



## **Appetizers \$8**

### *Conch Fritters*

*House made Bahamian conch fritters served with  
Chipotle honey dipping sauce*

### *Shrimptini*

*5 jumbo shrimp cooked to perfection  
and served in a martini glass  
with a spicy cocktail sauce*

### *Fried Calamari*

*Lightly breaded rings and  
tentacles tossed in olive, garlic  
pepperoncini and lemon juice*

### *Soup du Jour \$4*

*Fresh homemade Chef's special*

## **Robert Mondavi Wine Special**

*Mini Bottle \$9*

*Cabernet Sauvignon      Chardonnay      Merlot*

## **Beverages**

*Ice Tea or Coffee*

*Draft or Bottled Beer*

*Fountain Drinks*

*Wine*

*Full Bar – Ask Server for your favorite cocktail*

*Kids menu available for our guests 9 and under.*

## **Entrees'**

*All entrees include Rolls, Salad and Chef's accompaniments.*

*New York Strip or Ribeye* **\$20**

*Add one or more finishes:  
Mushrooms, onions, or Rosemary and  
roasted garlic compound butter*

*Chicken Franchise* **\$17**

*Chicken breast dipped in egg batter, sautéed with plum tomatoes,  
fresh basil and scallions finished with a Sherry butter sauce*

*Slow Roasted Pork Loin* **\$16**

*Topped with a mushroom Marsala sauce*

*Grilled Mahi Mahi* **\$18**

*Served with a chipotle  
lime sauce*

*Tuna Au Pouivre* **\$18**

*Peppercorn encrusted with a  
brandy cream sauce*

*Shrimp Scampi* **\$18**

*5 Argentinian red prawns sautéed with olive oil and garlic finished with  
white wine and fresh lemon served on a bed of angel hair pasta*

## **Chef's Dessert** **\$5**

*Key Lime Pie*

*Sweet and tart*

*New York Style Cheesecake*

*with strawberries and fresh whipped crème*

*Brownie Sundae*

*Warm, homemade brownie with vanilla ice cream,  
fresh whipped cream and a chocolate drizzle with a cherry on top*

**Consumer Advisory – Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.**