

Appetizers

BILTMORE CEVICHE \$35

A colorful classic shrimp ceviche with onions, tomatoes, and cilantro, marinated in freshly squeezed lime juice. Served with tortilla chips.

SHRIMP TACO AL MOJO DE AJO \$33

Grilled shrimp infused with a garlic sauce, accompanied by freshly made Pico de Gallo, served with soft corn tortillas. (4)

MEXICAN TOTOPOS (SPICY) \$25

Freshly homemade tortilla chips served with Pico de Gallo, refried beans, and cheese dip.

HUMMUS \$15

A savory dish made with mashed chickpeas and blended with tahini, lemon juice, and garlic. Served with Pita Bread.

BELIZEAN PANADES \$20

Belizean version of an empanada, made with corn masa (dough) and deep fried. Fish or Chicken. (8)

BELIZEAN SALBUTES \$20

Puffed deep-fried corn tortilla, topped with shredded chicken and Pico de Gallo. (8)

NACHOS SUPREME \$34

Seasoned ground beef, char-grilled chicken breast, Pico de Gallo, nacho cheese, sour cream, and fresh chips.

BELIZEAN CHEESE DIP \$20

Served with fresh homemade tortilla chips.

OW "COCHINITA PIBIL" \$35

Pork marinated in a special blend of spices, slow roasted, shredded and served with Pico de Gallo, onion sauce, and corn tortillas.

Soups

TOMATO SOUP \$16

Made with fresh basil and roasted tomatoes, it's lightly creamy and delicious.

SEAFOOD SOUP \$35

A flavorful and aromatic broth lays the foundation for a delicious coconut seafood soup made with fish, calamari, and shrimp.

Salads

POKE BOWL SALAD \$27

The perfectly balanced selection with quinoa, red cabbage, yellow corn, green peas, scallions, angel hair pasta topped with grilled chicken breast, glazed with a fresh chipotle sauce.

CLASSIC CHICKEN CAESAR SALAD \$27

Traditional Caesar Salad with romaine lettuce, croutons, grated Parmesan cheese, and char-grilled chicken breast.

GREEK SALAD \$24

A selection of tomato diced, cucumber, onions, feta cheese, oregano, and parsley tossed in an olive oil red wine vinaigrette.

Main Course

SEAFOOD

CATCH OF THE DAY \$3.50/OZ

Fresh whole snapper grilled, steamed, or fried and served on a bed of garden salad, with rice and beans. Creole or pesto sauce. (Ask for weight and size of the fish)

COCONUT CURRY SHRIMP \$45

Creamy coconut curry shrimp served with mashed potatoes and vegetables.

GRILLED TILAPIA \$38

Freshly grilled tilapia fillet served with a roasted tomato garlic sauce, steamed vegetables, rice and beans or mashed potatoes.

BILTMORE PASTA PESTO SHRIMP \$45

Pasta in basil pesto sauce served with perfectly seared shrimps.

FISH & CHIPS \$34

The classic British tradition, fried fish in batter, served with French fries, tartar sauce and coleslaw.

WHOLE FRIED TILAPIA \$40

Whole tilapia, served with French fries and fresh garden salad.

FETTUCCHINE ALFREDO SHRIMP \$45

Shrimp Alfredo is a classic favorite—a creamy white sauce, and pasta mixed with tender pieces of shrimp.

STEAKS & PORK

GRILLED PRIME COULOTTE STEAK \$85

A Juicy and savory steak with plenty of marbling. Served with refried beans, corn, potato, and chirmol.

CLASSIC PRIME FILLET MIGNON \$69

A well-seasoned beef tenderloin wrapped in bacon and char-grilled. Accompanied by a delicious local blackberry wine (Traveler's) mushroom sauce. Served with grilled vegetables and potato.

BABY BACK RIBS (A JUICY TEMPTATION) \$58

A rack of overwhelming BBQ flavor, slowly grilled to its melting point. Served with your choice of mashed potatoes, rice and beans or steamed vegetables.

BONELESS BBQ COUNTRY RIBS \$38

Tender boneless country ribs, grilled and tossed in BBQsauce. Served with your choice of mashed potatoes, rice and beans, or steamed vegetables.

