



The kitchen has always been the hearth, the heart, the center of the home where family and friends gather, and dinner guest eventually congregate. We entertain from our kitchen and host from our hearts.

SOUPS & STARTERS

Forest Mushroom Soup Cheese Crouton Truffle Oil	8
Tropical Black Bean Soup Tasso Pork Mango Relish Double cream	7
Conch Fritters Jerk Aioli	9
Yellow Fin Tuna Tartar Toasted Sesame seeds Scallion Wonton Chips	12
Mussels Organic Tomatoes Fresh Thyme Butter Chardonnay Deglazed	12
Crab Cake Tamarind Drizzle Avocado Salad	14

SALADS

Add Grilled Or Blackened Chicken, Shrimps | Catch of the day to your Salad

6|8

Baby Spinach Goat cheese Dried Cranberry Toasted Almond Lemon Dressing	8
Petite Green Berry Tomato Pickled Water Melon Pomegranate Dressing	8
Baby Romaine Garlic Bread Parmesan Cheese Cesar dressing	8
Arugula Manchego Cheese Roasted Beets Kalamata Olives Granny Smith Apple Walnuts	8
Caprese Salad Fresh Buffalo Mozzarella Vine Ripe Tomato Fresh Basil Lemon Olive Oil Aged Balsamic	11

CLAY OVEN BREADS | PICK ANY TWO OR FOUR | WITH ASSORTED CHUTNEY

Stuffed: Pepper Jack cheese | Ham | Olives

Flat Bread: Fresh Mint & Cilantro | Roasted Garlic | Black Onion seed

4|8



SANDWICHES & WRAPS

All Sandwiches & Wraps will come with your choice of Hand-cut Fries or Salad

10oz Certified Angus Beef Tenderloin Burger	14
Brioche Bun Lettuce Tomato Onions Mushroom Bacon Cheddar, Swiss or Blue Cheese	
Buffalo Chicken Sandwich	14
Brioche Bun Pulled Chicken Lettuce Tomato Onions Cheddar, Swiss or Blue Cheese	
Mahi Mahi Sandwich	14
Grilled Or Blackened Brioche Bun Lettuce Tomato Onions Truffle Aioli	
Lamb Kebab	12
Onion Marmalade Smoked Paprika & Black Salt Frites	
Tandoori Chicken Wrap	12
Tomatoes Pickled Cumber Mango Mint Chutney	
Classic Cuban	14
Thinly Sliced Black Forest Ham Mustard Pickle Cuban Bread	
Home Made Vegetarian Burger	12
Brioche Bun Lettuce Tomato Onions Mushroom Cheddar, Swiss or Blue Cheese	
Vegetable Panini	12
Buffalo Mozzarella Fresh Basil Mushroom Zucchini Red Pepper Olive tapenade	

ENTREES

Fresh Catch Of The Day	18
Udon Noodles Scallions Curry Coconut Sauce	
Wild Salmon	18
Zaatar Rubbed Salmon Asparagus Mango Sushi Rice Ponzu Reduction	
8oz.Grilled New York Steak	20
Gorgonzola House Cut Frites Truffle Aioli	
Lobster Salad	22
Salad of Grilled Caribbean Lobster Fresh Fruits Baby Greens Mango Chilly Sauce	
Ravioli	14
Confit Duck Shitake Mushroom Soy Butter Sauce	
Fish & Chips	15
Cabbage & Papaya Slaw Lime Tartar Sauce Hand-Cut Fries	
Home Made Linguini	12
Vine Ripe Tomato Sauce or Alfredo Sauce Grilled Locally Grown Vegetables Parmigiano-Reggiano	
Add Shrimp, Chicken Fish	6 8
Butter Chicken	18
Chicken Slowly Cooked In Clay Oven Mango Chutney Basmati Rice	
Seafood Curry (Shrimp Mussels Clams Mahi)	22
With Tangy Onion & Tomato Sauce Basmati Rice	