



Now Celebrating our 10th year

<u>As they say in the</u>

<u>serving Spruce Pine</u>

This ain't no Fast Food Joint, so Relax Mon! Food so good it'll make your tongue slap your brains out!!

Tropics,

www.TheTropicalGrill.com www.DancingLeafMountain.com

198 Oak Avenue, Spruce Pine, North Carolina 28777

Independently Owned and Operated

Phone: (828) 765-0909



Kick Back & Relax

With us here in the mountains and enjoy the unique cuisine created by Sam & Claudia found only in the Caribbean & South

America!

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!





2021b

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 owners. 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 \$10.99

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.



Cheesy Salsa Fries \$10.99

Curly Fries topped with three different cheeses, Sour Cream and Salsa

Jalapeŋo Poppers \$6.99 PEW

7 Poppers filled with cream cheese and served with sweet chile or creamy mango sauce.



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 \$13.99

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

Medianoche



"The Midnight Sandwich", Our Exclusive Cuban Pork Loin & Ham with Swiss cheese, Dill Pickle & mustard, on sweet roll with Choice of 4oz deli side cup & Pickle "No Substitutions or omissions".



Cuban Sandwich



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

"No Substitutions or omissions"





THE RIVIERA

Signature Dish 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.

\$11.99 "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

Grilled Mahi Mahi Fillet Sandwich

Grilled Grouper Fillet Sandwich \$19.99

Grilled Tilapia Fillet Sandwich

Our Tropical Creation



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 \$11.99

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"





lamaican Jerk Burger HOT & SPICY

Jerk our fabulous Burger 8 oz.with authentic Jerk, imported from Jamaica. Topped with Cole slaw & diced Mango. Served w/ Fries



CHARBROILED

Tropical Burgers

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

Paradise Burger (8 oz.) ------ \$15.99

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

Salsa Burger (8 oz.) -----

Bacon, mild Pepper Jack Cheese, Your choice of Salsa

More Tropical Creations

To enjoy the full Flavor of our food, please No Substitutions or omissions.



<u>Desgranados</u>



Your Choice of:

Shrimp, Black Angus Steak Tips -----\$16.99 Chorizo or Chicken. ------ \$15.99

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

Our Jamaican

Jerk BBQ Sandwich



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

HOT AND SPICY

\$15.99



ALL AMERICAN FAVORITES

All Served w/ Fries and a pickle

Philly Cheese Sandwich

\$11.49

Your Choice of Steak, Veggie or Chicken

Patty Melt (American Cheese & Grilled Onions) \$11.99

Grilled Chicken Breast Sandwich \$13.99 Served w/, lettuce, tomato, & onion and our exclusive Creamy

Mango Dressing
Charbroiled Steak Sandwich
Market Price

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

Super Double Burger 160z.

17 00

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

Bacon Cheeseburger 8 oz.

\$12.00

2 slices Bacon, 2 slices American cheese, Mayo, Lettuce,

Tomato, Onion, pickle, Mustard and Ketchup **Cheeseburger** 8 oz.

\$11.00

2 slices American cheese, Mayo, Lettuce, Tomato, Onion, pickle, Mustard and Ketchup

Taco Salad in a Bowl

Grilled Garlic Shrimp ----- \$14.99

Black Angus Steak Tips -- \$14.99 Chorizo Sausage----- \$14.99

Grilled Chicken ----- \$14.49



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



Montego Bay Sandwich

Grilled Chicken Breast, Jamaican Jerk, Sweet Chile Sauce, topped with coleslaw and diced mango. Served with Curly Fries.

"No Substitutions or omissions". \$15.99



Grilled Choripan Sandwich

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". \$16.99



Press'n the Panini

Choice of 4oz deli side cup & Pickle.

Panini Chicken

\$12.99

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

Panini Pork

\$12.99

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

Panini Steak

Market Price

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



<u>The Tropical</u> Vegetarian Garden



Grilled Vegetarian Platter

\$17.99

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

Panini Garden

\$11.99

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

Vegetarian Garden of Eden Burger \$14.99

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

Vegetarian Taco Salad Bowl

\$13.99

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

<u>Vegetarian Mofongo Platter</u>

\$18.99

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

Coconut Rice Platter

\$18.99

Traditional Coconut Rice served with side Salad and Tostones.

Vegetarian Desgranado

\$14.99

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. Ask for Hot

Tropical Steak Platters

The "Colombian Cowboy" Steak Platter



8 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



8 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

Steak Argentina Market Price

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



Asada Colombiana \$16.99

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.

