



SCAN ME

RESERVATIONS REQUIRED. TWO SEATINGS: 6:30PM OR 8:30PM

*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.