

# 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 shrimp  
yukon gold 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

chocolate, raspberry and vanilla cream cake  
with almond sponge, raspberry coulis and raspberry sorbet

old fashioned apple pie  
on request with vanilla ice cream

♥ pumpkin pie  
light in calories, but not in flavor with all the authentic spices

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