

## Breakfast

### Continental \$18

A delicious selection of fresh fruits, toast, baked goods, and homemade jelly served with your choice of coffee or tea.

### Belizean Healthy Start \$18

Cool, creamy yogurt topped with crunchy granola and a rainbow of juicy fresh fruits.

### Traditional Belizean Breakfast \$18

Eggs of your choice, coconut refried beans, bacon or sausage, a slice of happy cow cheese. Served with johnny cake, Fry jacks, or flour tortillas.

**Add: Stewed chicken \$7 || Pan fried whole snapper \$17**

### Breakfast Burrito \$20

Stuff homemade flour tortilla with scramble eggs, refried beans, bacon or sausage served with Pico de Gallo and sour cream.

### Roaring River Signature Omlettes \$19

Three eggs, filled with your choice of three fillings: (cheese, spinach, vegetables, bacon, ham, sausage, mushrooms) served with toast and breakfast potato.

**Additional filling \$4.00**

### Golfers Fried Chicken and Waffle \$18

Golden buttermilk waffle stacked high with crispy, seasoned-to-perfection fried chicken. Drizzled with warm maple butter and a dash of heat from our signature honey chili glaze.

### Sun-Kissed Chilaquiles \$20

Crispy corn tortilla chips simmered in your choice of zesty red salsa, topped with crumbled queso fresco, drizzled with crema, and crowned with a sunny-side-up egg. Finished with pickled onions, fresh cilantro, and a hint of lime. **Chicken 5.00 | Steak 15.00**

### Holy Guacamole Toast \$15

A guac-lover's dream! Sourdough stacked with creamy avocado, lime, chili crunch, and pickled red onions.

**Add egg \$3**

### Classic Eggs Benedict \$18

Twist of Belizean johnny cake, grilled tomato, slice ham, two poached eggs drizzled with a creamy hollandaise sauce, served with hash browns.

### Huevos Rancheros \$18

Sunny-side eggs nestled on crispy corn tortillas, smothered in a bold ranchero sauce with roasted tomatoes, peppers, and onions. Finished with a sprinkle of queso fresco, avocado slices, and a kick of fresh cilantro

### Classic Pancake \$16

Three vanilla pancake batter, dusted with powdered cane sugar served with maple syrup and seasonal fruits.

**Add: Blueberries or Chocolate Chip \$2**

### French Toast \$16

Three thick homemade Challah bread dipped in French batter served with two toppings of your choice: Cool whip or Nutella. Topped with fruits.

### Stuffed Fried Jacks \$14

Golden, deep-fried dough pockets made from scratch with your choice of three fillings: **(refried beans, melted cheese, scrambled eggs, bacon, ham, sausage).** \

### SIDES:

Toast	\$5	Granola	\$8	Bacon	\$6
Flour Tortilla	\$5	Yogurt	\$8	Ham	\$6
Fry jacks	\$5	Fruit Plate	\$15	Sausage	\$6
Corn Tortilla	\$5	Oatmeal	\$14	Beans	\$5

## Breakfast Smoothies

### Sunrise Spice Zing \$12

banana, yogurt, honey

### Pineapple Passion \$14

pineapple, yogurt, ginger, honey

### Papaya Paradise \$14

papaya, pineapple, yogurt, coconut water, nutmeg

### Green Oasis \$14

spinach, mango, yogurt, ginger syrup

### Green Harvest \$15

Carrot, avocado, cucumber, celery, ginger, apple juice

### Green on the Greens \$15

Spinach, mango, cucumber, yogurt, mint, apple juice

### D Golfer Energizer Breakfast Shake \$15

A creamy blend of banana, oats, peanut butter, honey, and almond milk

## Beverages

### Tea \$4

### Latte \$10

### Americano \$5

### Cappuccino \$ 10

**Add: Amaretto Disaronno shot \$11.00 / Baileys shot \$11.00**

### Cold or Hot Chocolate \$10

### Espresso Martini \$20

### Mimosa \$15

### Bloody Mary \$20

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## Appetizers

### Golden Bites of the Sea-Conch/shrimp/Lobster Fritters (Seasonal)\$20/\$25/\$30

Golden-fried bites of conch, shrimp, and lobster blended with shredded coconut and island spices. Served with a zesty mango tamarind dipping sauce.

### Shrimp Ceviche \$25

Succulent shrimp marinated in fresh lime juice and zesty spices, tossed with julienned tomatoes and crisp purple onions. Served chilled with our house-made crispy fried corn tortilla chips for the perfect crunch in every bite.

