

STARTERS

SHRIMP COCKTAIL horseradish lime cocktail sauce & mango relish	13.00
TUNA TARTAR cornichons, capers, Dijon mustard & extra virgin olive oil	13.00
LUMP CRAB CAKES grilled zucchini, fennel slaw & spicy mayonnaise	16.00
CALAMARI SALAD tomatoes, olives, roasted peppers, field greens & vinaigrette	12.00
MARTINI CHOPPED SALAD apples, walnuts, hearts of palm, tomatoes, cucumbers, boiled egg, olives, shaken in a Chopin vodka ranch dressing	12.00
HEART OF CAESAR romaine lettuce, homemade dressing, parmesan, croutons & anchovies	10.00
ARUGULA SALAD avocado, tomatoes, cucumbers, olives & feta cheese	9.50
BEEF CARPACCIO tomato-caper relish, shaved parmesan & mustard dressing	11.00
ONION SOUP gratinated provolone cheese	8.00
LOBSTER BOUILLABAISSÉ scallops, mussels, grouper, saffron potatoes in a lobster broth served with toast & spicy “rouille”	14.00

SIDE DISHES

HOME-MADE FRENCH FRIES truffle mayonnaise	6.00
GARLIC MASHED POTATOES parmesan cheese & rosemary	6.00
POTATOES GRATIN cooked in a cast iron skillet	6.00
CREAM OF SPINACH béchamel sauce & nutmeg	6.00
RATATOUILLE eggplant, zucchini, tomatoes, onions, peppers & thyme	6.00
ASPARAGUS & MUSHROOMS sautéed garlic, parsley & balsamic glaze	6.00
TOMATO & AVOCADO SALAD sweet onion & lemon vinaigrette	6.00

MAIN COURSE

OUR MEATS ARE PREPARED ON OUR MESQUITE WOOD BURNING GRILL, YOUR CHOICE OF AROMATIC BUTTER , CHIMICHURRI, PEPPERCORN SAUCE OR BEARNAISE	
DRY AGED RIB EYE STEAK* 16 ounce Certified Black Angus Beef aged a minimum of 21 days	42.00
FILET MIGNON* 8 ounce Certified Black Angus Beef tenderloin cut	33.00
NEW YORK STRIP LOIN 12 ounce Certified Black Angus Beef	30.00
HANGER STEAK 10 ounce Certified Black Angus Beef better known as butcher steak	28.00
SHORT RIB OF BEEF braised in Malbec wine, garlic & thyme, mashed potatoes	29.00
LAMB T-BONE* black mission figs & goat cheese on crostini	38.00
FREE RANGE CHICKEN rubbed mustard, fresh herbs & Pinot Noir sauce	27.00
SUNSET SURF & TURF** 5 ounce hanger steak & 8 ounce lobster tail	49.00
COLOSSAL GARLIC SHRIMP AIOLI saffron risotto, asparagus & mushrooms	32.00
PECAN CRUSTED GROUPER mild jalapeños plantain crust & tomato-cilantro sauce	31.00
FILLET OF SALMON lavender butter sauce, grilled zucchini & fennel	33.00
SEABASS FILLET* glazed balsamic mustard, chimichuri & herb polenta	33.00
CARIBBEAN LOBSTER TAIL* 8 ounce tail lemon & butter 2 X 8 ounce tail (for AIP surcharge \$40)	35.00 65.00

DESSERTS

MOLTEN VALRHONA CHOCOLATE SOUFFLE vanilla ice cream	12.50
CRÈME BRULÉE vanilla, lavender & honey	8.00
CHOCOLATE DECADENCE caramel sauce	9.00
APPLE & PRUNE CLAFOUTI served warm in a skillet	8.00
COCONUT FLOATING ISLAND vanilla custard cream, roasted almond & caramel sauce	8.00
MARBLE CHEESE CAKE coffee Kahlua sauce	9.00
ICE CREAM OR SORBET	7.00

“ALL INCLUSIVE”

Please feel free to choose one starter, one main course to include one side dish and one dessert.
*We have marked some exclusive high cost items to indicate that there is a surcharge of \$8 per *

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

A 15% service charge will be added to all checks and distributed to all food and beverage staff. A sales tax will be added to the total check amount. Prices are in U.S. Dollars.