







Now Celebrating our 8th year serving Spruce Pine
Think Tropical!

Think Tropical!

www.TheTropicalGrill.com www.DancingLeafMountain.com

198 Oak Avenue, Spruce Pine, North Carolina 28777

Independently Owned and Operated

Phone: (828) 765-0909

Whatever you do, work at it with all your heart, as working for the Lord, not for human masters, since you know that you will receive an inheritance from the Lord as a reward. It is the Lord Christ you are serving. Colossians 3:23-24









Follow Us!





We take pride in our work and we can only accommodate so many customers during a rush. All meals are prepared individually to order and personally by the owner. Please allow time for your food to be processed. During Season and during busy times, our small restaurant and kitchen can get overwhelmed. When busy, waiting times can exceed 1 hour. If you are in a Hurry, Please feel free to find a fast food restaurant that can accommodate you.

This Menu is Subject to Change without notice. Prices do not include Tip.



Start'N Tropical Appetizers

Platano Picaro \$8.99

A Must Try! Chef's Favorite... Sweet Caramelized plantains, ripe & sweet Glazed in our exclusive Picaro Sauce. With a Side of Queso Fresco.



Tropical Nachos \$9.99

Our Tropical Corn Tortilla Chips in a basket with three different Cheeses, Guacamole, Sour Cream & Salsa.

Handmade Empanadas \$6.99 for 2

2 Colombian Appetizer cornmeal Pastries. Your Choice of Meat, Vegetable Cheese. Served with Colombian Salsa (ask for availability)

Tostones Dipper \$8.99

Handmade Green Plantains (Patacones), Salted and deep fried with a side of Guacamole and Sour Cream.

Sweet Plantain Treat \$7.99

Sweet Caramelized Maduros, ripe and sweet Side of Queso Fresco.



Bollo de Mazorca \$10.99

A bun made of corn, indigenous of the Caribbean coast of Colombia. 1 Bollo, boiled & wrapped in corn husks, served with Queso Fresco & Colombian Chorizo Sausage.



Mofongo Appetizer \$11.99

Seasoned and mashed Green Plantains, garnished with grilled onions and side of Colombian chorizo sausage.

Yucca & Mojo \$8.99

Yucca Fries, deep fried with a side of our Mojo & grilled Onions

Arepas Colombianas con Queso \$9.99

White Cheese melted between 2 handmade grilled corn Arepa cakes. Served with Colombian Chorizo Sausage & Queso Fresco

Camarones (Shrimp) al Ajillo \$12.99

Grilled Shrimp in Garlic Sauce, Served with Tostones and Guacamole.

To enjoy the full Flavor of our food, we respectfully ask,

"No Substitutions or omissions".

Our Tropical Creations





Our Exclusive Cuban Pork Loin & Ham with Swiss cheese, Dill Pickle & mustard, with Choice of 4oz deli side cup & Pickle

\$10.99

'No Substitutions or omissions".



Signature Dish

THE RIVIERA

A Touch of the Mediterranean on the Grill

Hard Salami, Pepperoni, Ham Capicola, Banana Peppers, Tomato, Onion, Provolone, mustard, oil and vinegar all on an 8" bun, grilled on the Panini, Fries & a pickle.

\$10.99

"No Substitutions or omissions".



Sandwiches From Under the Sea

Tropical seasoned & served w/ Fries a pickle, lettuce, tomato, & onion. With your choice of Mango Dressing or Mayo

Grilled Garlic Lobster Sandwich \$15.99

Grilled Mahi Mahi Sandwich \$16.99

Grilled Grouper Sandwich \$16.99

Grilled Tilapia Sandwich



Sweet Pulled Pork, Seasoned with our Hawaiian BBQ Sauce with Grilled Onions & Cole Slaw on a Bun, Fries & pickle.

"No Substitutions or omissions".



TROPICAL BBO \$10.99

PULLED PORK SANDWICH

Cuban Pulled Pork in vinegar, grilled with onions on a bun, your choice of salsa.Served w/ Fries & a Pickle

"No Substitutions or omissions"

\$15.99



Jerk our fabulous Burger with authentic Jerk, imported from Jamaica. Topped with Cole slaw & diced Mango. Served with sweet Plantains



CHARBROILED

TROPICAL BURGERS

Served w/ Fries & pickle, your Choice of salsa, Lettuce, Tomato, Onion & Mayo.

