



## **Salads & Appetizers**

<b>Greens &amp; Feta</b> <i>Garden greens with Feta cheese, grilled pineapple, toasted almonds and mango dressing</i>	<b>\$11.50</b>
<b>Caesar &amp; Croutons</b> <i>Romaine lettuce, anchovy dressing, Parmesan cheese, garlic croutons</i>	<b>\$ 8.50</b>
<b>Mahi-Mahi &amp; Mango</b> <i>Mixed greens, calamari, shrimp, fish bites, mango vinaigrette, crispy onions</i>	<b>\$11.50</b>
<b>Calamari &amp; Curry</b> <i>Light flour dusted fried rings with a light curry dip</i>	<b>\$ 9.50</b>
<b>Carpaccio &amp; Truffle</b> <i>Thin sliced raw beef tenderloin with truffle mayonnaise, Parmesan cheese, pine nuts and mixed greens</i>	<b>\$12.50</b>

## **Soups & Warm Appetizers**

<b>Onions &amp; Cheese</b> <i>Classic traditional prepared soup with Gouda cheese crouton</i>	<b>\$ 7.95</b>
<b>Today &amp; Fresh</b> <i>Specialty soup of the day</i>	<b>\$ 7.50</b>
<b>Chicken &amp; Marmalade</b> <i>Home-made chicken croquette with a pear orange marmalade</i>	<b>\$12.95</b>
<b>Crab &amp; Lime</b> <i>Pan fried homemade crab cakes made from lump meat with served with a parsley – lime aioli</i>	<b>\$16.50</b>

## **Reef & Ranch**

<b>Catch &amp; Creative</b> <i>What we received today from the fish monger, our chef creative impulse, prepared with market fresh ingredients</i>	<b>market price</b>
<b>Grouper &amp; Almonds</b> <i>Deep fried with almonds breaded grouper filet and our signature mango dip</i>	<b>\$23.50</b>
<b>Snapper &amp; Lamoenchi</b> <i>Snapper filet cooked to perfection on the chef's secret way, served with a creamy lime sauce</i>	<b>\$24.50</b>
<b>Shrimp &amp; Chicken</b> <i>Jumbo butterfly shrimp hand dipped in batter flavored with Captain Morgan rum, coconut flakes, together with grilled chicken breast and Piña Colada dipping sauce</i>	<b>\$22.00</b>
<b>Pork Tenderloin "Touring"</b> <i>In olive oil marinated grilled pork tenderloin served with a mushroom sauce</i>	<b>\$18.95</b>
<b>Lamb &amp; Honey</b> <i>Cross hatch grilled lamb chops with a honey – thyme sauce</i>	<b>\$25.00</b>
<b>BBQ &amp; Beef</b> <i>A delicious skewer with beef tenderloin tips, onions, peppers and a homemade BBQ glaze</i>	<b>\$26.50</b>
<b>Filet &amp; Garlic</b> <i>Grilled center cut beef tenderloin and herb-garlic butter</i>	<b>\$28.50</b>



## ***Pastas & Delicious***

<b><i>Penne &amp; Tomatoes</i></b>	<b>\$21.50</b>
<i>Italian sausage blended in tomato sauce served with Penne pasta topped with mozzarella cheese</i>	
<b><i>Tagliatelle &amp; Creole</i></b>	<b>\$23.50</b>
<i>Broiled Mahi-Mahi, shrimp, calamari, scallops blended in Creole sauce</i>	
<b><i>Shrimp &amp; Garlic</i></b>	<b>\$25.50</b>
<i>Sautéed jumbo shrimp in a creamy garlic sauce with spaghetti and Parmesan cheese</i>	

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

## ***Vegetarian delights:***

<b><i>Quinoa &amp; Cucumbers</i></b>	<b>\$14.95</b>
<i>Appetizer salad with chopped tomatoes, black olives, roasted peppers and grilled asparagus</i>	
<b><i>Stuffed Mushrooms &amp; Truffle Butter</i></b>	<b>\$16.50</b>
<i>Appetizer with grilled asparagus and a creamy Parsley sauce</i>	
<b><i>Camembert &amp; Cranberry</i></b>	<b>\$17.50</b>
<i>Crisp golden fried cheese with a cranberry dip on a bed of garden greens</i>	
<b><i>Veggies &amp; Pasta</i></b>	<b>\$18.95</b>
<i>In a tomato sauce blended vegetable ratatouille on a bed of penne pasta</i>	
<b><i>Potato &amp; Potato</i></b>	<b>\$15.50</b>
<i>Trio stuffed baked potatoes on bed of mixed vegetables</i>	

## ***Sweet & Delight***

<b><i>Vanilla &amp; Chocolate</i></b>	<b>\$ 6.00</b>
<i>Vanilla ice cream with chocolate sauce and whipped cream</i>	
<b><i>Brownies &amp; Baileys</i></b>	<b>\$ 8.50</b>
<i>With vanilla ice-cream and a warm Bailey – chocolate sauce</i>	
<b><i>Cheese &amp; Strawberries</i></b>	<b>\$ 7.50</b>
<i>Fried cheese cake served with a strawberry sauce</i>	
<b><i>Tiramisu &amp; Amaretto</i></b>	<b>\$ 7.50</b>
<i>With vanilla ice-cream, Amaretto splash and whipped cream</i>	
<b><i>Coffee &amp; Liquor</i></b>	<b>\$ 6.50</b>
<i>Irish, French, Italian, Spanish, Russian and Caribbean</i>	
<i>Please ask your server for your specific liquor request</i>	

\*15% Service Charge, 1.5% tax & 2% Health Levy will be added to your bill\*  
The 15% service charge is divided among all F&B employees. Additional gratuities are optional but appreciated.