



Easter Menu

STARTERS

CONCH CHOWDER | 18 **G**

Traditional Bahamian Style Chowder
in a Spicy Tomato Broth

BUTTERNUT SQUASH SOUP | 16

Herbs, Butternut Squash

WARM GOAT CHEESE | 22

Marcona Almond Crust, Amarena Cherries

SHRIMP COCKTAIL | 22 **G**

Lemon/Lime Wedge, Cocktail Sauce

LUMP CRAB CAKES | 24

Jicama Slaw, Chipotle Aioli

SPRING SALAD | 18

Mixed Greens, Mandarin Oranges, Raspberries,
Dry Canberries, Feta Cheese, Pecans, Champagne
Citrus Vinaigrette

BUTTERFLY SALAD | 19

Mixed Greens, Blue Cheese, Pecans Caramelized
Onions, Carrots, Mango Balsamic Vinaigrette

CAESAR SALAD | 19

Romaine, Parmesan Cheese, Brioche Croutons,
House Caesar Dressing

TOMATO & MOZZARELLA SALAD | 19 **G**

Fresh Florida Tomato, Fresh Mozzarella Balsamic
Virgin Olive Oil, Fresh Basil

ENTREES

EASTER HAM | 42 **G**

Yukon Gold Mashed Potatoes, Tri Color Baby Carrot

MAHI MAHI | 48 **G**

Key Lime Butter, Yukon Gold Mashed Potatoes, Broccolini
Choice of: Grilled or Blackened

*HERB ROAST LAMB CHOP | 56 **G**

Grilled Lamb Chops, Rum Raisin Béchamel Sauce, Smoked Celery Root, Tri Color Baby Carrot

CARIBBEAN JERK CHICKEN | 46

Marinated Bone-In Breast, Pineapple Chutney, Coconut Rice, Seasonal Vegetables

GRILLED SALMON | 52

Grilled Salmon, Lemon and Capers Butter Sauce, Coconut Rice, Asparagus

YELLOWTAIL FRANCAISE | 48

Lightly Battered Filets Sautéed, Lemon and Capers Butter Sauce, Yukon Gold Mashed Potatoes, Broccolini

SEAFOOD FRUTTI DI MARE | 45

Linguini Pasta, Shrimp, Fish, Scallop, Spicy Tomato Sauce, Parmesan Cheese

*SCALLOP RISOTTO | 54 **G**

Parmesan Risotto, Roasted Red Pepper Brandy Cream Sauce | Sub Shrimp

*FILET MIGNON | 59 **G**

Onion Marmalade, Red Wine Demi, Yukon Gold Mashed Potatoes, Asparagus

* Consuming raw or uncooked foods may increase your risk of food borne illness, especially if you have certain medical conditions.
Prices do not include applicable sales tax and gratuity. 20% gratuity will be added to all checks.

G - Gluten Free