Paradise Burger ----- \$13.99

Bacon, mild Pepper Jack Cheese, choice of Salsa, Plantains, Guacamole.

Salsa Burger -----

Bacon, mild Pepper Jack Cheese, Your choice of Salsa







Desgranados



Your Choice of:

Shrimp, Black Angus Steak Tips,

Chorizo or Chicken. -----

A Barranquillian Platter served with, Potato Sticks, Mozzarella & melting cheese, Mango dressing, chopped cilantro and Kernelled corn all on a bed of chopped Lettuce. (Spicy Hot upon request)

Our Jamaican



Jamaican BBQ Pork with Grilled Onions Topped with Coleslaw and diced mango. Served with plantains.

HOT AND SPICY

Jerk BBQ Sandwich

\$15.99



ALL AMERICAN FAVO

Philly Cheese Steak Sandwich

Patty Melt (American Cheese & Grilled Onions)

Grilled Chicken Breast Sandwich

Served w/, lettuce, tomato, & onion and our exclusive Creamy

Mango Dressing **Charbroiled Steak Sandwich**

8 oz. Ribeye Steak on a bun, Lettuce, Tomato, Onion, Fries, Pickle. Choice of Mayo or BBQ sauce

Super Double Burger

2 Beef Patties, 4 slices Bacon, 6 slices American cheese, Mayo, Lettuce, Tomato, Onion, Pickle, Mustard or Ketchup

Bacon Cheeseburger

2 slices Bacon, 4 slices American cheese, Mayo, Lettuce, Tomato, Onion, Mustard or Ketchup

Cheeseburger

4 slices American cheese, Mayo, Lettuce, Tomato, Onion, Mustard or Ketchup

Taco Salad in a Bowl

Grilled Garlic Shrimp ----- \$14.99 Black Angus Steak Tips -- \$13.99

Chorizo Sausage----- \$13.99

Grilled Chicken ----- \$13.99



Deep Fried Tortilla Basket filled with shredded lettuce, corn, Black Beans, Rice, Salsa, shredded Cheese & topped with Sour





Grilled Choripan Sandwich

\$15.99

Grilled Colombian Chorizo Sausage served on a grilled bun, topped with melted cheese, Colombian salsa, grilled onions and peppers. Served with Platano Picaro

"No Substitutions or omissions".



4oz deli side cup & Pickle.

Panini Chicken

\$10.99

Grilled seasoned Chicken breast on Panini bread with Tomato, Mozzarella Cheese and Roasted Red Peppers

Panini Pork

\$10.99

Seasoned sliced Pork on Panini bread with grilled Onions. Provolone Cheese, and Roasted Red Peppers

Panini Steak

\$15.99

8 oz. Grilled seasoned Ribeye Steak on Panini bread with grilled Onions, Swiss Cheese and Roasted Red Peppers



The Tropical Vegetarian Delight



<u>Grilled Vegetarian Platter</u>

Seasoned Grilled Peppers, Cilantro, Onions, Mushrooms & Tomatoes. Served with Rice, Plantains & Yucca.

Panini Garden

Goat Cheese, Mushrooms, Roasted Red Peppers, sweet Plantains and Grilled Onions and all grilled on the Panini press. Choice of 4oz deli side cup

<u>Vegetarian Garden of Eden Burger \$14.99</u>

All vegetable patty topped with corn, salsa, plantains, cucumber, lettuce, tomato, onion and curly fries. Served on a bun.

Vegetarian Taco Salad Bowl

Deep Fried Tortilla Basket filled with shredded lettuce, corn, Black Beans, Rice, Salsa, shredded Cheese & topped with Sour

<u>Vegetarian Mofongo Platter</u>

Garlic seasoned & mashed Green Plantains topped with grilled onions. Served with green rice & side salad.

Coconut Rice Platter

Traditional Coconut Rice served with side Salad and Tostones.

<u>Veqetarian Desgranado</u>

A Barranquillian Platter served with, sliced Bollo, Potato Sticks, Mozzarella cheese, Mango dressing, chopped cilantro and Kernelled corn all on a bed of chopped Lettuce.

