



HOUSE MENU

Brought to you by Golden Vista Hotels.





STARTERS, SANDWICHES & LIGHT FAVORITES



STARTERS

Crispy Spring Rolls \$8.99

Golden, crisp spring rolls filled with seasoned vegetables and served with sweet chili dipping sauce.

Lobster Bisque \$10.99

A smooth, creamy lobster soup finished with herbs and delicate seasoning for a refined starter.

Truffle Parmesan Fries \$8.99

Crispy golden fries tossed with Parmesan, herbs, and a touch of truffle oil, served with house aioli.

Hot Honey Chicken Wings (6 pcs) \$9.99

Crispy wings glazed in a sweet and spicy hot honey sauce, finished with fresh herbs.

Jumbo Fried Shrimp \$12.99

Large butterflied shrimp, lightly breaded and fried until golden, served with cocktail sauce.

Beef Suya Bites \$14.99

Tender beef strips seasoned with bold West African spices and grilled for a smoky, flavorful finish.

SANDWICHES & SALADS

Beef Burger \$13.99

A juicy 1/3 lb. beef patty topped with American cheese, lettuce, tomato, pickle, and house sauce on a brioche bun, served with fries.

Chicken Sandwich \$12.45 Hand-breaded chicken breast with pickles and mayo on a toasted bun, served with fries.

BLT Classic \$7.99 Crisp bacon, lettuce, tomato, and mayo on toasted sourdough.

Chicken Caesar Salad \$9.99

Romaine lettuce with grilled chicken, Parmesan, croutons, and Caesar dressing.



PLEASE INFORM YOUR SERVER OF ANY DIETARY NEEDS.

DINNER ENTRÉES



PASTA

Spaghetti Bolognese \$19.99

Slow-simmered beef ragù served over spaghetti and finished with herbs and Parmesan.

Cajun Chicken Alfredo \$21.95

Seasoned grilled chicken served over fettuccine Alfredo in a velvety Parmesan cream sauce with a gentle Cajun finish.

Lobster Cream Pasta \$24.99

Tender lobster tossed with fettuccine in a rich garlic cream sauce, finished with Parmesan, herbs, and a touch of black pepper.



SEAFOOD

Garlic Butter Shrimp \$25.99

Succulent shrimp sautéed in garlic butter with fresh herbs and light seasoning, served with rice or sautéed vegetables.

Pan-Seared Salmon \$30.95

Perfectly seared salmon fillet topped with golden crispy onions and served with herb butter, seasonal vegetables, and your choice of rice or potatoes.

Baked Mediterranean Sea Bass \$28.95

Oven-baked sea bass prepared with Mediterranean herbs, citrus, and delicate seasoning for a refined coastal entrée.



GRILL & SIGNATURE ENTRÉES

Roasted Cornish Hen \$25.99

Tender oven-roasted chicken seasoned with fresh herbs and spices, served with roasted potatoes and seasonal vegetables.

Lamb Chops \$29.99

Juicy, perfectly seasoned lamb chops grilled to perfection with au jus gravy, served with garlic mashed potatoes and sautéed vegetables.

Ribeye Steak 8 oz \$36.95

A juicy ribeye steak grilled to order and served with mashed potatoes or fries and seasonal vegetables.

Filet Mignon with Herb Butter \$40.99

A tender center-cut filet mignon finished with herb butter and mushroom gravy, served with roasted potatoes and chef's vegetables.

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WEST AFRICAN SPECIALTIES



TRADITIONAL FAVORITES

Jollof Rice \$16.99

A West African classic of long-grain rice simmered in a rich blend of tomatoes, onions, peppers, and traditional spices.

Fried Yam and Stew \$11.99

Crispy golden yam slices served with rich, savory tomato stew; comforting, bold, and beautifully spiced.

Nigerian Fried Rice \$17.95

Fragrant rice stir-fried with mixed vegetables, spices, and seasonings for a rich, savory finish.

White Rice and Stew \$15.00

Steamed rice served with spicy tomato stew and your choice of chicken or beef. Add fried plantains for \$4.00.

Assorted Nigerian Soups of the Day \$29.00

A daily selection of traditional Nigerian soups, including Egusi, Bitterleaf, Vegetable, Oha, Ogbono, and Okra, prepared with rich flavors and authentic seasoning.

Plantain and Stew Sauce \$11.90

Sweet fried plantain served with rich, savory stew sauce.