### Coconut Shrimp \$21

Crispy golden shrimp coated in a sweet coconut crust, deep-fried to perfection. Served with a vibrant mango dipping sauce kissed with a hint of heat—tropical, tangy, and irresistibly bold.

### Pineapple ginger pork belly bites \$20

Crispy, pork belly bites tossed in a sticky sweet and savory glaze made with pineapple juice, fresh ginger, garlic, and island-inspired spices. Finished with a hint of chili heat and garnished with scallions and toasted sesame seeds

### Creamy Hummus \$15

Velvety-smooth chickpeas blended with garlic, lemon, and tahini, finished with a drizzle of extra virgin olive oil. Served with warm, homemade pita bread.

### Wild Dining Signature Chicken Dip \$15

A bold and creamy chicken dip made with tender, shredded chicken and a zesty blend of spices. Served with house-made corn tortilla chips and finished with fresh jalapeño slices.

## Salad

### Quinoa Power Bowl \$20

Quinoa, roasted veggie, corn, and lemon vinaigrette.

### Caprese Salad \$18

Fresh mozzarella, tomatoes, basil, and balsamic glaze.

### Cesar Salad \$18

Fresh romaine lettuce tossed in home Cesar dressing topped with homemade garlic croutons, parmesan cheese and tomatoes.

### Mediterranean Salad \$20

Garden picked romaine lettuce tossed with purple onion, cucumber, tomato, parsley, olive oil, lime juice and black olives topped with crumbled feta cheese.

### Southwest Chicken Salad \$25

Grilled chicken over mixed greens, corn, black beans, avocado, tortilla strips, with chipotle ranch.

### Steakhouse Salad \$30

Grilled steak slices over arugula & romaine with blue cheese, cherry tomatoes & balsamic reduction.

**Add: Grilled chicken \$7, Grilled Shrimp \$14, Fish \$10**

## Kids Menu

### Kids Cheese Dip \$10

Creamy, gooey cheese dip with a mild, kid-approved flavor—perfect for little taste buds. Served with crispy homemade corn tortilla chips.

### Kids Cheesy Fries \$12

Golden fries topped with a generous layer of melted cheddar cheese—simple, tasty.

### Classic Spaghetti \$12

Tender spaghetti noodles tossed in a mild, flavorful tomato sauce, served with a sprinkle of parmesan cheese.

### Pepperoni Pizza \$18

Classic personal-sized pizza with a golden, soft crust, topped with rich tomato sauce, gooey melted mozzarella cheese, and plenty of mini pepperoni slices.

### Chicken Fingers \$18

Crispy, golden chicken fingers made just for little hands! Served with your choice of fries or veggies and a kid-friendly dipping sauce.

### Hot Dogs and fries \$10

Juicy hot dog served in a soft bun with a side of crispy golden fries

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## LUNCH

### *Belizean Cuisine*

**The Belizean Traditional Dish \$30**

Tender, slow-stewed chicken simmered in rich Belizean spices, served with coconut-infused rice and red beans. Accompanied by creamy potato salad and sweet, golden fried ripe plantains.

**Sriracha Honey shrimp \$35**

Succulent shrimp tossed in a fiery-sweet glaze of Sriracha, honey, lime, garlic, and a hint of soy—bursting with bold island flavor. Served over fluffy coconut white rice.

**Caribbean Beef Meatballs \$30**

Juicy beef meatballs simmered in a rich, spiced tomato sauce, served with fluffy coconut white rice and a side of fresh coleslaw.

**Shrimp Creole \$40/Lobster Creole (Seasonal) \$60**

Sauteed shrimp/lobster pieces in a rich coconut/tomato/cilantro sauce, served with white rice and spicy fried ripe plantain.

**Whole Fried Snapper \$45**

Crispy, golden-brown whole snapper fried to perfection—tender on the inside, crunchy on the outside. Served with your choice of sides

### *Meats*

**Baby Back Ribs \$40**

Fall-off-the-bone baby back ribs glazed in our signature BBQ sauce, served with the side of the day.

**Pork Chops \$40**

Thick-cut 1-inch pork chops grilled to perfection and glazed with smoky Chipotle BBQ sauce. Served with fluffy coconut white rice and a medley of steamed vegetables.

**Rib Eye \$130**

Charred imported 16oz rib eye steak grilled to your liking drizzled with our house garlic lemon compound butter.