Tropical Steak Platters

The "Colombian Cowboy" Steak Platter



10 oz. and up. Market Price

Hand Cut, Boneless, Aged Black Angus, Choice Cut, Ribeye Steak Served with a Side Salad, Chorizo, Black beans, rice & Sweet Plantains Seasoned with our Tropical Steak Sauce & Grill Onions.

The "Americano" Steak Platter



10 oz. and up. Market Price

Hand Cut, Boneless, Aged Black Angus, Choice Cut, Ribeye Steak Curly Fries, Side Salad, Cole slaw and seasoned American style

Montanera Bandeja (Bandeja Paisa) \$22.99

Charbroiled and Seasoned 8oz. Ribeye Steak, Chorizo sausage, grilled onions, Sweet Plantains, Arepa Cake, Chicharon, Black Beans, Rice and Fried Egg, & your choice of Salsa



Steak Argentina \$19.99

Charbroiled 8oz Ribeye Steak with Homemade Chimichuri Salsa, Black Beans over Rice, Sweet Plantains served with choice of Salsa & Side House Salad



Asada Colombiana \$14.99

Sliced Black Angus beef, Seasoned and Marinated with our exclusive Colombian Sazon. Served on an Arepa with Sweet Plantains, Black Beans and Rice with your choice of Salsa.

Barranguillian Steak Platter \$19.99

Charbroiled & Ajo seasoned Ribeye Steak, sliced and & smothered in our grilled Signature Chimichuri salsa. Served with Seasoned Green Rice, sweet plantains & Side Salad.

Assorted Tropical Platt

The Atlantico \$18.99



Charbroiled and marinated Pork Loin & Grilled Onion Served with Tostones, Coconut Rice and a side salad

Jamacican Jerk Chicken or Tilapia \$16.99

Jerked & Pressed Grilled Chicken Breast or Tilapia, Grilled jerk onions, Sweet Plantains, Yucca, Black Beans and Rice with your choice of Salsa



Masa de Puerco \$15.99

Cuban pork loin, chunked and deep fried. Served with Seasoned Green Rice and grilled Onions with Sweet Plantains and side salad.



Tropi Chopi Platter \$12.99

- Tropical Seasoned Shredded Pork or
- Tropical Seasoned Beef Tips or
- Tropical Seasoned Chicken Cuts Served over Black Beans, Rice and grilled Onions with Sweet Plantains and your choice of Salsa



Pollo a la Plancha \$12.99

Pressed Seasoned Grilled Chicken Breast, Grilled onions, Sweet Plantains, Black Beans and Rice with your choice



Signature Dishes



Mango Garlic Chicken or Shrimp

Mango Glazed Grilled Chicken Chunks or mango glazed Charbroiled Shrimp with Grilled Onions smothered in Mango and Garlic Sauce served on Seasoned yellow Rice. With, Plantains glazed with Mango and Mango salsa. Add Side of Black Beans - \$1.00

Guava & Almond Tilapia \$16.99

Grilled Tilapia Fillet and Grilled Onions smothered in Guava sauce served w/ Seasoned yellow rice, plantains glazed with Guava and Guava salsa served on the side. Add Side of Black

Cuban Pork Loin Glazed in Guava \$16.99

2 Slices of Charbroiled Pork Loins and grilled onions. Glazed in Guava sauce served with Seasoned Green Rice, sweet plantains

Chorizo & Shrimp Aji Platter \$18.99

Grilled Aji Picante, Chorizo and Shrimp served over Green seasoned rice with Sweet Plantains & Yucca fries.

Tropical Seafood Platters

Mahi Mahi or Grouper a la Playa \$19.99

Seasoned & Grilled and served with grilled onions Coco Rice, Tostones and side salad.

Tilapia Cubana \$13.99

Seasoned & Grilled, served with Black Beans, Rice and grilled Onions with Sweet Plantains & your choice of Salsa



Grilled Tropical Lobster

& Shrimp Platter \$26.99

Seasoned & Grilled in Garlic sauce, served with Yellow Rice and grilled Onions with Sweet Plantains, Yucca, & your choice of Salsa.