Tierra y Mar \$34.99

"Surf and Turf", Charbroiled seasoned 8oz Ribeye Steak with Charbroiled Garlic Shrimp, Grilled tropical Lobster and Grilled Onions. With Seasoned yellow Rice, sweet plantains & Side Salad.

<u>Assorted Tropical Platters</u>

Jamaica me Crazy Platter \$16.99

Angus Beef Tips Grilled with Jerk and Sweet Chile. Served with Yellow Rice, Black beans & Sweet Chile Glazed Plantains. Sweet & Spicy



The Atlántico \$20.99



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

Jamaican Jerk Chicken or Tilapia \$17.99 HOT AND SPICY

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



La Gordita Puerco (The Porky) \$18.99

Cuban pork loin, chunked and grilled with onions and mojo. Served with Seasoned Green Rice, Sweet Plantains and side salad. Grilled in Sweet Chile sauce, with Garlic Jalapeno dressing on the side.



Tropi Chopi Platter Your Choice of:

- * Tropical Seasoned Shredded Pork \$13.99
- * Tropical Seasoned Beef Tips \$13.99
 - Tropical Seasoned Chicken Cuts \$13.99 Served over Black Beans, Rice and grilled Onions with Sweet Plantains and your choice of Salsa



Pollo a la Plancha \$13.99

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

Tropical Fruit Explosion



Signature Dishes



Mango Garlic Chicken or Shrimp

\$16.99 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

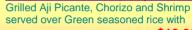
Guava & Almond Tilapia \$18.99

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 Beans - \$1.00

Cuban Pork Loin Glazed in Guava \$19.99

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

Chorizo & Shrimp Aji Platter



Sweet Plantains & Yucca fries. \$19.99



Tropical Seafood Platters

Mahi Mahi or Grouper Fillet a la Playa \$20.99

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

Tilapia Cubana \$14.99

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



Grilled Tropical Lobster

& Shrimp Platter \$24.99

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 Fillet Platter \$20.99

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, and Garlic Jalapeno.

Caribbean Salad \$13.49

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 \$13.49
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

Jamaican Jerk Chicken Salad (spicy) \$16.49

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 \$14.99

Black Angus Steak Colombian Chorizo \$13.99

Chicken, or Tilapia \$13.49 Cheese & Veggie \$10.99

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



Twin Tropical Tacos

Tropical Lobster Taco \$19.99

Grilled Mahi Mahi Taco \$18.99

Seasoned and served in a soft corn tortilla, with Mild Pepper Jack

Cheese, Dressing, of Salsa, side of Guacamole, topped

with Sour Cream & **Tropical Chips**

Coconut Shrimp Taco \$13.49 Grilled Chrorizo Taco \$13.49

Greens, your choice Angus Steak Tips Taco \$14.99

Grilled Tilapia Taco \$13.49

Grilled Chicken Taco \$13.49



KID'S CORNER

Children under 10 years only. Over 10 years, add \$2.00

Fish Nuggets 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 ----- \$8.49 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

9
99
99
19
99
99
9
9
99
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

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 ----- \$3.99 Espresso with steamed whole milk & topping of milk froth
- Cappuccino ----- \$3.99 Equal parts of Espresso, Steamed Milk & Frothed Milk. Topped off with a touch of Cinnamon



Frozen Coffee Drinks

- **Iced Latte ----- \$3.99** Espresso and Milk served over Ice Cubes
- Creamy Latte frappe \$7.99 Espresso and Frappe, Blended Vanilla Ice Cream and your choice of two Flavors. Topped with Whip Cream.
- Americano ----- \$3.99 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.

(No Refills)

Hot Tea Coffee/Decaf (Freshly Brewed) ----- \$2.99

Iced Coffee (with milk) ----- \$2.99

Iced Tea (sweet or unsweet) ----- \$2.49

Bottled/Can Sodas ----- \$1.99 Milk ----- \$2.49

Chocolate Milk ----- \$2.99

Hot Chocolate ----- \$2.69

Coconut Water NEW ----- \$2.49

* Bottled Water





*	Agua Fresca (Ice Cubes)
	(Tropical Fruit Juices) \$4.99
*	CocoLime Refresher \$6.99
*	<u>Fresh Limeade</u> \$2.99
*	Smoothies (Blended Ice)
	Real Tropical Fruit \$4.99
	Add Milk & Whipped Cream - \$5.99
*	<u>Tropical Fruit Shakes</u> \$6.99
*	Traditional Milk Shakes \$5.99
*	Traditional Malts \$6.99

(No 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.