

today

starter baked stuffed white mushrooms
spinach, romano cheese and fine herbs

♥ greek farmer salad
iceberg lettuce, cucumbers, bell peppers, tomatoes, onions
black olives and feta cheese, tossed with vinaigrette

sake stewed beetroot carpaccio
garnished with grapefruit segments, gorgonzola crumbles and baby arugula

minestrone milanese
italian vegetable soup with plum tomatoes, beans and pasta

west indian roasted pumpkin soup
gently roasted in the oven, blended with chicken stock and a touch of cream

strawberry bisque
chilled creamy strawberry soup with fresh mint

didja (as in did you ever ...)
food you always wanted to try, but did not dare

spicy alligator fritters
served on tropical tomato salsa

main spaghetti carbonara
tossed with a creamy bacon, cheese and garlic sauce; also available as starter

♥ seared fillet of redfish
* roasted broccoli, yukon gold potato mash, lemon caper dressing

broiled maine lobster tail and jumbo black tiger shrimps
potato mash, roasted broccoli florets

* tender roasted prime rib of american beef au jus
cooked to perfection, baked potato with traditional toppings

chili rellenos
tomato and broccoli stuffed pepper
baked with aged cheddar and manchego cheese

from our
comfort kitchen

barbecued st. louis style pork spare ribs
grilled corn on the cob, spring onion, fries and creamy coleslaw

♥ denotes healthy options which are low in fat, cholesterol and sodium

after dinner

desserts

caramelized apples on puff pastry
served with vanilla cream and caramel sauce

cherries jubilee

dark cherries in our own sauce, flamed with cherry brandy
served over vanilla ice cream

♥ diet banana gateau

diet banana sponge cake, filled with a low calorie banana cream
dessert is prepared with a sugar substitute

warm chocolate melting cake

served with vanilla ice cream

♥ fresh tropical fruit plate

vanilla • chocolate • strawberry • butter pecan ice cream
sugar-free ice cream is available upon request

orange • pineapple • lime sherbet

port salut • brie • gouda • imported swiss • danish bleu cheese

♥ denotes that these desserts are prepared without sugar, or a sugar substitute

beverages

freshly brewed coffee, regular or decaffeinated

milk • skimmed milk • hot chocolate • iced, hot and herbal teas

specialty coffee

cappuccino \$2.95 latte \$2.95 espresso \$1.95

* liqueurs

sambuca • kahlúa • grand marnier • disaronno amaretto
baileys irish cream • frangelico

* cognacs and brandies

hennessy v.s. • hennessy v.s.o.p. • hennessy x.o.
hennessy black • rémy martin v.s.o.p. • courvoisier v.s.

* dessert wines and ports

croft distinction • graham's six grapes
washington hills, late harvest sweet riesling

* regular bar prices apply