



## **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*

*Pork Schnitzel \$16*

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

*Chicken Roulade \$17*

*Chicken breast filled with cream  
cheese, sundried tomatoes, and  
fresh basil lightly breaded and  
pan fried*

*Shrimp and Scallop Pesto \$18*

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

*Poached Salmon \$18*

*Topped with a tomato and  
avocado salsa*

*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*

*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.