



SCAN ME

RESERVATIONS REQUIRED. TWO SEATINGS: 6PM OR 8PM

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

ENTRÉES

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

Filet Mignon \$68

8oz USDA filet mignon, seasoned and grilled

Shrimp Alfredo \$68

fettuccini alfredo pasta with fresh shrimp

Rack of Lamb \$56

French-trimmed New Zealand rack, grilled & basted with our raspberry garlic mint jelly

Mushroom Risotto* \$32

creamy risotto, button mushrooms, cherry tomatoes, charred asparagus

Grilled Pork Chop \$56

center-cut, double-bone loin chop grilled with mushroom cream sauce, sweet potato mash

Eggplant Parmesan \$32

crispy eggplant, buffalo mozzarella, with marinara sauce

Chicken \$42

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

Baby Back Ribs \$46

par-boiled for tenderness, grilled for flavor, baked finish to fall off the bone, basted with classic barbecue sauce

Ahi Tuna \$60

sashimi grade tuna, blackened, seared rare

Roasted Vegetables* \$46

colorful oven roasted vegetables simply prepared with light olive oil, salt and pepper, served with your choice of white or brown rice

Ribeye Steak \$48

12oz USDA ribeye, seasoned and grilled

**add grilled chicken \$12, tofu \$14, grilled fish \$21, mango shrimp \$21*



SIDES

please choose one of the following sides:

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

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