



# Dinner

## Appetizers

### SALADS

#### Caesar Salad 14

Romaine Lettuce, Egg, Anchovies, Garlic Croutons, Parmesan, Lime Caesar Dressing, Cheese Cracker

#### Garden Salad 12

Mixed Greens, Tomatoes, Garlic Croutons, Parmesan, Roasted Almonds, Red Pickled Onions, Cucumber, Balsamic Vinaigrette

### FROM THE SEA

#### Jerk Ahi Tuna 13

Seared Ahi Tuna, Jerk Seasoning, Orange, Mango, Sesame Oil, Watermelon, Smoked Pica Papaya Cream, Ginger Soy

#### Crab Cakes 14

Lump Crab Cakes, Scallions, Peppers, Cilantro, Lemon Tartar Sauce

#### Shrimp Tacos (2) 15

Flash Fried Shrimp, Flour Tortilla, Red Cabbage Slaw, Mango Salsa, Smoky Chipotle Cream

### FROM THE LAND

#### Buffalo Wings 13

Buffalo Wings, Bourbon Orange Citrus, Blue Cheese Dip

#### Stuffed Mushroom 10

Mushroom, Tomato Pico de Gallo, Creamy Pesto Sauce, Mozzarella Cheese

## Sides

#### Steamed Rice 4

#### Yucca Fries 5

#### French Fries 5

#### Garlic Mashed Potatoes 5

#### Grilled Asparagus 5

#### Sautéed Mushrooms 5

## Entrées

### THE FISH MARKET

#### Salmon 27

Salmon, Fresh Herbs, Roasted Tomatoes, Creamy Rosemary Saffron

#### Snapper 28

Oven-baked Red Snapper, Pesto, Pineapple-Tomato Compote

#### Mahi Mahi & Shrimp 30

Grilled Mahi Mahi, Garlic Shrimp, Herb Butter Sauce

### FROM THE BUTCHER

#### Beef Churrasco 32

Grilled Beef Churrasco, Truffle Fries, Roasted Tomato, Asparagus, Chimichurri

#### Chicken & Mushroom 26

Grilled Chicken Breast, Fresh Herbs, Wild Mushroom Sauce, Pineapple-Tomato Compote

#### The Burger 21

8 oz Grilled Beef Burger, Marinated Portobello Mushroom, Truffle Oil, Swiss Cheese, Fries

### VEGETARIAN / GLUTEN FREE

#### Fettuccine Forestière 22

Fettuccine, Virgin Olive Oil, Fresh Tomato Sauce, Green Asparagus, Roasted Mushrooms, Black Olives, Fennel, Fresh Herbs, Spices

#### Grilled Eggplant & Vegetables 21

Eggplant, Vegetables, Virgin Olive Oil, Herbs, Cherry Tomatoes, Basil, Buffalo Mozzarella, Pesto Aioli

## Desserts

#### Chocolate Ganache Cake 9

Dark Moist Chocolate, Chocolate Ganache, Marinated Strawberries, Roasted Almonds

#### Cheesecake 9

Homemade Cheesecake, Berry Compote

All prices are subject to 18% service charge and 6% sales tax.

Consuming raw or undercooked meats, shellfish or eggs may increase your risk of food borne illness. We recommend that guests with food allergies or special dietary needs please consult with your server.



## Cocktails

### Aqua Aloe 12

Hendrick's Gin, Aloe Vera Juice,  
Lime Juice, Mint Leaves, Tonic

### Aruba Tini 12

Bacardi Superior Rum, Absolut Vodka,  
Crème de Banana, Tropical Juices

### Roman Manhattan 13

Bulleit Bourbon, Luxardo Maraschino,  
Carpano Antico Vermouth, Bitters

### Ravenous Pineapple 11

Sauza Blue Agave Tequila, Pineapple Juice,  
Fresh Mint, topped with Prosecco

### Espresso Martini 12

Absolut Vodka, Kahlua, Fair Coffee Liqueur  
and Freshly Brewed Espresso

### Classic Negroni 13

Tanqueray Gin, Campari, Red Vermouth

## Beers

### Local 6

Balashi  
Balashi Chill

### Imported 7

Heineken, Corona, Bud Light, Coors Light,  
Miller Lite, Amstel Bright

## Wines

### Bubbly

Prosecco, La Marca, Italy

*Glass      Glass + 1/2      Bottle*

9                      12                      45

### Whites

Pinot Grigio, Santa Margherita, Italy

13                      18                      50

Chardonnay, Josh, California

9                      12                      36

Sauvignon Blanc, Montes, Chile

9                      12                      36

Chardonnay, Woodbridge, California

9                      12                      36

### Blush

Miraval, Cotes de Provence, France

13                      18                      50

White Zinfandel, Woodbridge, California

9                      12                      36

### Reds

Pinot Noir, Hob Nob, Pays d'Oc, France

11                      16                      45

Cabernet, Josh, California

11                      16                      45

Merlot, Woodbridge, California

9                      12                      36

Cabernet, Woodbridge, California

9                      12                      36

## After Dinner Drinks

### Irish Coffee 10

Irish Whiskey, Coffee, Brown Sugar, Whipped Cream

### French Coffee 10

Grand Marnier, Coffee, Brown Sugar, Whipped Cream

### Caribbean Coffee 11

Myers Dark Rum, Disaronno Amaretto, Whipped Cream

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