



Appetizers

L'Amuse Bouche

Portobello Napoleon \$ 9.00

Layers of Grilled Portobello Mushroom and Spinach Served

With a Roasted Tomato Guajillo Coulis & Goat Cheese

Black Pepper Crusted Beef Tenderloin Carpaccio \$ 11.00

Arugula & Parmesan Topped with Olive Oil

Fettuccini Alfredo \$ 11.00

Prepared with Mushroom, Bacon, Creamy Chicken Veloute & Parmesan Cheese

Tuna Sashimi \$ 13.00

Freshly Caught, Served with a Wasabi Soy Sauce, Shallots & Rosemary

✓ **Crepes Florentine** Stuffed with Vegetables over a Curry Sauce \$ 9.00

Soups

✓ **Black Bean Soup** with Cilantro, Tortillas Stripes, Sour Cream & Chopped Onion \$ 8.00

Tortilla Soup, Julienne of Fried Tortilla, Avocado and Chicken \$ 7.00

Salads

The Traditional Caesar Salad, (for 2 Pers. prepared at your table) \$ 22.00

Spinach Salad \$ 9.00

With Mushrooms, Scallions, Bacon Bits, Pecan & Balsamic Vinaigrette

✓ **Mixed Field Greens Salad \$ 8.00**

With Tomato, Cucumber, Hearts of Palm, Avocado & Dijon Vinaigrette

✓ Denotes vegetarian offerings

Entrees

Sea

Tequila Jumbo Shrimp \$ 19.00

Flambéed with Tequila in a Light Bell Pepper Sauce

Roatan Grilled Lobster \$ 38.00

Basil Flavored Meuniere Butter

Seared King Scallops \$ 24.00

Served over a Parmesan Risotto & Citrus Beurre Blanc

Pasta Tutto Mare \$ 15.00

Fresh Fettuccini Pasta, Combination of Sea Food, Tomato & Parmesan Cheese

The Catch of the Day \$ 18.00

Prepared to your liking: Blackened, Garlic or with Basil

Land

Coffee & Red Chile Crusted Tenderloin Medallions \$ 21.00

Accompanied with Steamed Vegetables and Scalloped Potatoes

10 oz. Angus Certified Rib Eye \$ 28.00

The Connoisseur's Prime Cut

Rack of Lamb au Herbs de Provence \$ 39.00

Pan Roasted Rack of Lamb served with Ratatouille & Sautéed Haricot Vert

Roasted Mango Flavored Duck \$ 29.00

Caramelized Glazed Mango Duck & Creamy Spinach

Breast Chicken Cordon Bleu \$ 18.00

Stuffed with Ham and Gouda Cheese, lightly breaded topped with a Lime Sauce