

*Main Dining Menu*

*Appetizers*

*Chilled Gazpacho*

Served With Lime Scented Sour Cream

*Conch Chowder*

Local Bahamian Conch, Tomato, Boniato & Cumin

*Tuscan Arugula Salad*

Shaved "Reggiano" Parmesan Cheese, Olive Oil, Lemon & Balsamic Glaze

*Carpaccio of Golden & Red Beets*

Orange Vinaigrette, Feta Cheese & Roasted Pine Nuts

*Gorgonzola, Caramelized Pear, Walnut & Organic*

*Bahamian Spinach Salad*

With Home Made Honey Mustard Vinaigrette

*Jumbo Crab Cake*

Red Pepper Confit & Bearnaise Sauce

*Thai Style Stone Crab & Lobster Spring Rolls*

With Mascarpone Cheese, Chopped Herbs & Sweet Chili Dipping Sauce

*West Indies Crab Salad*

Blue Swimmer Crab Meat, White Balsamic Vinegar, Sweet Onion, Chopped Arugula,  
Oven Roasted Tomatoes & Cajun Mayonnaise

*Main Dining Menu*

*Entrees*

*Local Yellow Fin Tuna Steak*

Pan Seared Served Very Rare With Seaweed Salad, Orange Segments, Scallions & Wasabi Cream

*Roasted Bahamian Lobster Tail*

With Green Basil Butter

*Pan Seared Local Grouper*

Baby Lima Beans & White Balsamic Drizzle

*Fettuccine 'Rosso, Bianco & Verde'*

With Sun Dried Tomatoes, Imported Buffalo Mozzarella Arugula, Mild Chili & Reggiano Parmesan

*'Junkanoo' Capellini*

Sauteed Baby White Shrimp In Spicy Arrabiata Sauce With Preserved Lemon and 'Gremolata'

*Crispy Pan Seared "Almost Boneless" Chicken*

Mashed Potatoes, Steamed Asparagus and Citrus Herb Bearnaise

*Cider Brined Pork Tenderloin*

Goat Cheese Mashed Potatoes, Crispy Onions, Prune & Apple Relish

*Curried Colorado Lamb Chops*

Toasted Cous Cous Salad, Marinated Cucumber & Yogurt Mint Sauce

*Grilled Angus Beef Tenderloin*

Blackened Onions, Roasted Fingerling Potatoes & Aged Balsamic Vinegar