

MAIN COURSES

Pan Seared Fresh Salmon with Smashed Buttered Red Skin Potatoes, Crisp Shallots, Sautéed Spinach and a Lemon & Caper Beurre Noisette with Tomato Confit \$37

Simply Grilled Black Angus 16oz Bone-in Prime Cut Rib Eye with Shoestring Fries, Garden Vegetables , Grilled Portabella Mushrooms & Bermuda Onions with a Side of Brandy Black Peppercorn Sauce \$42

Rare Grilled Local Yellow Fin Tuna with a Lime Hoisin BBQ Sauce, Wasabi Mash Potatoes, Grilled Asparagus and Sweet Peppers \$38

Roast Lamb Rack with a Herb Crust Served with Sweet Potato Mash, Buttered Carrots and Broccoli, Beet Root Paint and a Caicos Lager Onion Sauce \$42

Homemade Ravioli of Conch and Flame Grilled Sweet Peppers with a Piquant Rose Sauce , Fresh Arugula, Homemade Pesto, Crisp Fried Beet Chips and Fresh Parmesan \$36

Locally Caught Lobster Simply Grilled Served with Jasmine Rice, Snow Peas and Garlic Lemon Butter \$42

A Festival of Free-range Grain Fed Chicken Breast and Tiger Shrimps with West Indian Coconut Curry, Crispy Poppadum, Jasmine Rice and a Spicy Banana Chutney \$36

Blackened Mahi with Red Thai Curry Sauce, Jasmine Rice, Mango Chutney and Buttered Broccoli \$38

Penne Pasta with Caicos Lobster, Shrimp, Scallops and Arugula in a White Wine Tomato Cream Sauce laced with Fresh Homegrown Basil and topped with Asiago Cheese Shavings (Vegetarian Option if Desired) \$37

