THE MENU

Cold Appetizers

Two Tuna — $19.50

Combination of tuna tartar & tuna carpaccio, served with teriyaki dressing and sesame seeds.

Goat Cheese Medallions — $18.50

Goat cheese on roasted bell pepper, topped with red onion chutney, pine nuts and finished with balsamic syrup.

Beef Carpaccio — $22.00

Marinated raw beef tenderloin, finished with sundried tomato tapenade, bacon bits, pine nuts, gourmet lettuce and parmesan cheese.

Shrimp Cocktail — $18.00

Classic shrimp cocktail combined with a pink cocktail sauce, Dutch style.

Prosciutto & Melon — $18.00

Delight of Parma ham & melon, served with arugula, pine nuts and completed with a bell pepper reduction.

THE MENU

Hot Appetizers

Shrimp Croquettes $18.50

Ragout of shrimp in a crispy jacket, served with a mustard sauce.

Spinach & Feta $16.50

Puffed pastry combined with a dip of spinach, Feta & Parmesan cheese.

Escargots & Mushrooms $19.50

Mushroom caps filled with garden snails, sautéed with garlic and fresh herbs, gratinated with Parmesan cheese.

Dutch Crab Cakes $17.50

Dutch style crab cakes, with a hint of curry, served with a sweet chili sauce.

THE MENU

Soups

Dijon Mustard Soup — $11.00

Light creamy soup made with Dijon mustard and finished with bacon bits.

Tomato Soup — $11.00

Homemade vegetarian tomato soup with a swirl of basil oil.

Lobster Cappuccino — $17.00

Lobster bisque with chunks of lobster and finished with a vanilla froth.

THE MENU

Salads

Caprese Salad — $18.50

A combination of local made mozzarella cheese and thinly sliced tomato topped with arugula, basil mayonnaise, pine nuts and balsamic syrup.

Greek Salad — $15.50

Feast of gourmet lettuce, topped with crumbled feta cheese, onions, cucumber, bell pepper and Kalamata olives, finished with vinaigrette.

Skirt Steak Salad — $19.50

Salad of gourmet lettuce, avocado and papaya, topped with grilled skirt steak and finished with a light spicy papaya dressing.

Caesar Salad — $15.00

Romaine lettuce tossed with Caesar dressing, garlic croutons and grated parmesan cheese, topped with anchovies on request.

Chickpea salad (Vegan) — $16.00

Gourmet lettuce with chickpeas, cucumber, bell pepper, onions and parsley combined with balsamic dressing.

Top up your salad with:

Shrimp $16 - Grouper $12 - Chicken $10 - Skirt Steak $17

THE MENU

Fish Mains

Caribbean Grouper — $37.50

Grouper filet topped with mango cream cheese, served with a mango sauce.

Blackened Mahi Mahi — $39.00

Blackened filet of Mahi, accompanied by a home-made pineapple salsa.

Garlic Shrimp — $38.50

Shrimp stir fried in a lemon-garlic oil, finished with fresh parsley.

Seafood Pasta — $37.50

A medley of white fish and shrimp simmered in a light spicy garlic sauce, served over linguine.

Grouper Romana — $35.50

Grouper under a crust of Parmesan cheese, served on a bed of pasta tossed with a robust tomato-based sauce with black olives & capers.

Tuna Pepper Steak — $39.00

Peppered tuna steak paired with a sesame teriyaki sauce.

Tropical Romance — $38.50

Combination of pan-fried Grouper, Shrimp & Mahi, served with mango Chimichurri.

Shellfish Trio — $56.00

Marriage of lobster, shrimp and scallops in a delightful lobster sauce.

THE MENU

Meat Mains

Chicken & Pineapple — $36.50

Marinated (in curry) chicken breast sautéed with vegetables & pineapple, in an oriental sweet & sour sauce, served with rice.

Chicken Parmigiana — $36.50

Breaded chicken breast gratinated with Mozzarella and Parmesan cheese served on a bed of linguini pasta in tomato-basil sauce.

Tenderloin & Truffle — $57.00

Tournedos served with a sauce of truffle & mushrooms.

Sautéed Beef Tips — $45.00

Beef tips sautéed with mushrooms, onions and red wine sauce.

Sirloin Steak — $53.00

Beef sirloin (untrimmed) complemented by a dark rum-pepper sauce.

Ossobuco — $55.00

Veal shank stewed for hours, served in its own gravy.

Surf & Turf — $49.50

Black angus lady steak and shrimp, complemented with red wine & garlic sauces.

THE MENU

Vegetarian Mains

Forest Mushroom Risotto — $26.50

Forest mushroom risotto with a touch of truffle, finished with blue cheese and arugula.

Zucchini Parmigiana — $25.50

“Lasagna” of zucchini, Mozzarella and Parmesano Reggiano, served in a Marinara sauce and basil.

Vegan Curry — $25.50

Broccoli, Cauliflower, carrots, green beans and chickpeas in a red curry accompanied by white rice.

Top up your dinner with:

Shrimp $16 - Grouper $12 - Chicken $10 - Skirt Steak $17

THE MENU

Desserts

Lime Pie $13.00

Delicious lime pie, complemented by strawberry coulis.

Passion Fruit Crème Brûlée $13.00

Passion fruit flavored crème brûlée, served with passion fruit sorbet.

Snickers Cheesecake $13.00

Cheesecake made of snickers, served with hazelnut ice cream.

Chocolate Brownie $13.00

Homemade brownie, served with vanilla ice cream.

Grand Dessert $18.50

Chef's selection of different desserts, perfect to share.

Apple Strudel A La Mode $13.00

Luke warm Dutch apple pie, complemented by a scoop of vanilla ice cream.

Mango Cheese Cake $13.00

A delicious mango cheese cake with strawberry sorbet.

Classic Sorbet $13.00

Three different flavors of sorbet ice and fresh fruits finished with a swirl of strawberry syrup.

Espresso Martini $18.00

It is your vacation... Enjoy! Vanilla vodka, Kahlua, Bailey's & a shot of Espresso.

THE MENU

Kids Menu

Kids Tomato Soup $7.50

Pasta $9.50

With butter or tomato sauce and a side of cheese.

Shrimp $17.50

With French fries and salad.

Breaded fish fingers $12.50

With French fries and salad.

Pan fried fish filet $14.50

With French fries and salad.

Chicken nuggets $12.50

With French fries and salad.

Kids Steak (4oz.) $24.50

With mashed potato and vegetables.

Kids Ice cream $6.00