





RESERVATIONS REQUIRED

ENTRÉES

entrée pricing includes soup, salad, entrée with vegetable du jour, one side (below) and dessert

Fresh Catch of the Day \$49

cooked to your liking! grilled, baked, blackened or lightly battered and fried

Lobster (seasonal) \$65

local lobster, steamed and served with drawn butter

Steak \$68

8oz USDA filet mignon, seasoned and grilled

Rack of Lamb \$56

french-trimmed rack from new zealand, grilled and basted with our raspberry garlic mint jelly

Mushroom Risotto \$32

creamy risotto, button mushrooms, cherry tomatoes, charred asparagus add grilled chicken \$12, tofu \$14, grilled fish \$21, mango shrimp \$21

Grilled Pork Chops \$56

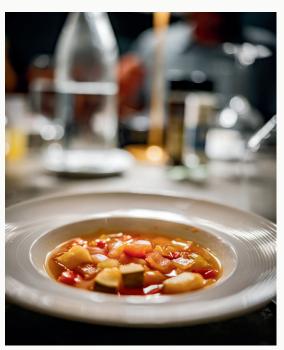
garlic mushroom center-cut double bone loin chop with sweet potato mash

Asian Sticky Ribs \$46

delectable baby back pork ribs, slow cooked with Asian spice with truffle mashed potatoes









SIDES

please choose one of the following sides:

bahamian peas & rice baked potato chunky parsley potatoes french fries