MEXICAN PARRILLADA \$58

The perfect hot plate of grilled pork, beef tenderloin, and chicken breast served with fresh flour tortillas, grilled bell pepper, habanero pepper, lime, and Pico de Gallo.

SURF AND TURF \$75

Juicy prime beef tenderloin slowly cooked on the grill and served with garlic lemon butter shrimp.

POULTRY

FETTUCCHINE ALFREDO \$35

Pasta served with our Chef's creamy Alfredo sauce, topped with grilled chicken and Parmesan cheese.

BILTMORE PASTA PESTO CHICKEN \$32

Pasta in a basil pesto sauce, served with a juicy char-grilled chicken breast.

CHICKEN FINGERS \$32

A classic, served with French fries and coleslaw.

BELIZEAN SPECIAL \$28

Fire-heart coconut rice and beans served with rich stew chicken, fried plantain, and creamy potato salad.

JERK CHICKEN \$35

A Caribbean tradition. Grilled chicken marinated in local seasonings dominated by spices and chiles. Served with rice and beans, fried plantain, and coleslaw.

PARMESAN CHICKEN \$32

Chicken breast coated and deep fried, served with marinara sauce and Parmesan cheese.

BURGERS & SANDWICHES

BILTMORE BURGER \$30

Biltmore house beef patty or grilled chicken cooked to your satisfaction. Served with lettuce, tomato, onion, pickles, cheese, French fries, and coleslaw.

BACON BEEF BURGER \$36

A juicy beef burger with bacon cooked to your satisfaction, served with lettuce, tomato, onion, pickles, cheese, French fries, and coleslaw.

CLUB SANDWICH \$30

3 tier sandwiches comprised of bacon, ham, and chicken breast, lettuce, tomato, American sliced cheese, served with French fries or coleslaw.

PHILLY CHEESESTEAK SANDWICH \$35

Prime tenderloin strips on a baguette with melted cheese, and topped with mushroom sauce, served with French fries and coleslaw.

WINGS \$33

CLASSIC CRISPY DEEP-FRIED

The classic deep-fried wing, served with French fries, coleslaw, ketchup, and BBQ sauce.

BUFFALO

Fried wings dipped in a traditional buffalo sauce and served with ranch dressing, French fries, celery, and carrot sticks.

RED PEPPER FLAKES

Wings marinated in a combination of red pepper flakes and house condiments and deep fried with French fries and coleslaw.

SUPER-HOT RANCH HABANERO LOVERS

Marinated in 100k Scoville units of Belizean habanero pepper, deep fried and served with ranch dressing, French fries, and coleslaw.

Homemade Pizzas

PEPPERONI - 10" \$38 / 16" \$44

Pepperoni and cheese.

HAWAIIAN - 10" \$41 / 16" \$49

Ham or Pepperoni, pineapple, and cheese.

SUPREME - 10" \$51 / 16" \$58

Pepperoni, cheese, bell pepper, onions, olives, and mushrooms.

MEAT LOVERS - 10" \$51 / 16" \$58

Pepperoni, ham, ground meat, and cheese.

CHEESE - 10" \$33 / 16" \$39

Mozzarella and Parmesan cheese.

Homemade Desserts

Chocolate Cake \$12
Cheesecake \$12
Belizean Bread Pudding \$12
Key Lime Pie \$12
Dessert of the day \$12
Ice Cream \$14

Coffee & Tea

Cappuccino \$5
Espresso \$4
Coffee \$3
Hot Tea \$3
Hot Chocolate \$4
Iced Latte \$5
Iced Coffee \$5
Iced Tea \$3

Drinks

SODAS & WATER

Coke 12 oz. \$3
Assorted Soda \$3
Red Bull 250 ml \$10
V8 Splash 11.5oz \$8
Gatorade \$5
Water 500 ml \$2
Water 1 lt. \$4
Perrier Mineral Water \$12

BEERS

Belikin Regular \$7
Belikin Light \$7
Lighthouse Lager \$7
Red Stripe (Jamaica) \$14
Heineken (Holland) \$10
Landshark \$7
Draft Beer \$10
Belikin Stout \$7
Guinness Stout \$10
Mackeson Stout (England) \$10
Smirnoff Black \$14

