



DINNER MENU

Salads & Appetizers

Greens & Feta - \$11.50

Garden greens with Feta cheese, grilled pineapple, toasted almonds and mango dressing

Caesar & Croutons - \$8.50

Romaine lettuce, anchovy dressing, Parmesan cheese, garlic croutons

Boston & Bacon - \$ 9.50

Local growth lettuce, crispy bacon, boiled eggs, radish, walnuts and house vinaigrette.

Seafood & Salad - \$11.50

Mixed greens, calamari, shrimp, fish, mango vinaigrette, marinated onions

Carpaccio & Truffle - \$12.50

Thin sliced raw beef tenderloin with truffle mayonnaise, parmesan cheese, pine nuts and mixed greens

Soups & Warm Appetizers

Onions & Cheese - \$7.95

Classic traditional prepared soup with gouda cheese crouton

Today & Fresh - \$7.50

Specialty soup of the day

Calamari & Dip - \$ 9.50

Light flour dusted fried rings with lime aioli

Crab & Lime - \$16.50

Pan fried homemade crab cakes made from lump meat with served with a parsley – lime aioli

Reef & Ranch

All reef and ranch dishes are served with vegetables of the day. For the starch you can choose from; French fries, sautéed potatoes, baked potato or steamed white rice.

Catch & Creative - market price

What we received today from the fish monger, our chef creative impulse, prepared with market fresh ingredients

Grouper & Almonds - \$23.50

Pan-fried with almonds breaded grouper filet and our signature mango dip

Snapper & Lamoenchi - \$24.50

Snapper filet cooked to perfection served with a creamy lime sauce

Shrimp & Chicken - \$22.00

Coconut curry sauce together with marinated grilled chicken breast

Pork & Bacon - \$18.95

Marinated pork tenderloin wrapped in bacon served with creamy mushroom sauce

Lamb & Honey - \$25.00

Grilled lamb chops with a honey balsamic glaze, tomato mint relish

Korean & Beef - \$26.50

A delicious skewer Asian style with beef tenderloin tips spicy soy dip

Filet & Garlic - \$28.50

Grilled center cut beef tenderloin and herb-garlic butter

Pastas & Delicious

Penne & Tomatoes - \$21.50

Italian meatballs in tomato sauce topped with mozzarella cheese

Linguini & Seafood - \$23.50

Mahi-Mahi, shrimp, calamari, scallops blended in pomodoro sauce

Shrimp & Garlic - \$25.50

Sautéed shrimp in a garlic sauce with spaghetti and Parmesan cheese

Veggies & Pasta - \$18.95

In a tomato sauce blended with vegetables, mushroom, asparagus on a bed of penne pasta



Vegetarian delights:

- ✓ **Quinoa & Couscous - \$14.95**
Cucumber, tomatoes, peppers, olives, fresh mint, parsley, asparagus with tomato basil coulis
- ✓ **Mushrooms & Truffle - \$16.50**
On flat bread, grilled asparagus, caramelized onions and mozzarella cheese
- ✓ **Camembert & Cranberry - \$17.50**
Crisp golden fried cheese with a cranberry dip on a bed of garden greens
- ✓ **Crepes & Vegetables - \$17.50**
Filled with humus, mushroom, zucchini, bell pepper, eggplant, tomato basil coulis

Sweet & Delight

Vanilla & Chocolate - \$6.00
Vanilla ice-cream with chocolate sauce and whipped cream

Brownies & Baileys - \$8.50
With vanilla ice-cream and a warm Bailey – chocolate sauce

Cheese Cake & Raspberry - \$ 7.50
Cheese cake served with a raspberry sauce

Tiramisu & Amaretto - \$7.50
With vanilla ice-cream, Amaretto splash and whipped cream

All prices are in US dollars. 15% Service Charge and 6% local taxes will be added to your bill.

The 15% service charge is divided among all F&B employees. Additional gratuities are optional but appreciated.

Consuming raw or undercooked foods such as meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illness.