



Menu

Appetizers

A pair of tuna - yellow fin tuna tartar and tuna "tataki" style served with wasabi mayonnaise & teriyaki sauce	\$13.00
Shrimp Tempura - 3 jumbo shrimp fried tempura style and served with a sweet & sour sauce	\$12.00
Goat Cheese - goat cheese & honey served warm with a small salad and apple honey mustard dressing	\$11.00
Proscuitto di Parma - thin sliced Italian ham served with fresh tomato and buffalo mozzarella, pine nuts, basil pesto and honey balsamic dressing	\$12.00
Chicken & Avocado Cocktail - tender chicken breast with potato and avocado	\$8.00

Soups

Creamy Fish Soup - with snapper, crab and shrimps	\$8.00
Soup of the day - every day homemade, ask your server about today's	\$6.00

Salads

Apple & Blue cheese salad - fresh salad topped with blue cheese crumbles, fresh apple and walnuts served with a apple, honey mustard dressing	\$8.00
Mixing Bowl - mixed green salad served with our apple honey mustard dressing	\$8.00
Home smoked Carpaccio salad - home smoked beef served on a fresh salad with parmesan cheese, bacon bits, pine nuts and pesto dressing.	\$10.00
Smoked Salmon & Shrimp - fresh and vibrant salad of green asparagus, potato, capers and sun dried tomato tossed with sliced smoked salmon and jumbo shrimp.	\$10.00

Main course - Meat

Black Angus tenderloin - juicy tenderloin, served with Dutch button mushrooms, slow cooked potatoes and red wine sauce	\$32.00
Duck Duo - two maple leaf duck breasts, served with a luscious truffle jus.	\$29.00
Surf 'N Turf - 4oz prime US tenderloin, 4oz yellow fin tuna "tataki style" and two tempura shrimp served with a sweet & sour sauce	\$29.00
Stuffed chicken tempura - juicy corn fed chicken breast stuffed with pine nuts & prunes, tempura battered and fried until crisp served with a grain mustard sauce	\$27.00
Roasted pork, simply with gravy - tender pork roast with pork tenderloin slowly cooked in the oven and served with an endive mash & gravy	\$26.00
Green crusted whole rack of New Zealand lamb - \$34.00 sautéed rack of lamb glazed with Dijon mustard covered in a green herb crust (thyme, parsley, rosemary) and served with a sage jus	\$34.00
Cordon Bleu - tender fillet of pork loin stuffed with savory ham and Gouda Cheese served with a creamy mushroom sauce	\$20.00
Beef tips Teriyaki - US choice beef tips served on stir fried vegetables and angel hair pasta with cashew nuts	\$25.00
Chef's Trio - skirt steak, tender chicken breast and pork tenderloin medallion served with a green peppercorn sauce	\$26.00

Main course - sea food

Mediterranean style fish pot - with grouper, shrimp, calamari & mussels prepared with fresh garlic, green herbs, tomato sauce and pasta	\$26.00
Seared tuna - flash seared yellow fin tuna with black pepper & sesame served with risotto and a teriyaki wasabi sauce	\$25.00
Fillet of Grouper with herbs, almonds and tomato - grouper topped with tomato tapenade, herb-almond, crusted in the oven and served with potato mash & fresh vegetables	\$26.00
Chef's Tables Fish 'N Chips - deep-fried grouper fillet served with French fries a cucumber/tomato salad and a luscious tartar sauce	\$20.00
Shrimp Teriyaki - 6 jumbo shrimp carefully sautéed with garlic and served on stir fried vegetables, angel hair pasta and cashew nuts	\$26.00
Grouper cheese crust and white wine sauce - grouper fillet topped with herb cheese & parmesan from the oven served with potato mash and fresh vegetables	\$26.00
Chef's Tables Fish Trio - yellow fin tuna steak, fillet of grouper and 2 shrimp carefully sautéed and seasoned, served with fresh vegetables potato mash and a creamy white wine sauce	\$28.00
Grouper Napoli - back by popular demand! Fillet of grouper topped with fresh tomato, buffalo mozzarella and basil pesto, served with a tomato sauce	\$26.00

Side Dishes

side rice, veggies or fries	\$ 3.00
extra plate to share your Main course	\$ 3.00

Desserts

Tapas

All tapas are \$2.00 a piece.

Apple crumble	\$2.00
Ponche Aruba - with white chocolate chunks	\$2.00
Hazelnut-chocolate mousse - with frangelico	\$2.00
Orange Stracciatella	\$2.00
Key Lime Pie	\$2.00
"Banana split" - home made ice cream with banana, chocolate & whipped cream	\$2.00
Coffee Amaretto ice cream	\$2.00
Raspberry crème brulee	\$2.00
"Dame blanche" - vanilla ice with chocolate sauce & whipped cream	\$2.00
"Pistachio" - pistachio ice cream with a cream of nuts	\$2.00

Coffees

All coffees are \$2.00 a piece.

Coffee (regular or decaf)	\$2.00
Espresso	\$2.00
Double Espresso	\$3.00
Cappuccino	\$2.50
Café late	\$2.50
Tea	\$2.00

After Dinner Cocktails & Coffees

All after dinner selections are \$8.00 a piece.

Toffee Split - If you can't handle a dessert. (Drambuie & Butter Scotch)	\$8.00
After Eight - a nice mint chocolate. The last one is always for James!	\$8.00
Toasted Almonds - a creamy after dinner drink (Cognac & Amaretto)	\$8.00
Chef's coffee - where the best of Europe and the States come together. With Amaretto and Southern Comfort	\$8.00
Caribbean coffee - with Caribbean rum and Kahlua	\$8.00
Coffee 43 - a forgotten treasure from Spain	\$8.00
Kiss of Fire - the kiss you never forget! With Tia-Maria and Cointreau	\$8.00
The original Irish coffee - well known	\$8.00
American coffee - like the Irish but with a good bourbon	\$8.00

Digestive

Piave Grappa	\$7.50
Magloire Calvados	\$12.00
Remy Martin VSOP	\$7.50
Hennessy VSOP	\$9.50
Drambuie	\$6.50
D.O.M. Benedictine	\$6.50
Dows - fine ruby Port	\$5.50
Dows - 10 year old port	\$7.50