

Soups

Vietnamese Beef Broth with Noodles, Scallion & Cilantro \$9

Caicos Red Conch Chowder \$8

Salads

*Chilled Iceberg Wedge with Baby Rock Shrimp
& Creamy Blue Cheese Dressing \$12*

*Grilled Fennel & Warm Goat Cheese on
Arugula with Balsamic Vinaigrette \$9*

*Fresh Mozzarella Filled Vine Ripened Tomatoes
with Kalamata Pesto Vinaigrette \$12*

*Crisp Romaine Lettuce tossed with Garlic Caesar Dressing
& Shaved Parmesan Cheese \$8*

Tasting Plates

*Chili Steak Wraps with Soft Grilled Tortillas,
Hummas, Tomato & Red Onion \$12*

*Yellow Fin Tuna Spring Rolls
with Lime & Soy Dipping Sauce \$14*

*Pan Seared Scallops in Citrus Ginger Butter
over Julienned Vegetables & Arugula \$14*

*Turks & Caicos Conch Ceveche
Marinated in Sesame Oil & Citrus \$12*

*Golden Tempura Shrimps with
Grilled Pineapple & Sweet & Sour Dipping Sauce \$12*

Caramelized Pear with Gorgonzola, Arugula & Croutons \$11

Entrees

*14oz Rib Eye Steak with Cognac Mushroom Cream Sauce,
Grilled Portobello's & Garlic Mashed Potatoes \$36*

*8oz Black Angus Filet of Beef with Green Peppercorn Sauce,
Home Cut Fries, & Char-Grilled Asparagus \$36*

*Red Thai Chicken & Vegetable Curry over
Jasmine Rice with Cooling Cucumber Raita \$25*

*Pan Fried Filet of Atlantic Salmon with Kalamata Tapenade,
served with Vegetables & Jasmine Rice \$27*

*Rare Seared Tuna over Grilled Bok Choy & Jasmine Rice,
with Rum, Citrus & Soy Dipping Sauce \$29*

*Mahi-Mahi en Papillote with Wild Mushrooms &
Tarragon Butter, Sautéed Vegetables & Jasmine Rice \$25*

*Grilled Balsamic Marinated Portobello's, layered with
Roasted Red Pepper, Zucchini & Herbed Goat Cheese,
served with Rosemary Home Cut Fries \$22*

*Shrimp Penne Pasta
with Creamy Garlic Sauce \$27*