**New York Steak \$110**

Rubbed imported New York steak grilled to your liking served with our house compound butter or chimichurri.

**Sirloin Steak \$45**

Grilled Sirloin Steak – Tender, juicy sirloin grilled to perfection and served with your choice of sides.

**Meat Platter \$95**

A feast for the carnivores! This hearty platter features a mouthwatering mix of land and sea—juicy grilled meats and succulent seafood paired with a variety of flavorful sides and house-made dipping sauces.

## *Golfers Favorites*

**Tropical Chicken Wings \$22**

Crispy chicken wings seasoned with salt and black pepper, tossed in a bold glaze made from pineapple preserves, honey, lime juice, minced garlic, and spicy chili sauce. Garnished with fresh chopped green onions and a sprinkle of sesame seeds.

**Seafood Basket \$33**

A crispy medley of golden-fried seafood—tender fish fillet, succulent shrimp, and calamari rings—served with our homemade flavorful dipping sauce served with french fries.

**Hole in One Signature Beef Burger \$26**

½ pounder handcrafted beef patty or chicken topped with melted cheese, sautéed mushrooms, lettuce, tomatoes, caramelized onions, and our house roasted garlic herb aioli on our freshly baked brioche bun served with choice of side.

**Meat Option: Chicken \$24 || Fish \$32**

**Golfers Beef Nachos \$20**

Layers of fried corn tortilla hips topped with chunks of beef meat, refried beans, Belizean dip, pico de gallo and sliced jalapenos drizzled with sour cream.

**Meat Option: Chicken \$18 || Shrimp \$28**

**Pull Pork Slider \$28**

Tender, slow-cooked shredded pork tossed in rich barbecue sauce, served on soft, homemade slider buns. Perfectly bite-sized and packed with flavor.

**Cuban Sandwich \$28**

Toasted panini bread layered with tender roasted pork shoulder, savory ham slices, melted cheese, and our house-made garlic mayo. Served with your choice of side.

**Chicken Bacon Wrap \$28**

Deep fried crispy chicken tenders, folded in flour tortilla, spicy chipotle sauce, chopped lettuce, sliced tomatoes, along with crispy bacon served with carrots and cucumber sticks.

**Quesadilla Chicken \$24 || Beef \$26 || Shrimp \$28 || Vegetables \$22**

Your choice of meat in our homemade flour tortilla stuffed with cheese, onion, bell peppers served with a side of pico de gallo and sour cream.

**Carnivore's Dream Pizza Small \$25 || Medium \$35 || Large 45 ||**

A hearty feast for meat lovers—this pizza is loaded with a savory medley of pepperoni, Italian sausage, smoky bacon, seasoned ground beef, and slices of ham. Layered over rich tomato sauce and melted mozzarella cheese on a crispy golden crust. Every bite is a meaty masterpiece.

**Sides:**

French Fries	\$6	Sweet Potato Fries	\$8
Cassava Fries	\$8	Plantain Chips	\$6
Onion Rings	\$12	Coleslaw	\$7
Garden Salad	\$12	White Rice	\$8

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## Dinner

### Starter

#### Soup of the Day \$22

Ask for the soup of the day.

#### Cheese Ball Appetizer \$25

A creamy blend of goat cheeses, herbs, and spices, hand-rolled and coated in toasted nuts. Served with crisp crackers or toast for the perfect shareable bite.

#### Parmesan Meatballs \$18

Juicy, handcrafted meatballs blended with Parmesan cheese, garlic, fresh herbs, and breadcrumbs. Simmered in a rich marinara sauce.

#### Tomato basil & Roasted Mushroom Crostini \$14

Crisp, toasted baguette slices rubbed with garlic, topped with a generous heap of vine-ripened tomatoes, drizzled with olive oil, sprinkled with sea salt, and finished with fresh basil leaves. Savory wild mushrooms roasted in garlic, herbs, and a splash of white wine, served atop crispy toasted baguette slices. Finished with a drizzle of herb oil and a sprinkle of sea salt.

#### Asian-Spiced Chicken Wings \$22

Crispy fried chicken wings marinated in a bold blend of soy sauce, ginger, garlic, and chili. Tossed in a sticky, flavorful glaze and finished with toasted sesame seeds and fresh green onions.

#### Seafood Chowder \$26

A rich and creamy soup made with a medley of fresh seafood—such as shrimp, fish, and clams—slow-simmered with tender potatoes, onions, and celery in a seasoned cream base.

