



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

Mahi Florentine **\$18**

*Sautéed Mahi with spinach,
plum tomatoes and fresh basil
in a white wine butter sauce*

Hunter's Chicken Breast **\$17**

*Grilled chicken topped with a
bacon and wild mushroom sauce*

Seared Pork Loin **\$16**

*Pan seared pork medallions
layered with sautéed apples
and Brie cheese, drizzled with
a honey brandy glaze*

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*

Horseradish Encrusted Grouper **\$18**

Served on a bed of wilted spinach and vanilla rum sauce, topped with fried leeks

Chef's Dessert **\$5**

Key Lime Pie

Sweet and tart

Chocolate and Peppermint Cake

Served warm with a white chocolate sauce

New York Style Cheesecake

*with strawberries and fresh
whipped crème*

Apple Turnover

*Warm, spiced apple filling inside a crisp puff
pastry drizzled with a caramel sauce*

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.