

HAPPY NEW YEAR

APPETIZERS

SHRIMP COCKTAIL – 5 PREMIUM JUMBO SHRIMP SERVED WITH HOUSE COCKTAIL SAUCE \$18

JALAPENO CONCH FRITTERS – CARIBBEAN STYLE, FLASH FRIED WITH SRIRACHA THAI AIOLI \$17

BAKED BRIE – HAND CUT WARMED BRIE, GLAZED WITH HOMEMADE CHERRY CHIPOTLE JAM. SERVED WITH WARM BAGUETTE \$15

ROASTED GARLIC & BAGUETTE – ROASTED GARLIC, BAGUETTE, FRUIT JAM, GOAT CHEESE, PESTO \$14

SOUP & SALADS

SIMPLE SALAD – SPRING MIX, TOMATO, CUCUMBER, ONION, FETA \$8

CAESAR SALAD – ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING \$11

TOMATO FLORENTINE \$6 OR FRENCH ONION \$8

ENTRÉES

DEMI GLAZED BEEF WELLINGTON SURF & TURF – 6 OZ FILET ENROBED IN CHICKEN PÂTÉ, WILD MUSHROOM DUXELLE & WRAPPED IN PUFF PASTRY. TOPPED WITH TWO JUMBO SHRIMP. SERVED WITH BLACK GARLIC MASH, BABY CARROTS, ASPARAGUS AND BLACK-EYED PEAS. \$52

POTATO-ENCRUSTED CHILEAN SEA BASS – SEA BASS ENCRUSTED WITH CRISPY POTATO OVER WILD MUSHROOM RISOTTO, FINISHED WITH RED PEPPER HARISSA SAUCE. SERVED WITH BABY CARROTS, ASPARAGUS AND BLACK-EYED PEAS \$58

ROASTED LEG OF LAMB – LAMB ENCRUSTED WITH LEMON & MINT, COOKED TO A PERFECT MEDIUM RARE, BLACK GARLIC MASHED POTATOES. FINISHED WITH MINT AU JUS AND MINT GREMOLATA. SERVED WITH BABY CARROTS, ASPARAGUS AND BLACK-EYED PEAS \$52

COCONUT RUM MAHI – LEMON PEPPER DUSTED, PAN-SEARED, RUM BUTTER SAUCE, PINEAPPLE PICO, TOASTED COCONUT SHAVINGS AND SAFFRON RICE. SERVED WITH BABY CARROTS, ASPARAGUS AND BLACK-EYED PEAS \$35

PORT-BRAISED SHORT RIBS – BLACK GARLIC MASH POTATOES, DEMI BORDELAISE SAUCE, SERVED WITH BABY CARROTS, ASPARAGUS AND BLACK-EYED PEAS \$36

CAST IRON RATATOUILLE – SLICES OF TOMATO, ZUCCHINI, YELLOW SQUASH, JAPANESE EGGPLANT, YELLOW BELL PEPPERS WITH A TOMATO SAUCE AND HERBS DE PROVENCE. TOASTED BAGUETTE AND BLACK-EYED PEAS \$30

DESSERTS

SALTED CARAMEL CHEESECAKE \$9

CREME BRULEE \$9

FLOURLESS CHOCOLATE TORTE \$9

CANDIED PECAN KEY LIME PIE \$9

NIGHTCAPS

HOUSE-MADE LEMON OR ORANGE CELLO \$14

NITRO COFFEE \$5

ESPRESSO

CAPPUCCINO

– SINGLE \$4 / DOUBLE \$6 –

– \$5 –

FROM OUR EXECUTIVE CHEF **TORYUS THOMPSON**

IN HONOR OF OUR DEDICATED TEAM MEMBERS THIS HOLIDAY, A 20% GRATUITY WILL BE ADDED TO THE BILL.

CREDIT CARD CONVENIENCE FEES DO APPLY TO CARD TRANSACTIONS