### Pastas

#### Roaring River Signature Shrimp Scampi \$40

Succulent shrimp sautéed in garlic-infused olive oil with fresh basil, parsley, tomato, onion, and a splash of lime juice—flavored with white wine and tossed in linguine pasta. Served with warm garlic bread and a sprinkle of Parmesan cheese.

#### Pasta Bolognese \$25

Linguine pasta tossed in a hearty, slow-simmered tomato and ground meat sauce, finished with grated Parmesan cheese. Served with warm garlic bread.

#### Fettuccine Alfredo Chicken \$30 || Shrimp || 36

Fettuccine pasta tossed in a rich, creamy Alfredo sauce, served with warm garlic bread and topped with grated Parmesan cheese.

#### Spicy Arrabiata Linguine Chicken 26 || Shrimp \$32

Linguine pasta tossed in a bold, spicy arrabiata sauce made with fresh tomatoes, garlic, chili flakes, and a hint of herbs. Finished with a sprinkle of parmesan cheese and served with garlic bread.

### Meats

#### Chicken Milanese \$44

Crispy parmesan-breaded chicken breast, deep-fried to golden perfection, topped with rich red sauce and melted mozzarella. Served with a side of sweet potato purée and a medley of grilled vegetables.

#### Chicken Parmesan \$44

Crispy breaded chicken breast topped with rich marinara sauce and melted mozzarella and parmesan cheese. Served over a bed of spaghetti or with your choice of side.

#### Shrimp al Mojo de ajo \$55

Jumbo shrimp sautéed in a fragrant blend of olive oil, garlic, onions, and bell peppers, finished with fresh cilantro and a splash of lime juice. Served with your choice of white coconut rice or garlic mashed potatoes.

#### Herb Crusted Snapper Fillet \$60

Fresh snapper fillet crusted with a fragrant blend of herbs, pan-seared to lock in flavor, then gently baked to perfection. Served with creamy herb mashed potatoes, a delicate herb beurre blanc sauce, and a crisp garden salad.

#### Baby Back Ribs with Devil Potatoes & grilled veggies \$45

Fall-off-the-bone baby back ribs glazed in our signature BBQ sauce, served with fiery devil potatoes and a medley of flame-grilled seasonal vegetables. A hearty, bold plate packed with smoky, spicy, and savory flavors.

#### Grilled Herb Pork Chop – \$45

Bone-in pork chop marinated with rosemary, garlic, and olive oil, served with roasted potatoes and sautéed green beans.

#### Rib Eye \$130

Charred imported 16oz rib eye steak grilled to your liking drizzled with our house garlic lemon compound butter.

#### New York Steak \$110

Rubbed imported New York steak grilled to your liking served with our house compound butter or chimichurri.

#### Sides:

Creamy Mashed Potato	\$9	Garden Salad	\$12
French Fries	\$6	Grilled Vegetables	\$10
Sweet potato puree	\$10	White Rice	\$6

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## Desserts

### **Caramel Flan \$14**

A smooth and creamy baked custard dessert topped with a layer of rich, golden caramel sauce.

### **Peaches and Cream \$14**

Fresh, juicy peach slices served over smooth vanilla ice cream.

### **Creme de papaya \$15**

A smooth and refreshing Brazilian dessert made with frozen papaya blended with milk and vanilla ice cream, topped with a splash of grape liqueur for a sweet, aromatic finish.

### **Molten Chocolate lava cake \$16**

Rich and decadent chocolate cake with a gooey molten center, served warm with a scoop of creamy vanilla ice cream.

### **New York Cheesecake \$16**

Classic rich and creamy baked cheesecake on a graham cracker crust, served chilled.

### **Classic Bread Pudding \$12**

Authentic Belizean bread pudding baked to your satisfaction drizzled with rum caramel cream sauce served with your choice of homemade ice cream

### **Ice Cream \$8**

Vanilla, chocolate or soursop

## Smoothies

**Banana \$10**

**Papaya \$10**

**Mango \$10**

**Strawberry \$10**

**Pineapple 10**

**Soursop \$10**

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## Non-Alcoholic Beverages

Water \$2.50	Coke Zero \$3
Electrolit \$5	Sprite \$3
Ginger Ale \$3	Americano \$5
Soda Water \$3	Cappuccino \$10
Tonic Water \$3	Latte \$10
Coke \$3	Coffee \$6
Orange Fanta \$3	Espresso \$12
Red fanta \$3	Tea's \$4

