



DINNER MENU

STARTERS

Lobster Bisque	14
Puff Pastry, Touch of Brandy, Vanilla Essence	
Onion Soup Gratinée	10
Hennessy & Heineken, Sweet Onions, Gruyère Cheese, Garlic Croutons	
Crab-Stuffed Mushroom	15
Baked with Parmesan Crumbs	
Shrimp Cocktail	22
Served with Horseradish Cocktail Sauce	
Pan-Seared Scallops	18
Mushroom Leek Risotto, Green Herb Sauce	
Soft Shell Crabs	15
Passionfruit Aioli	
Seared Sesame Ahi Tuna	16
Seared Tuna, Fennel Marmalade, Togarashi Aioli, Wakame Cucumber	
Jumbo Lump Crab Cake	17
Roasted Red Pepper Aioli, Lime Compote, Capers	
Burrata and Tomato	16
Sliced Beefsteak Tomato, Aged Balsamic, Pesto, Parmesan Tuile	

SALADS

Steakhouse Wedge	12
Lettuce, Bacon, Roma Tomatoes, Gorgonzola Chunks, Blue Cheese Dressing	
Calamari Salad	13
Arugula, Radicchio, Banana, Cashew, Crispy Calamari, Sweet Chili Orange Dressing	
Caesar Salad	15
Romaine, White Anchovies, Bacon, Ciabatta Croutons	
Grilled Portobella Mushroom Stack	14
Layers of Grilled Vegetables, Zucchini, Yellow Squash, Peppers, Tomato and Herb Boursin, Served with Balsamic Greens, Parmesan	

VEGETARIAN

Penne Primavera	24
Spinach, Tomatoes, Zucchini, Fire-Roasted Tomato Sauce	
Grilled Cauliflower "Steak"	28
Brushed with Garlic Soy Lemon and served with Butter Parmesan Polenta, Spinach and Red Pepper Coulis	
Roasted Caribbean Pumpkin Risotto	25
Marscapone Cheese, Spinach, Asparagus, Mushrooms and Leeks	

POULTRY

Organic Chicken Breast	28
Crisp Panko Parmesan Crust, Sautéed Spinach, Mushroom Risotto, Dijon Sauce, Parmesan Mousse	

SIDES

Gouda Cheese Croquettes	8
French Fries	8
Balsamic Grilled Vegetables	8
Sautéed or Creamed Spinach	8
Cauliflower Gratin with Bacon and Chives	8
Garlic Mashed Potatoes	8
Brussels Sprouts	8
Sautéed Mixed Mushrooms	8
Jumbo Baked Potato	8
Plain or Fully Loaded	
Grilled Asparagus	9
Lobster Macaroni & Cheese	11

"Chop House" Martini Salad 14

Chopped Romaine Lettuce, Hearts of Palm, Sliced Egg, Tomatoes, Blue Cheese, Bacon, Sweet Pepper, Creamy Ranch Dressing. Served "Shaken, not stirred."