of spiciness :

MILDLY SPICY **CRAZY SPICY** **SUICIDE SPICY**

MARGARITA CHICKEN LEG SPAGHETTI 26

Grilled Chicken Leg marinated in Tequila with garlic, mushroom and asparagus tossed in Spaghetti. Spicy or Non Spicy Choice

SMOKED DUCK BREAST CARBONARA 28

Linguine tossed in Cream Sauce with Hickory smoked Duck breast and Chicken fillet.

SEAFOOD PORTOFINO PASTA 28

Market fresh seafoods like shrimps, clams, squids and fish fillets tossed in white wine with linguine in marinara sauce

SALMON LINGUINE 28

Linguine of Salmon Fillet, fennel and cherry tomato tossed in Basil Pesto

VEGETARIAN PASTA  22

Sautéed seasonal vegetables tossed with Spaghetti in Herbed Tomato Stew

Fajitas

SIZZLING HOTPLATE FAJITAS

Tortilla wraps, Monterey Jack cheese, sour cream, guacamole, salsa and mixed greens with your choice of :

KUROBUTA PORKLOIN 32 **PRAWN** 30 **BEEF TENDERLOIN** 32

LEG OF CHICKEN 27 **VEGETARIAN** 24 

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MAIN COURSES

Steaks & Meats

All steaks and meats are served with a side of **sautéed garden greens** and your choice of **garlic mashed potatoes** or **crinkled cut French fries** or **roasted potatoes**

BABY BACK RIBS		30
Fall-off-the-bone baby back pork ribs, flame grilled and slow cooked in our signature 30 spices BBQ sauce		
GRILLED LAMB CHOPS		38
Juniper berries infused Merlot jus, aged balsamic glaze		
SURF AND TURF		34
Seared king prawns with beef tenderloin (150 grams) & mushroom cream sauce		
AUSTRALIAN BEEF CHEEKS		36
Beef Cheeks (220 grams) braised Slowly in Redwine and assorted Herbs		
AUSTRALIAN STRIPLOIN STEAK (120 DAYS GRAIN FED / 250 GRAMS)		41
Served with a brandy peppercorn sauce		
USDA ANGUS RIBEYE STEAK (250 DAYS CORN FED / 280 GRAMS)		59
Served with Madeira truffle sauce		
USDA ANGUS TENDERLOIN STEAK (250 DAYS CORN FED / 250 GRAMS)		69
Served with Cabernet Sauvignon demi glace		

TABLE SHARING SIDES

SAUTEED SPINACH WITH GARLIC	7
SAUTEED BRUSSEL SPROUTS	6
TOASTED GARLIC BREAD	5
CORN CHIPS WITH GUACAMOLE AND SOUR CREAM	5
REFRIED BEANS WITH APPLEWOOD SMOKED BACON	5

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DESSERTS

- CHOCOLATE BAKLAVA** 9
Baked Chocolate Baklava & Coffee Creek served with Vanilla Ice Cream
- WARM BITTERSWEET MEXICAN CHOCOLATE TORTE** 11
Summer berries compote, vanilla ice cream. Our best seller
- MISSISSIPPI PECAN PIE** 11
Caramelized pecan pie, chocolate ice cream and caramel sauce
- CLASSIC AMERICAN CHOCOLATE CAKE** 10
Bittersweet chocolate cake with vanilla ice cream
- CHOCOLATE PANNA COTTA** 10
White Chocolate Panna Cotta topped with Strawberry sauce
- PASSION FRUIT SORBET WITH FRUITS** 9
Refreshing passion fruit sorbet and mixed fruits infused in
- BAILEY'S ICE CREAM** 6
A one of its kind ice cream for all lovers of this popular Irish Cream Liquor
- NORTH BORDER'S CHILI ICE CREAM** 6
Only for those adventurous enough..

CHEESE

- CHEESE PLATTER** 15
3 assorted cheese selections, water biscuits, strawberries, dried apricots and toasted walnuts

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