Add Mango Glaze - \$1.99 Add Side of Black Beans - \$1.00



Mahi Mahi or Grouper Platter \$19.99

Seasoned & Grilled, served with Black Beans, Rice and grilled Onions with Sweet Plantains & your choice of Salsa

Coconut or Garlic Shrimp

Platter \$17.99

Crispy Coconut Shrimp or Charbroiled Garlic Shrimp served with Black Beans, Rice, Sweet Plantains and Salsa





Served your choice of salad dressings on the side: Creamy Cilantro, Creamy Mango, Ranch, Mango Pineapple Vinaigrette, Caesar, Greek.

Caribbean Salad \$12.99

Your Choice of Grilled Seasoned Tilapia or Grilled Seasoned Chicken, served on a Mound of tossed greens, Your choice of Salsa, Fresh Cilantro, Tomatoes, Cucumbers, Carrots, Red Cabbage, and Corn Chips. (Suggested Dressing: Creamy Cilantro/Creamy Mango)

Mahí Mahí or Grouper Salad

Our Caribbean Salad, Grilled & Seasoned Mahi Mahi or Grouper

Grilled Lobster Salad

Our Caribbean Salad, with Grilled and Seasoned Tropical Lobster

Grilled Chicken Salad \$12.99
Grilled Seasoned Chicken chunks over Greens with Tomatoes, Cucumbers, Carrots, Red Cabbage and Crispy Croutons.

Festival Salad



Black Beans, Rice, Corn, Grated Cheese, Salsa, Tomatoes, Cucumbers, Carrots, Red Cabbage, Corn Chips & Lettuce. Topped with Sour Cream

Choices of Salsas

Caribbean

(Spicy) Pico De Gallo with Extra Heat

Pico de Gallo

(mild) Tomato, Onion, Jalapeno, Cilantro

Tropical Salsa (Fruity) Pico De Gallo with Mango

lamaican Ierk Chicken Salad

Grilled Jerk Chicken with Diced Mango and sliced Almonds on top of Mixed Greens, Tomatoes, Red Onions, Cucumbers, Carrots, red cabbage, Fresh Cilantro, Mango Salsa and Tropical Chips

Coconut or Grilled Shrimp Salad

Our Coconut Shrimp or Garlic grilled Shrimp on top of Mixed Greens, Tomatoes, Red Onions, Cucumbers, Carrots, red cabbage, Fresh Cilantro, Mango Salsa and Tropical Chips

Caesar Salad

Crisp Greens with Parmesan cheese, Crispy Croutons & our Caesar dressing

Chicken Caesar Salad

Grilled Seasoned Chicken on Crisp Greens with Parmesan cheese, Crispy Croutons & our Caesar dressing

Asian Salad

Seasoned Grilled Chicken chunks over greens with diced mango, Carrots, Almonds, Red Onions, Red Cabbage, Tomatoes and Crispy Croutons.

Flour Tortilla with Mild Pepper Jack cheese, Grilled Onions,

Peppers. Mushrooms, our

Tropical Seasoning & dressing

with your choice of Salsa and

sour cream on the side.

Quesadillas

Grilled Garlic Shrimp \$13.99

Black Angus Steak

Colombian Chorizo \$12.99

Chicken, or Tilapia \$10.99

Cheese & Veggie



Twin Tropical Tacos

Tropical Lobster Taco \$19.99

Grilled Mahi Mahi Taco \$16.99

Seasoned and served in a soft corn tortilla, with Mild Pepper Jack Cheese, Dressing, Greens, your choice Angus Steak Tips Taco \$12.99 of Salsa, side of Guacamole, topped

with Sour Cream & **Tropical Chips**

Coconut Shrimp Taco \$12.99

Grilled Chrorizo Taco \$12.99

Grilled Tilapia Taco \$12.99

Grilled Chicken Taco \$12.99



Our Exclusive Soups (Cup) \$4.29 (Bowl) \$5.99

Kid's Corner Children under 10 years only. Over 10 years, add \$2.00

Fish Sticks with Fries --Served with Creamy Mango Dip

Grilled Cheese Sandwich ----- \$7.99 4 slices American cheese, Fries

2 Large Deep Fried Cheese Stick Rolls ----- \$6.99 Served with Creamy Mango and Sour Cream Dip

Chicken Tenders with Fries ----- \$6.99 Served with B.B.Q. Dip

Kid's Cheese Nachos ----- \$6.99 Basket of chips with side of melted cheese dip and of sour cream.

