



APPETIZERS

CHEF'S SIGNATURE CEVICHE (F, O)
24
local hog snapper, onions, sweet potato, choclo, rustic chips, leche de tigre

JUMBO SHRIMP COCKTAIL (S)
23
herb poached, classic horseradish cocktail sauce

RED AND YELLOW BEET SALAD (D)
20
peppery greens, goat cheese, orange segments, pumpkin seeds and chili oil with citrus dressing

HOUSEMADE EMPANADAS (D, E, G)
18
braised organic chicken, roasted corn black beans, queso fresco, cilantro, huancaína

ICEBERG WEDGE (D, G, O)
20
maytag blue cheese, pear, crispy shallots, baby heirloom tomatoes, smoked lardons and chive with crème fraiche

ENTREES

FRESH FISHERMAN'S CATCH (F)
52
pan seared, fresh local fish, citrus sauce

SUGO RIGATONI (D, G, GA, O)
32
dry age beef, wild mushrooms, truffle panko

FILET MIGNON (D)
82
10 oz. filet, private linz heritage angus, truffle butter

VEGAN MOUSSAKA (V)
30
roasted eggplant, vegan bolognese, fresh herbs

BAHAMIAN FRESH LOBSTER (D, S)
M.P.
whole grilled fresh lobster, herb butter, grilled lemon

ROTISSERIE CHICKEN (D)
40
herb roasted chicken, pan jus

SIDES

TRUFFLE FRIES (D)
15

WHIPPED POTATOES (D)
14

GRILLED BROCCOLINI (GA, O)
14

GRILLED VEGETABLE BOARD (V)
15

DESSERTS

NEW YORK STYLE CHEESECAKE (D, E, G)
21
mixed berries, strawberry sorbet

LEMON TART & SORBET (D, E, G)
18
torched French meringue

HAZELNUT CHOCOLATE CAKE (D, E, G, N)
22
chocolate glazed creamy hazelnut filling

ASSORTED SORBET (VO)
14
chef's choice of freshly made sorbet

Allergy Matrix: Gluten (G), Shellfish (S), Eggs (E), Dairy (D), Nut (N), Seed (SE), Garlic (GA), Onion (O), Fish (F), Cilantro (C), Vegan (V)

Should you have any dietary requirements or allergies, please notify your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices displayed are subject to 10% VAT and 15% Service Charge.