



## **Appetizers \$8**

### **Conch Fritters**

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

### **Coconut Shrimp**

*Served with an orange marmalade 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*

### **Artichoke Franchise**

*Artichoke hearts dipped in egg batter, sautéed and finished with a lemon sherry butter*

### **Soup du Jour \$4**

*Fresh homemade Chef's special*

## **Robert Mondavi Wine Special**

### **Mini Bottle \$9**

*Cabernet Sauvignon*

*Chardonnay*

## **House Wines - Woodbridge**

*Chardonnay*

*Merlot*

*Cabernet Sauvignon*

*Moscato*

*Pinot Grigio*

*White Zinfandel*

## **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*

***6 ounce Flat Iron Steak***                      **\$18**

*Grilled to perfection, sliced and served with a red wine and butter reduction*

***Pork Schnitzel***                      **\$16**

*Breaded pork medallions pan-fried  
and served with braised red cabbage*

***Grilled Pork Ribeye***                      **\$18**

*Served with a Dijon marsala sauce*

***Shrimp and Scallop Pesto***    **\$18**

*Sauteed in a light pesto cream sauce  
with tomatoes and scallions served  
on a bed of angel hair pasta*

***Lobster Ravioli and Shrimp***    **\$18**

*Tossed in a light alfredo sauce*

***Seared Chicken Breast***    **\$17**

*Topped with brandied apples and Brie cheese*

***Poached Salmon***                      **\$18**

*Topped with a tomato and avocado salsa*

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

*Served on a bed of fried spinach and  
topped with a Cajun compound butter*

***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 Brownie Sundae***

*with fresh whipped cream and a cherry*

***Triple Chocolate Delight***

*Belgian chocolate bowl filled with  
decadent chocolate mousse and  
topped with chocolate shavings*

***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.