BIG TROUT BAR Restaurant MENU

Nachos and Dip	\$6.50
Simple but Tasty and Crispy Homemade Corn Tortilla Chips accompanied with a melted Cheddar Cheese Dip	
Grated Cheese Nachos	\$8.00
A combination of Homemade Corn Tortilla Chips covered with Grated and Melted Cheddar Cheese, accompanied with Traditional Pico de Gallo Salsa and Fresh Green Onions. Add Guacamole for an additional \$2.00	
Beef or Chicken Nachos	\$12.00
Freshly made Corn Tortilla Chips served with either your choice of Shredded Beef or Grilled Chicken, complemented with Cheddar Cheese, Fresh Pico de Gallo Salsa and Green Onions. Add Guacamole for an additional \$2.00	
Caesar Salad	\$10.00
Crispy Organic Romaine Lettuce accompanied with Shaved Parmesan Cheese, Homemade Focaccia Croutons and tossed with our Homemade Caesar Dressing. Add Grilled Chicken for an additional \$3.50 or Shrimp for \$6.00	
Yellow Fin Tuna Salad	\$16.00
A Tasty combination of Poached Costa Rican Yellow Fin Tuna with Fresh Red Onions, Diced Avocado, Locally Grown Cherry Tomatoes and Sweet Mangoes, all mixed in a Creamy Dressing, accompanied with Crispy Sweet Plantain Chips, Seasonal Fruits and Organic Micro Greens.	
Tropical Grilled Pineapple and Shrimp Salad	\$16.00
Grilled and Diced Costa Rican Pineapple and Fresh Poached Shrimp accompanied with Organic Baby Arugula, Cherry Tomatoes, and Bell Peppers, tossed with our Special Papaya and Curry Dressing and served in a Half Pineapple Bowl.	
BBQ Grilled Chicken and Organic Greens Salad	\$12.00
Grilled Locally Farm Raised Chicken Breast on top of a mix of Organic Greens, Cherry Tomatoes, Costa Rican Wild Blackberries, Sun Dried Dates, Toasted Cashews, Fresh Vara Blanca Strawberries and Shredde Local "Hearts of Palm" Cheese tossed with a Light Vinaigrette.	d
Caribbean Ceviche	\$16.25
An experience from the Caribbean Coast, made with Fresh Sea Bass, Shrimp and Calamari marinated with Fresh Squeezed Lemon Juice and Coconut Milk and accompanied with Plantain Chips.	
Grilled Cheese Quesadilla	
Classic Mexican Flour Tortilla Quesadilla stuffed with Mozzarella Cheese and accompanied with Fresh Pide Gallo Salsa, Green Onions and Chopped Cilantro. Add Grilled Chicken for \$3.50, Shrimp for \$6.00, Sautéed Beef for \$5.00 or Grilled Vegetables for \$2.25	0
La Paz Chicken Sandwich	\$12.50
Grilled and Sliced, Locally Farm Raised Chicken, Grilled Tico Cheese, Fresh Tomato and Lettuce in a Homemade Sourdough Bun, dressed with Sweet Pickle Relish and Mustard Mayonnaise, and served with	

French Fries.

Big Trout Burger			\$18.00
Grilled Fresh Trout Burger accompanied	d with Melted Goudes with our Pesto M	la Cheese, Roasted Bell Peppers, Crispy ayonnaise on a Homemade Brioche Bun and	
La Paz Burger			. \$14.00
8 oz. Imported Angus Beef complement	ed with our traditi Sweet Plantain and	onal and recommended Local "Hearts of Paln Costa Rican Coleslaw on a Homemade Brioch	ı"
Blue Cheese Burger			. \$14.00
		Panish Blue Cheese, Locally Grown Portobello esto on a Homemade Brioche Bun and served	
Crispy Fried Shrimp Sandwich	1		. \$18.00
Hand Breaded and Fried Shrimp from the Crab Mayonnaise on our Homemade Bri	<mark>ne Pacific</mark> with <mark>Cr</mark> is	py Romaine Lettuce, Fresh Tomato and Tasty	
Pulled Pork Sandwich	ui		. \$14.00
Braised and Shredded Pork from San Mi Bun accompanied with French Fries.	guel, BBQ Sauce ar	nd Creamy Coleslaw on our Homemade Brioch	e
Roast Beef Sandwich			\$16.00
A perfect combination of Seasoned Roa on our Homemade Brioche Bun, accom		avored Dijon Mustard and Melted Swiss Chees Fries.	e
Fish and Chips			\$15.50
Our Version of the British Classic made Chips and a Creamy Coleslaw.	with Fried Fresh F	ish of the Day accompanied with Homemade	
Sesame Chicken Fingers			. \$12.00
2226	ccompanied with F	rench Fries and served with Honey Mustard	
Fried Calamari			. \$14.00
Fresh Battered Fried Calamari accompar	<mark>iied with our Delici</mark> c	ous Cocktail Sauce and Roasted Garlic Mayonna	se.
Coconut Crusted Shrimp			. \$19.00
Coconut and Panko Breaded Fried Shrin Sauce and Seasonal Fruits.	np from the Pacific	accompanied with a Curry Mango Dipping	
La Paz Trout			\$18.00
Your Choice of Whole or Boned Trout fr accompanied with Creamy Coleslaw an	eshly caught from	o <mark>ur own Trout Lake and either Fried</mark> or Grille	d,
	Addition	al Sídes	
Islandão Donzara	\$ 2 ~~	Onion Dings	\$ 6
Jalapeño Poppers Country Style Potatoes		Onion Rings	
Fried Calamari		Fruit bowl with Yogurt and Cheese	
Fish Ceviche			