



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

Cornish Hen \$44

Roasted, golden-brown Cornish Hen, glazed with orange marmalade

Baby Back Ribs \$46

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

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

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

Fresh Catch of the Day \$49

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

Rack of Lamb \$56

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

Lobster (seasonal) \$65

local lobster, steamed and served with drawn butter

Filet Mignon \$68

8oz USDA filet mignon, seasoned and grilled



SIDES

please choose one of the following sides:

Bahamian Peas & Rice

Baked Potato

Baked Sweet Potato

Creamy Corn Risotto

French Fries

Rosemary Fingerling Potatoes



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