



DINNER MENU

Salads & Appetizers

Greens & Feta - \$11.50

Garden greens with Feta cheese, grilled pineapple, toasted almonds and mango dressing

Caesar & Croutons - \$8.50

Romaine lettuce, anchovy dressing, Parmesan cheese, garlic croutons

Mahi-Mahi & Mango - \$11.50

Mixed greens, calamari, shrimp, fish bites, mango vinaigrette, crispy onions

Calamari & Curry - \$9.50

Light flour dusted fried rings with a light curry dip

Carpaccio & Truffle - \$12.50

Thin sliced raw beef tenderloin with truffle mayonnaise, parmesan cheese, pine nuts and mixed greens

Soups & Warm Appetizers

Onions & Cheese - \$7.95

Classic traditional prepared soup with gouda cheese crouton

Today & Fresh - \$7.50

Specialty soup of the day

Chicken & Marmalade - \$12.95

Home-made chicken croquette with a pear orange marmalade

Crab & Lime - \$16.50

Pan fried homemade crab cakes made from lump meat with served with a parsley – lime aioli

Reef & Ranch

Catch & Creative - market price

What we received today from the fish monger, our chef creative impulse, prepared with market fresh ingredients

Grouper & Almonds - \$23.50

Deep fried with almonds breaded grouper filet and our signature mango dip

Snapper & Lamoenchi - \$24.50

Snapper filet cooked to perfection on the chef's secret way, served with a creamy lime sauce

Shrimp & Chicken - \$22.00

Jumbo butterfly shrimp hand dipped in batter flavored with Captain Morgan rum, coconut flakes, together with grilled chicken breast and piña colada dipping sauce

Pork Tenderloin "Touring" - \$18.95

In olive oil marinated grilled pork tenderloin served with a mushroom sauce

Lamb & Honey - \$25.00

Cross hatch grilled lamb chops with a honey – thyme sauce

BBQ & Beef - \$26.50

A delicious skewer with beef tenderloin tips, onions, peppers and a homemade BBQ glaze

Filet & Garlic - \$28.50

Grilled center cut beef tenderloin and herb-garlic butter

Pastas & Delicious

Penne & Tomatoes - \$21.50

Italian sausage blended in tomato sauce served with penne pasta topped with mozzarella cheese

Tagliatelle & Creole - \$23.50

Broiled Mahi-Mahi, shrimp, calamari, scallops blended in creole sauce

Shrimp & Garlic - \$25.50

Sautéed jumbo shrimp in a creamy garlic sauce with spaghetti and parmesan cheese

All reef and ranch dishes are served with vegetables of the day. For the starch you can choose from; French fries, sautéed potatoes, baked potato or steamed white rice.



Vegetarian delights:

- ✓ **Quinoa & Cucumbers - \$14.95**
Appetizer salad with chopped tomatoes, black olives, roasted peppers and grilled asparagus
- ✓ **Stuffed Mushrooms & Truffle Butter - \$16.50**
Appetizer with grilled asparagus and a creamy parsley sauce
- ✓ **Camembert & Cranberry - \$17.50**
Crisp golden fried cheese with a cranberry dip on a bed of garden greens
- ✓ **Veggies & Pasta - \$18.95**
In a tomato sauce blended vegetable ratatouille on a bed of penne pasta
- ✓ **Potato & Potato - \$15.50**
Trio stuffed baked potatoes on bed of mixed vegetables

Sweet & Delight

Vanilla & Chocolate - \$6.00
Vanilla ice-cream with chocolate sauce and whipped cream

Brownies & Baileys - \$8.50
With vanilla ice-cream and a warm Bailey – chocolate sauce

Cheese & Strawberries - \$7.50
Fried cheesecake served with a strawberry sauce

Tiramisu & Amaretto - \$7.50
With vanilla ice-cream, Amaretto splash and whipped cream

Coffee & Liquor - \$6.50
Irish, French, Italian, Spanish, Russian and Caribbean. Please ask your server for your specific liquor request

All prices are in US dollars. 15% Service Charge and 6% local taxes will be added to your bill.

The 15% service charge is divided among all F&B employees. Additional gratuities are optional but appreciated.

Consuming raw or undercooked foods such meat, poultry, fish, shellfish or eggs may increase your risk of foodborne illness.