## Mix Classic Cocktails

<b>Classic Margarita \$16</b> Tequila, Triple Sec, Lime Juice Add Flavor: (+\$2)	<b>Michelada \$12</b> Local Beer, Homemade mix
<b>Mojito \$16</b> Lite Rum, Lime Juice, Mint leaf Simple Syrup, Soda Water Add Favor (+\$4) Strawberry, Mango, Blueberry, pineapple	<b>Amaretto Sour \$20</b> Amaretto, lemon juice, simple syrup
<b>Martini \$25</b> Gin, dry vermouth, olive or lemon twist	<b>Chocolate martini \$25</b> Vodka, chocolate liqueur, cream
<b>Lemon Drop Martini \$25</b> Citron Vodka, Lime Juice, Cointreau Sugar Rim	<b>Mai tai \$18</b> Light rum, dark rum, orange Juice, pineapple Juice, Lime Juice
<b>Cosmopolitan \$16</b> Vodka, triple sec, cranberry juice, lime juice	<b>Long Island Iced Tea \$20</b> Vodka, gin, rum, tequila, triple sec, lemon juice, simple syrup, cola, soda water
<b>Bloody Mary \$18</b> Vodka, tomato juice, lemon juice, Worcestershire sauce hot sauce, salt, pepper, celery	<b>Pain Killer \$16</b> Myers Rum, coconut cream, pineapple juice, Orange juice
<b>Sangria \$ 20</b> Red / White wine, brandy, orange juice, soda water, seasonal fruits	<b>Whiskey Sour \$ 20</b> House Whiskey, fresh lemon juice, simple syrup, and optional egg white.
<b>Old Fashion \$16</b> Bourbon, rye whiskey, sugar, simple syrup, Angostura bitters, water, club soda, orange, cherry	<b>Negroni \$ 15</b> Gin, sweet vermouth, Campari, orange.
<b>Panty Ripper \$8</b>	<b>All Local Rum \$6</b>
<b>Screw Driver \$8</b>	<b>Black Label \$15</b>
	<b>Buchanan's 12 \$15</b>
	<b>Buchanan's 18 \$20</b>
	<b>Jack Daniels \$12</b>

## Bottled Alcoholic Beverages

Belikin Beer \$7	Red Stripe \$10
Belikin Stout \$ 7	Smirnoff \$ 9
Hieneken \$ 9	Stag \$ 7
Land Shark \$ 7	Guinness \$8
Lighthouse \$7	Mackeson \$8
Rude Boy Original \$8	Carib \$7
Rude Boy X-treme \$8	Carib Rose \$7
Rude Boy stout \$9	Corona \$12

Ask about our Bucket Specials

## Drafts

Draft Belikin 12 oz \$ 7	Draft two-5 12 oz \$9
Draft Belikin 16 oz \$10	Draft two-5 16 oz \$13
Draft Land Shark 12 oz \$8.50	
Draft Land Shark 16 oz \$12	

## Frozen Cocktails

<b>Pina Colada \$16</b> Rum, coconut cream, and pineapple juice.	<b>Mudslide \$20</b> Vodka, coffee liqueur, and Baileys Irish Cream
<b>Baileys Colada \$20</b> Baileys Irish Cream, coconut cream, and pineapple juice.	<b>Coconut Mojito \$16</b> White rum, coconut cream, fresh lime juice, mint leaves, simple syrup, and soda water
<b>Frozen Daiquiri \$14</b> Add Flavor: Strawberry (\$2), Banana (\$2)	<b>Frozen gin and Tonic \$14</b> Blended gin with tonic, fresh lime juice, simple syrup, ice served slushy-cold.
<b>Dirty banana \$20</b> Rum, coffee liqueur, Baileys Irish Cream, banana, and milk or cream	<b>Watermelon Margarita \$16</b>
<b>Miami Vice \$16</b>	<b>Mango Margarita \$16</b>
<b>Amaretto Sour Slushy \$16</b>	<b>Strawberry \$16</b>
<b>Frozen Aperol Spritz \$16</b>	

## Smoothies

Mix Smoothies \$16	Papaya \$10	Strawberry \$14	Soursop \$12
Banana \$10	Mango \$12	Pineapple \$12	Dragon Fruit \$14

## Natural Juice

Green Bliss \$6	Papaya \$6	Mango \$8	Soursop \$8	Craboo \$12	Watermelon \$6
Banana \$ 6	Strawberry \$8	Pineapple \$6	Lime \$6	Orange \$8	Melon \$6

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