

# Cold Appetizers

	Us \$
<b>Two Tuna</b> Combination of tuna tartar & tuna carpaccio	13.50
<b>Goat Cheese Medallions</b> Goat cheese on roasted Bell pepper, topped with a red onion chutney, finished with Balsamic syrup	13.50
<b>Beef Carpaccio</b> Marinated beef tenderloin, finished with Bacon Bits, sundried tomato tapenade, topped with gourmet lettuce	12.50
<b>Smoked Mahi Mahi</b> Smoked Mahi, stuffed with cream cheese, black sesame seeds & ginger, served with a vanilla-soy sauce syrup	14.-

# Hot Appetizers

<b>Seafood Ragout</b> Delicious seafood stew, served in a "Bouchee a la reine" ( puff pastry basket), accompanied by a refreshing small salad	13.50
<b>Vanilla Skewered Scallops</b> Scallops on a vanilla bean, served on caramelized Belgian endives, complemented by a saffron mayonnaise	14.-
<b>Escargots &amp; Mushrooms</b> Mushroom caps filled with garden snails, sautéed with garlic and fresh herbs, gratinated with Parmesan cheese	12.50
<b>Dutch Crab Cakes</b> Dutch style crab cakes, served with a sweet chili sauce	12.50

No service charge is added to your check, tipping is at your discretion  
For groups of 8 or more, a 15% service charge is added for your convenience

# Salads

	Us \$
<b>Barefoot Salad</b> Gourmet lettuce, topped with smoked chicken breast, Parma ham and chunks of Blue cheese	13.50
<b>Greek Salad</b> Feast of gourmet lettuce, topped with crumbled feta cheese, onions and black olives, finished with vinaigrette	12.50
<b>Prosciutto &amp; Melon</b> Delight of Parma ham & melon, served with arugula, completed with a bellpepper reduction	12.50
<b>Caesar Salad</b> Romaine lettuce tossed with Caesar dressing, topped with anchovies, garlic croutons and grated parmesan cheese	10.50

# Soups

<b>Dijon Mustard Soup</b> Light creamy soup made with Dijon mustard, served with smoked salmon strips	7.-
<b>Tomato Soup</b> Home made tomato soup with a swirl of Basil oil	6.-
<b>Lobster Cappuccino</b> Lobster Bisque finished with a vanilla froth	8.50
<b>Double Tomato</b> Combination of pomodori soup and a tomato-mozzarella salad	12.50

No service charge is added to your check, tipping is at your discretion  
For groups of 8 or more, a 15% service charge is added for your convenience

# Fish Mains

	Us \$
<b>Caribbean Grouper</b> Grouper filet topped with mango cream cheese, served with a light spicy mango sauce	24.50
<b>Tropical Mahi Mahi</b> Grilled filet of Mahi, accompanied by a home made fresh fruit salsa	27.50
<b>Blue Cheese Shrimp</b> Jumbo shrimp served in a blue cheese sauce	29.50
<b>Red Snapper Italiano</b> Red Snapper filet, topped with a crust of panko, buffalo mozzarella and basil, complemented by a vibrant chunky tomato sauce	26.50
<b>Grouper Romana</b> Grouper under a crust of Parmesan cheese, served on a bed of pasta tossed with a light spicy sauce of black olives, tomatoes & capers	26.50
<b>Tuna Pepper Steak</b> Peppered tuna steak paired with a sesame teriyaki sauce	28.-
<b>Romance Of The Sea</b> Combination of Grouper, Snapper & Mahi, served with a vanilla- saffron sauce	29.50
<b>Shellfish Trio</b> Marriage of lobster, shrimp and scallops in a delightful lobster sauce	39.50

## Side orders

All 3.50

French Fries, Rice, Vegetables etc.

Extra Order Of Bread Or An Extra Plate To Share

No service charge is added to your check, tipping is at your discretion  
For groups of 8 or more, a 15% service charge is added for your convenience

# Meat Mains

	Us \$
<b>Chicken &amp; Pineapple</b> Chicken Breast sautéed with vegetables & pineapple, in an oriental sweet & sour sauce, served with rice	26.50
<b>Tenderloin &amp; Truffle</b> Tournedos served with a sauce of truffle & forest mushrooms	34.50
<b>Duet Of Lamb</b> Symphony of rack of lamb and leg of lamb, finished with a red wine-thyme sauce	39.50
<b>Sirloin Steak</b> Beef sirloin complemented by a dark rum-pepper sauce	29.50
<b>Pork Tenderloin Chimichurri</b> Pork tenderloin, marinated overnight in chimichurri sauce, served with sweet corn and thyme "au jus"	27.50
<b>Sautéed Beef Tips</b> Beef tips sautéed with broccoli in an oriental oyster sauce	26.50
<b>Burgundy Beef Stew</b> Beef stewed for hours with red Burgundy and silver onions, chef Gerco's grandma's recipe!	28.-

# Vegetarian Mains

<b>Goat Cheese Tempura</b> Seasoned vegetables in tempura batter, topped with chunks of goat cheese	21.50
<b>Zucchini Parmigiana</b> "Lasagna" of zucchini, Mozzarella and Parmesano Reggiano, served in a Marinara sauce and Basil... Bon Appetito!	19.50

No service charge is added to your check, tipping is at your discretion  
For groups of 8 or more, a 15% service charge is added for your convenience

# Desserts

	Us \$
<b>Amaretto Peach Cheese Cake</b> Life is good! Cheesecake of peach & Amaretto, accompanied by a scoop of yoghurt ice cream, need we say more?	8.50
<b>Chocolate Mousse</b> Chocolate mousse, served with vanilla ice cream, finished with orange sauce	7.50
<b>Coffee Crème Brûlée</b> Coffee flavored crème brûlée, served with Tia Maria'd cream	7.50
<b>Let's Go Nuts</b> Scoops of walnut, hazelnut & pistachio ice cream, served with caramel sauce	7.50
<b>Chocolate Brownie</b> Homemade brownie, served with vanilla ice cream	7.-
<b>Grand Dessert</b> Chef's selection of different desserts, perfect to share	9.50
<b>Dame Blanche</b> Vanilla ice cream served with chocolate sauce	7.-
<b>Fresh Fruit Salad</b> Seasonal fruit salad served with a scoop of strawberry sherbert	7.-
<b>Espresso Martini</b> It is your vacation... Enjoy! Vanilla vodka, Kahlua, Bailey's & a shot of Espresso	9.-

## Taxi?

If you need a taxi, let us know, and we will gladly call one for you!

No service charge is added to your check, tipping is at your discretion  
For groups of 8 or more, a 15% service charge is added for your convenience