Dinner Menu

**APPETIZER**

**Soup of the Day** $16
Macerated Vegetables with Capers, Black olive & Granny smith apple

**Smoke Salmon salad** $45
Macerated Vegetables with Capers, Black olive & Granny smith apple

**Crab & Pickled Cucumber** $42
Burnt Orange, stewed Red Bell Pepper, Avocado Coulis

**Prosciuotto Salad** $40
Organic vegetables, Feta cheese, Pine nuts, Papaya, Honey Mustard dressing

**Seared Scallops** $42
Butternut squash risotto, Crispy Capers, soft herbs, balsamic reduction

**Grilled Herb Chicken Breast** $35
Warm Red onion & Goat’s cheese Tart, Beetroot, Red Bell pepper gel

**Sautéed Mushroom Risotto** $38
Soft herbs, petit vegetables, Parmesan, Truffle oil

**Chicken liver Parfait** $33
Apple & Raisin Chutney, Brioche

**Entrée**

**West Indian Curry** $42
Basmati Rice, Vegetables, Poppadum, Mango Chutney

**Add Any**

Chicken $22  Shrimp $24  Beef $24  Fish $22

**Grilled Shrimp Linguine** $65
Cremini Mushroom, Organic Vegetables, Roasted Garlic Cream Sauce

**Honey & Cinnamon Duck Breast** $78
Braised Cabbage, Whipped Potato, Wild Berry Sauce

**Catch of the Day (Grilled, Blackened, Pan- Fried)** $60
Basil Potato puree, Grilled Vegetables, Spicy Tomato Jam, Citrus Veloute

**12oz Certified Angus Beef Ribeye Steak** $85
Sautéed Potato, Wilted Spinach, Pickle Red onion salad, Red Wine Jus

**Braised Lamb Shank** $68
Sweet potato puree, sauté vegetable, Caribbean spices, Lamb gravy

**Thai Lobster Curry** $90
Jasmine Rice, Organic Greens, Green Thai Curry Sauce

**Seared Herb Pocketed Chicken Breast** $59
Red Pepper & Chive Crushed Potato, Sautéed Vegetables, Tarragon Sauce

Please Advise Your Server of Any Allergies. All Prices Listed Are In BDS$ and Inclusive Of 17.5% V.A.T 10% Service Charge will be added to the final bill. This Menu is Created by Chef Wilwore Jordan