



Menu

Appetizers

Tuna Tartar - olive-oil, layered between crispy wontons and accompanied by wasabi & teriyaki sauce.	\$13.00
Scallops & Shrimp - jumbo scallops and shrimp carefully sautéed with a Caribbean blend of herbs and spices.	\$12.00
Goat Cheese - goat cheese in a crispy coat of puff pastry with honey, thyme, garlic & spices served with a apricot chutney.	\$11.00
Proscuito di Parma - thin sliced Italian ham served with figs, pine nuts, fresh buffalo mozzarella, black pepper, sea salt and honey balsamic dressing.	\$12.00

Soups

Chef's tables fish soup - with snapper, crab and scallop	\$8.00
Soup of the day - ask your server about our daily fresh soup	\$6.00

Salads

Mixed green salad - with apple honey mustard dressing	\$8.00
Avocado & chicken salad - with walnuts, bacon and curry croutons	\$10.00

Main course - Meat

Prime US choice tenderloin - juicy tenderloin wrapped in bacon, served with Dutch button mushrooms, slow cooked potatoes in red wine sauce.	\$34.00
Double US pork chop - pork chop glazed with brown sugar and whole grain mustard, served with a honey mustard sauce.	\$31.00
Duck duo - maple leaf duck breast fillet with a tender preserved, leg of duck, sauerkraut mash & truffle jus.	\$30.00
Stuffed chicken tempura - tender corn fed chicken breast stuffed with pine nuts & prunes, battered with tempura fried until crisp served with a grain mustard sauce.	\$29.00
Roasted pork simple with gravy - tender pork roast with pork tenderloin slowly cooked in the oven and served with an endive mash & gravy.	\$28.00
Green crusted whole rack of New Zealand lamb - 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

Main course - sea food

Codfish and shrimp - European codfish carefully sautéed with crayfish, served on tomato risotto & accompanied with a luscious shrimp sauce.	\$29.00
Catalan fish pot - Spanish style fish pot with grouper, shrimp, calamari & mussels, braised with olive oil and fresh herbs in its own juice, served with pasta.	\$28.00
Seared tuna - flash seared yellow fin tuna with black pepper & sesame served with risotto and a teriyaki wasabi sauce.	\$28.00
Grouper cheese crust and white wine sauce - boneless grouper filet topped with herb cheese & parmesan on top from the oven served with potato mash and fresh vegetables.	\$27.00
Grouper herb almond crust - pan fried grouper with herb almond crust finished in the oven, served with sun dried tomatoes.	\$27.00

Desserts

Tapas

Pomme brulee - caramelized apple parts topped with sour cream, cinnamon & sugar	\$ 2.00
Tiramisu	\$ 2.00
N.Y. Cheese cake	\$ 2.00
Strawberry-shake	\$ 2.00
Hazelnut-chocolate mousse - with frangelico	\$ 2.00
"Banana split" - home made ice cream with banana, chocolate & whipped cream	\$ 2.00
Amaretto-coffee ice cream	\$ 2.00
Crème brullee	\$ 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

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

After Dinner Cocktails

if you like something spiritual but don't like the coffee

After Eight - a nice mint chocolate (kahlua, crème the menthe, brandy)	\$8.00
Toasted Almonds - a creamy after dinner drink with cognac & amaretto	\$8.00
Toffee Split - if you can't handle a dessert try this (drambuie & butterscotch)	\$8.00

After dinner coffees

Coffee time - coconut, kahlua & cognac	\$8.00
Chef's coffee -amaretto & southern comfort	\$8.00
Caribbean coffee - Caribbean rum & kahlua	\$8.00
Coffee 43 - a forgotten treasure from Spain	\$8.00
Kiss of fire - this kiss you will never forget	\$8.00
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
Dows - 10 year old port	\$7.50
Drambuie	\$6.50
D.O.M. Benedictine	\$6.50
Remy Martin VSOP	\$7.50
Hennessy VSOP	\$9.50
Dessert wine	\$4.00

A 3% tax will be added to your bill. No service charge included