Kid's Cheese Quesadilla ----- \$6.99

Flour Tortilla, yellow Cheese, & Sour Cream & choice of Salsa

Ala Carte Orders

Melting Cheese	\$2.99
Coconut Rice	\$5.99
Seasoned Green Rice or Yellow Rice	\$4.99
Seasoned Curly Fries	\$1.99
4oz Deli Side cup	\$1.49
Grilled Onions or Mushrooms	\$.99
4 oz of Sour Cream	\$.99
4 oz of Guacamole	\$3.59
4 oz Pico de Gallo Salsa (3 types)	\$1.79
Black Beans, Rice & your	
Choice of Salsa	\$6.99
Small House Salad	\$4.99

Coconut Flan \$5.99

Homemade Latin Custard Topped with Shredded Coconut



Homemade Latin Custard



Tropical)esserts

Sweet Plantains & Vanilla Ice

Sweet plantains served on ice cream with Arequipe \$5.99

Our Famous Quatro Leche

4 Milk Cake, served with two Caramels, Whipped Cream and a Cherry. Known as the "Holy Cow"

\$5.99



Coconut & Lime Ice Cream

in a Coconut

\$5.99 Coconut Flavored Ice Cream topped with Coconut Shavings and Lime.





SPECIALTY COFFEE **DRINKS**

- afé Cubano -----
- Café con Leche Café Cubano with Steamed Milk and Sugar
- Lattes ----- \$3.49 Espresso with steamed whole milk & topping of milk froth
- Cappuccino ----- \$3.49 Equal parts of Espresso, Steamed Milk & Frothed Milk. Topped off with a touch of Cinnamon



Frozen Coffee Drinks

- **Iced Latte ----- \$3.49** Espresso and Milk served over Ice Cubes
- Creamy Latte frappe \$6.99

resso and Frappe, Blended Vanilla Ice Cream and your choice of two Flavors. Topped with Whip Cream.

- Americano ----- \$3.49 Espresso with water... Stronger than Drip Brewed
- Espresso ----- \$2.49 k about our Torani Syrups and Sauces

Add a serving of any Sauce or Syrup for 49 cents each serving.

We will try to accommodate food allergies, talk to your server before ordering. Extra charge for Substitutions. Sharing Charge of \$2.00 for all applicable orders.







Fruit Selection:

Mango, Papaya, Pineapple, Guava, Passion Fruit, Banana, Watermelon, Blackberry, Pina Colada, Strawberry, Horchata, Tangerine & our Famous Tutti Frutti.

- Hot Tea * -----Coffee/Decaf (Freshly Brewed) ---- \$2.49
- Iced Coffee (with milk) ----- \$2.99
- Iced Tea (sweet or unsweet) ----- \$2.49
- Cocarfola Brand Fountain Sodas -- \$1.99
- Milk * ----- \$1.99 Chocolate Milk * ----- \$2.49
- Sparkling Water with Lime ----- \$.99
- Bottled Water * -----



Agua Fresca * (Ice Cubes) (Tropical Fruit Juices) ----- \$4.99 CocoLime Refresher * --- \$6.99 Fresh Limeade * ----- \$2.99 Smoothies * (Blended Ice) **Real Tropical Fruit ----- \$4.99** Add Milk & Whipped Cream - \$5.99 Tropical Fruit Shakes * -- \$6.99 Traditional Milk Shakes * - \$5.99 Traditional Malts * ----- \$6.99 ("*" Denotes No Free Refills)

Gifts from the Missions



All Products sold in our gift shop are Handmade by the People of Guatemala, Colombia, Haiti and the Dominican Republic. Proceeds of Products to help the Missions in Central, South America and the Caribbean.

Dancing Leaf Mountain Imports, Importer of Handmade Crafts and Exporter to the Americas the Gospel of Our Lord and Savior, Jesus Christ.