Gizdodo \$16.99

A vibrant mix of gizzard and ripe plantain sautéed in a peppered tomato sauce.

SIGNATURE HOUSE SELECTIONS

Goat Meat Pepper Soup \$26.00

A rich, spicy broth with tender goat meat, aromatic herbs, peppers, and traditional seasoning.

Spicy Goat Meat \$20.00

Tender goat meat grilled and sautéed with peppers, onions, and a robust blend of spices.

Fresh Fish Pepper Soup \$28.00

A warm, spicy West African delicacy featuring tender fresh fish simmered in an aromatic broth of herbs, peppers, and traditional spices.



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SIDES & DESSERTS



SIDES

French Fries \$5.49

Golden, crispy fries made fresh to order; lightly salted with a crisp exterior and fluffy center.

Mixed Vegetables \$6.99

A colorful medley of broccoli, carrots, and green beans, lightly seasoned and prepared as a refined side accompaniment.

Jollof Rice \$9.00

Fragrant tomato-infused rice prepared with traditional spices.

White Rice \$7.50

Perfectly steamed white rice served light and fluffy.

Sautéed Spinach \$7.00

Fresh spinach lightly sautéed with delicate seasoning.

Plantain \$4.00

Sweet ripe plantain, gently fried to a golden finish.

DESSERTS

Cheesecake \$15.25

Classic creamy cheesecake with a smooth, velvety finish.

Key Lime Pie \$12.99

Bright key lime custard in a crisp crust with a refreshing finish.

Chocolate Cake \$12.50

Rich chocolate cake with a decadent, elegant finish.



PLEASE INFORM YOUR SERVER OF ANY DIETARY NEEDS.



BAR MENU



CRAFTED WITH PREMIUM SPIRITS. SERVED WITH EXCELLENCE.

COCKTAILS

PINK MARGARITA \$14

\$6 extra with Don Julio

Tequila, Cointreau, freshly squeezed lime juice, agave, splash of grenadine.

STRAWBERRY MOJITO \$14

Light rum, simple syrup, fresh strawberries, lime juice, fresh spearmint sprigs, club water.

COSMO \$14

Vodka, lime juice, cranberry juice, Grand Marnier.

HENNY ISLAND \$18

Hennessy, mango juice, pineapple juice, lemon juice, simple syrup, and grenadine.

WHISKEY SOUR \$18

Whiskey, lemon juice, simple syrup.

OLD FASHIONED \$20

Whiskey, sugar or simple syrup, and bitters.

HENNY STRAWBERRY PEACH \$18

Hennessy, strawberry pucker, lemonade juice, and peach purée.

SEX ON THE BEACH \$14

Vodka, peach schnapps, orange juice, and cranberry juice.

COCKTAILS

DAIQUIRI \$14

Gin, maraschino liqueur, green chartreuse, and lime juice.

AVIATION \$14

Gin, maraschino liqueur, crème de violette, and lemon juice.

MOSCOW MULE \$14

Vodka, lime juice, ginger beer.

MAI TAI \$14

White rum, orange curaçao, lime juice, orgeat syrup, dark rum float.

POLE POSITION \$14

\$6 extra with Don Julio

Tequila (reposado), grapefruit juice, agave syrup, lime juice, and a splash of tonic water.

TEQUILA SUNRISE \$14

\$6 extra with Don Julio

Tequila, orange juice, lime juice, and a splash of grenadine.

CADILLAC MARGARITA \$16

\$6 extra with Don Julio

Tequila (reposado), Cointreau, lime juice, Grand Marnier.

RUM PUNCH \$14

Rum, lime juice, simple syrup, fruit juices (pineapple and orange), and a dash of Angostura bitters.



BEER SELECTION

HEINEKEN

BUDWEISER

YUENGLING LAGER

BUD LIGHT

CORONA

GUINNESS

J. O. METRO SIGNATURE RESERVE

DR. JUDE

A refined, spirit-forward pour with a dramatic cognac finish.

PREMIUM. BOLD. UNFORGETTABLE.

FEATURED INGREDIENTS

Hennessy X.O Cognac, Don Julio 1942, Grand Marnier, rich simple syrup, barrel-aged bitters, orange essence.

SIGNATURE FEATURE

PLEASE ENJOY RESPONSIBLY.



Thank you for dining with us.

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