



Lunch • Member's Favorite

Appetizers

CRISPY CALAMARI 14
Tender and Crispy Calamari served with
Fresh Marinara Sauce and Basil

FRESH CEVICHE OF MAHI MAHI 14
Marinated with Lime and Lemon Juice,
Fresh Mango, Garlic, Olive Oil
and Cilantro

Salads

TOUCH OF BAYOU 24
Mixed Greens, Pan Seared Blackened
Salmon, Cucumbers, Sun Dried
Cranberries, Blue Cheese, Caramelized
Red Onions, Julienne Tomatoes and
Toasted Walnuts, Tossed in a Mango
Balsamic Vinaigrette

CHURRASCO CAESAR SALAD 18
Romaine Lettuce, Shredded Parmesan
Cheese and Croutons

Soup

PUERTO RICAN CHICKEN SOUP 7

Entrées

TERIYAKI SALMON 28
Fresh Salmon, Sautéed Spinach and
Pine Nuts served with Steamed Rice and
Julienne Vegetables

CLASSIC CRIOLLO SANDWICH 8
Egg, Ham and Cheese with Lettuce and
Tomatoes served in a Puerto Rican Criollo
Bread

PRADERA BURGER 15
Flame-Broiled Sirloin Burger with Your Choice
of American, Swiss or Cheddar Cheese served
with French Fries or Local Chips

PLANTATION CHILI DOG 8
Flame-Broiled Kosher Hot Dog served with
Chili and Cheddar Cheese Sauce

CHICKEN WRAP 12
Sweet and Spicy Chicken Salad, Shredded
Lettuce and Julienne
Tomatoes in a Flour Tortilla

TURKEY CLUB 10
Deli Sliced Turkey Breast, Swiss Cheese and
Grilled Bacon Served with French Fries or
Local Chips

CHICHARRONES DE POLLO 12
Fried Crispy Chicken Chunks served with
French Fries

TRAPICHE COMBO 14
Your Choice of Soup or Salad with Half of Any
of Our Sandwiches served with French Fries or
Local Chips



Lunch • Chef's Creations

Appetizers

HUMMUS QUESADILLAS 12
Garlic and Herbs Flour Tortilla, filled with Hummus, Fresh Tomatoes, Mozzarella Cheese, Basil and Kalamata Olives served with Mediterranean Sauce

CHICKEN QUESADILLAS 14
Garlic Tortilla Filled with Shrimp, Monterey Jack Cheese, and Tomatoes Grilled to Perfection, served with Guacamole and Sour Cream
Add Shrimp or Beef \$5

Salads

THREE AMIGOS 9
A Unique Experience of Homemade Hummus, Pico de Gallo and Plantain Chips

SPICY TUNA TEMPURA SALAD 22
Chunks of Yellow Fin Tuna Tempura served over Hearts of Romaine Lettuce with Crispy Noodles, Julienne Tomatoes, Cucumbers, and a Spicy Oriental Vinaigrette

Soup

SOUP OF THE DAY 8
Created Daily from Fresh Ingredients

Entrées

GRILLED CHURRASCO 27
Grilled Tender Skirt Steak served with Sautéed Mushrooms and Puerto Rican Style Rice and Beans

BLACKENED SALMON SANDWICH 19
Blackened Filet of Salmon in a Sesame Seed Bun with Creole Remoulade, Fresh Tomatoes, and Crispy Lettuce served with your choice of French Fries or Local Chips

GARLIC CHICKEN PASTA 22
Tasty Chicken, Thinly Sliced Prosciutto and Fresh Roma Tomatoes Sautéed with Your choice of Farfalle or Penne Pasta in a Light Garlic Sauce

CARNITAS BURRITO 18
Slowly roasted Pork Carnitas rolled in a Garlic Flour Tortilla topped with Monterey Jack Cheddar and Jalapenos, served with Pico de Gallo, Sour Cream and Guacamole

CLASSIC FAJITAS
Your Choice of Sizzling Hot Chicken or Beef Sautéed with Onions and Peppers served with Warm Flour Tortillas, Pico de Gallo, Cheddar Cheese, Sour Cream and Guacamole
Platter for One 22 | Platter for Two 36

CHICKEN STIR FRY 16
Chicken Stir Fried in sesame oil, ginger, garlic & light Soy Sauce, served with Fresh Oriental Veggies and Steamed Rice
Add Shrimp or Beef 5

TUNA SANDWICH 11
Tuna Salad on Multigrain Bread with Fresh Tomato Slices and Melted Swiss Cheese