GIN

Baron \$8 (local)
Bombay \$14
Tanqueray \$14
Beefeater \$14
Hendrick's \$18

TEQUILA

Jose Cuervo Gold \$14
Patron Silver \$16
Don Julio Reposado \$18

FRESH FRUIT JUICES \$4

Orange	Lime
Watermelon	Cantelope
Fruit Punch	

SMOOTHIES & SHAKE \$10

Banana	Papaya
Cantaloupe	Mint
Orange	Lime
Watermelon	Chocolate Milk
Pineapple	

RUM

Appleton Gold \$14
Bacardi \$14
Flor de Caña 7-year Dark \$14
Flor de Caña 4-year Dark \$10
Flor de Caña White \$10
Caribbean Gold \$6
Caribbean White \$6
Travellers Classic Gold \$6
Travellers Classic White \$6
Travellers Coconut Rum \$6
One Barrel \$6
Five Barrel \$8
Three Barrel \$6
Old Master Coconut Rum \$8
Old Master Extra Mature \$8
Old Master Gold \$6
Old Master Silver \$6
Tiburón White \$8
Tiburón Dark \$10

WHISKEY & SCOTCH

Crown Royal \$14
Chivas Regal \$14
J&B \$14
JW Black Label \$14
JW Double Black Label \$16
JW Dewar's White Label \$14
Jack Daniel's-Bourbon \$14
Jim Bean \$14
Fireball Cinnamon \$14
Buchanan's Scotch 12 years \$16
Buchanan's Scotch 18 years \$22
Arran Single Malt \$14
Macallan Single Malt 12 years \$24
Glenfiddich \$22
Glenlivet \$22

COGNAC & FINE LIQUOR

Zacapa Centenario \$18
Hennessy V.S.O.P \$25
Courvoisier V.S.O.P \$14
Grand Marnier \$15
Disaronno \$15
Baileys Irish Cream \$15

VODKA

Grey Goose \$16
Tito's Handmade \$14
Absolut \$12
Skyy \$12
Stolichnaya \$12
Smirnoff \$12

Cocktails

ORIGINALS FROM THE HOUSE

BILTMORE SPECIAL \$14

Coconut rum, gold rum, orange juice, pineapple juice, watermelon juice, and a special Biltmore ingredient.

STRAWBERRY PASSION \$16

Strawberry, white rum, lime, soda water, sugar, fresh mint.

FROZEN COCONUT MOJITO \$16

White rum, lime juice, fresh mint, coconut cream, and a Biltmore secret ingredient.

BELIZEAN BLUE HOLE \$16

One Barrel Rum, Pina Colada mix, Blue Curacao, blended.

INTERNATIONALS & CLASSICS

PIÑA COLADA \$16

Piña Colada mix, One Barrel Rum, and coconut cream.

MOJITO CUBANO LOCAL \$16

Crushed mint, lime, soda water, sugar, and Caribbean white rum.

MARGARITA \$16

Tequila, triple sec, lime juice.

STRAWBERRY DAIQUIRI \$16

White rum, lime juice, strawberry daiquiri mix, sugar, syrup, blended.

MARTINI \$25

Vodka, martini Cinzano dry, and 3-olives, shaken.

COSMOPOLITAN \$16

Vodka, triple sec, cranberry juice, lime juice, shaken.

SANGRIA (WHITE & RED) \$17

House wine, orange, cranberry juice, pineapple juice, orange, peach schnapps.

LONG ISLAND ICE TEA \$20

Triple sec, gin, vodka, tequila, rum, lime juice, sugar syrup, coke, and ice.

SEX ON THE BEACH \$18

Vodka, peach schnapps, orange juice, cranberry juice.

TEQUILA SUNRISE \$16

Tequila gold, orange juice, grenadine.

SALTY DOG \$14

Vodka, Grapefruit juice, salt & lime on the rim.

PANTY RIPPER \$15

Coconut rum, grenadine syrup, pineapple juice.

WHITE RUSSIAN \$20

Kahlua, vodka, and milk, all blended.

BAILEYS COLADA \$25

Baileys, one barrel rum, pina colada mix, Hershey's syrup, blended.

BLOODY MARY \$18

Vodka, tomato juice, lime juice, salt, michelada mix.