



DINNER MENU





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

\$65 Lobster (seasonal)

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

Chicken \$42

full breast, perfectly seasoned - grilled, baked, blackened or lightly battered and fried

Grilled Pork Chop \$56

garlic mushroom center-cut double bone loin chop with truffle mashed potatoes

Mushroom Risotto \$32

creamy risotto, button mushrooms, cherry tomatoes, charred asparagus

Shrimp Alfredo \$56

with carrots, haricot verts, cherry tomato, & basil



^{*}Prices do not include 15% gratuity, 10% VAT, or 1.8% facility fee.





SIDES

please choose one of the following sides:

bahamian peas & rice baked potato chunky parsley potatoes french fries rosemary fingerling potatoes