

APPETIZERS

MARINATED CHICKEN TENDERS

SHRIMP COCKTAIL Traditional cocktail sauce

FRIED SHRIMP Roasted red pepper remoulade ROASTED PUMPKIN SOUP Crouton, cream

ASPARAGUS VICHYSSOISE Chilled asparagus and potato soup BEEF AND BARLEY SOUP Root vegetables

HONEY ROASTED HAM Pineapple chutney, ginger bread mustard mayo

MIXED GREENS Tomato, cucumber and carrots

KALE OR ROMAINE CAESAR SALAD House made dressing, shaved parmesan

> RARE FINDS

food you always wanted to try, but haven't yet dared ..

ESCARGOTS BOURGUIGNONNE Burgundy snails, garlic butter

FEATURED WINES

MOSCATO, CASTELLO DEL POGGIO Pavia, Italy.

8.75 xl 33 bil SAUVIGNON BLANC, DYSTER BAY

Marlborough, New Zealand. 8 gl 30 bil

GIFFT BY KATHIE LEE GIFFORD Red Blend, California. 7.5 gl 29 bil

9.25 gl 35 btl MERLOT, MURPHY GOODE California.

CHARDONNAY, KENDALL-JACKSON

Vintner's Reserve', California.

GIFFT BY KATHIE LEE GIFFORD Chardonnay, California. 7.5 gl 29 btl

8.75 gl 33 btl

CABERNET SAUVIGNON, HESS SELECT North Coast, California. 10.25 gl 39 bil

MAINS

BEEF LASAGNA

Tomato basil sauce, mozzarella

CHICKEN MILANESE

Charred lemon, sauteed green beans

PENNE MARISCOS

Shrimp, calamari, scallops, mussels, lobster cream

BRAISED SHORT RIBS

Potato and pea gratin, red wine sauce Sauteed Green Beans

CORN, CHILI, QUINOA BAKED TOMATO

Potato jalapeño croqueta, cheese sauce, leek bash

FEATURED INDIAN VEGETARIAN

Lentils, basmati rice, papadam and raita

FROM THE GRILL

SALMON FILLET

Citrus and pepper rub broccoli, carrots, red potato

CHICKEN BREAST

PORK CHOP Roast garlic and herbs Caramelized onions. peas and carrots, red potato stewed apple, mash

SAUCES

Chimichurri, BBQ Sauce, Béarnaise, Peppercorn, Roasted Garlic and Tomato Tapenade

SIDE DISHES

BROCCOLI, CARROTS ONIONS

BAKED POTATO Sour cream, bacon, chives

RATATOUILLE

MAC N CHEESE, BACON

FLAT IRON STEAK"

Pepper, herbs, broccoli

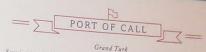
baked potato

FRENCH FRIES Herb garlic butter

CREAMED SPINACH

AMERICAN TABLE -





Serving as the historical and cultural center of the archipelago, Grand Turk is the largest island in the Turks and Caicos. The clear, turquoise waters teem with colorful sea life, and freshly caught scafood is abundant. Simple preparations paired with sweet plantains and rice are a popular local staple.



RUM RUNNER

A taste of the tropics, Bacardi Rum, Bacardi 8, Blackberry Brandy, Tropical banana, pincapple, orange juice and grenadine. 8.95



CHICKEN PATTIES

Warm and flaky pockets of pastry, filled with traditionally seasoned shredded chicken breast,



SEA BASS FILLET WITH PLANTAIN CRUST

Sweet and savory with a satisfying crunch, the fish fillet is covered in a house made mixture of plantains and breadcrumbs and lightly fried, served alongside black bean and corn.

STEAKHOUSE SELECTIONS

Great seafood and premium aged USDA beef. seasoned and broiled to your exact specifications. a surcharge of \$20.00 applies to each entrée

> BROILED MAINE LOBSTER TAIL served with drawn butter

> > SURF & TURF"

Maine lobster tail and grilled filet mignon

BROILED FILET MIGNON" 9-oz. premium aged beef

NEW YORK STRIP LOIN STEAK"

14-oz. of the favorite cut for steak lovers

*Public health advisory: consuming raw or undercooked meats, poultry, reafied shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.