



## RAW

|   | USD/BZD |
|---|---------|
| <b>BEEF CARPACCIO</b><br>Garden greens, nuts, white balsamic dressing                       | 15 / 30 |
| <b>THIS IS NOT A CEVICHE</b><br>Roasted Hearts of palm, artichokes, mushrooms, tiger's milk | 14 / 28 |
| <b>LIONFISH TIRADITO</b><br>Pineapple aguachile, apple, red fruits                          | 23 / 46 |
| <b>CARPASSION</b><br>Salmon crudo, miso and fruits relish                                   | 15 / 30 |
| <b>TUNA TARTAR</b><br>Tuna, mustard dressing, avocado                                       | 18 / 36 |
| <b>QUEEN SNAPPER CEVICHE</b><br>Black recado, radish cream, pickled cucumber                | 16 / 32 |

## APPETIZER

|   | USD/BZD |
|---|---------|
| <b>FETA CHEESE AND TOMATO BRUSCHETTA</b><br>Sour dough bread, pesto, balsamic glaze | 13 / 26 |
| <b>GRILLED OCTOPUS TOSTADA</b><br>Refried beans, tomatoes, onions, coriander aioli  | 15 / 30 |
| <b>SALMON CAKES</b><br>Coconut tartar sauce, mango relish, chipotle dressing        | 16 / 32 |
| <b>SUN DRIED TOMATO CREAM SOUP</b><br>Shrimp, goat cheese, burnt leeks oil          | 13 / 26 |

## GREENS

|  | USD/BZD |
|--|---------|
| <b>230 GREEK SALAD</b><br>Tomato, cucumber, onions, feta cheese, olives                                  | 15 / 30 |
| <b>THE GREENHOUSE</b><br>Garden greens, pecans, dehydrated strawberries, goat cheese, Merlot vinaigrette | 14 / 28 |

## PASTA & RICE

|   | USD/BZD |
|---|---------|
| FETTUCINNE AGLIO OLIO                     | 20 / 40 |
| Garlic olive oil, Cherry tomatoes         |         |
| OXTAIL RAVIOLI                            | 26 / 56 |
| Alfredo cream sauce, braised oxtail juice |         |
| SHRIMP AND ASPARAGUS RISOTTO              | 25 / 50 |
| Parmesan cheese, basil                    |         |
| MUSHROOMS RISOTTO                         | 26 / 52 |
| Black truffle, Parmesan cheese            |         |

## MAINS

|   | USD/BZD |
|---|---------|
| GROUPER, SHRIMP "BOLOGNAISE"  | 29 / 58 |
| Plantain, parmesan beurre blanc sauce, basil infused olive oil                                    |         |
| CHICKEN BREAST  | 21 / 42 |
| Rosemary infused, grilled corn esquites   |         |
| DUCK MAGRET   | 34 / 68 |
| Roasted apples, Malbec and berries sauce  |         |
| RACK OF LAMB  | 38 / 76 |
| Herb crusted, charred eggplant  |         |
| SHORT RIB   | 35 / 70 |
| Braised, orange infused carrot puree  |         |
| GRILLED WHOLE LOBSTER   | 40 / 80 |
| Garlic Butter   Coconut White Rice   Grilled Vegetables<br>Surcharge of 15 / 30 for All Inclusive |         |

## SELECT CUTS

|   | USD/BZD  |
|---|----------|
| CHOICE BEEF TENDERLOIN  | 34 / 68  |
| Butter seared. 8oz  |          |
| PRIME T-BONE STEAK  | 60 / 120 |
| Butter seared, 14oz<br>Surcharge of 20 / 40 for All Inclusive |          |
| ANGUS RIB EYE STEAK   | 64 / 128 |
| Butter seared, 12oz<br>Surcharge of 20 / 40 for All Inclusive |          |
| CHOICE TOMAHAWK STEAK   | 50 / 100 |
| Butter seared, 16oz<br>Surcharge of 20 / 40 for All Inclusive |          |
| LONG BONE PORK CHOP   | 26 / 52  |
| Bourbon butter, 13oz  |          |

## SIDES

|                             | USD/BZD |
|-----------------------------|---------|
| GRILLED ASPARAGUS           | 8 / 16  |
| CRISPY BRUSSELS SPROUTS     | 8 / 16  |
| RUSTIC MASHED POTATOES      | 6 / 12  |
| MAC AND CHEESE              | 6 / 12  |
| ORANGE INFUSED CARROT PUREE | 6 / 12  |
| PARMESAN TRUFFLE FRIES      | 6 / 12  |
| ROASTED BONE MARROW         | 10 / 20 |

GF: Gluten Free | V: Vegetarian Available

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase you risk of foodborne illness.

All prices are listed in both USD and BZD. The prices do not include a 10% service charge and 12.5% GST.