



DINNER MENU

The Essence of a Cuisine Made with Heart



All prices are in US dollars,

Please be advised that our prices are subject to 17% ABST and 15% service charge which will be added to your final bill

Starters

Soup of the Day  \$9.00 USD

A light dish to stimulate your appetite

Corn on the Cob  \$9.00 USD

Boiled Corn on the Cob recipe served with butter

Garlic Potato Skin  \$15.00 USD

Baked, unpeeled local Potato and Fresh Garlic

French Fries or Wedges  \$10.00 USD

Served with Ketchup or Mayonnaise

Vegetable Spring Rolls  \$14.00 USD

Homemade Spring Rolls with Sweet Potatoes, Carrot, Cabbage, Onion, Egg, Wrap and Sweet Chilly Sauce

Cheese Rolls  \$14.00 USD

Homemade Wrap filled with a mixture of cheese and served with Cheesy sauce

Crispy Chicken Wonton \$14.00 USD

Little Morsels of ground meat wrapped in a Wheat-based Wrap served with sweet chili sauce

Japanese Gyoza \$14.00 USD

Homemade Crispy Dumplings with Chef Sauce

Hummus  \$14.00 USD

Homemade Hummus served with crispy Pita Bread

Garden Salad  \$16.00 USD

Fresh Local Mix Salad made with green Lettuce, Carrot, Tomatoes and Cabbage.

Dressing Choice: *Homemade Vinaigrette, Honey Mustard Dressing or Caesar dressing*





Pasta & more ...

*For Gluten-Free options, please ask our waiter.
Extra charge + \$12.00 USD per person / per meal*

Pasta with Pesto Sauce \$18.00 USD

*Homemade Pesto made with Garden Basil,
Parmesan Cheese, EVO Olive Oil & Nuts.*

Option: topped with Grilled Chicken + \$9,00 USD

Tomato & Basil Pasta \$18.00 USD

Fresh Tomato Sauce served with Parmesan Cheese

Option: with Shrimps + \$14,00 USD

Vegetable Pasta \$18.00 USD

*Pasta served with Zucchini, Tomato, Bell Peppers,
Carrots, Onions & Garlic. At your choice, you can
add a bit of Fresh Tomato Sauce. Option:*

with Shrimps + \$14,00 USD

with Grilled Chicken + \$9,00 USD

Vegetarian Fried Rice \$18.00 USD

*Fried Rice and very Tasty Tossed Vegetables in EVO
Olive Oil*

Bolognese Pasta \$22.00 USD

*Homemade Ground Beef Souce served with Parmesan
Cheese*

Mains

Catch of the Day \$32.00 USD
Fresh local Fish served with suggestion of the Chef


Grilled Local Fish \$28.00 USD
Fresh Grilled Fish served with suggestion of the Chef

Premium Meat of the Day \$34.00 USD
Served with Side of the day

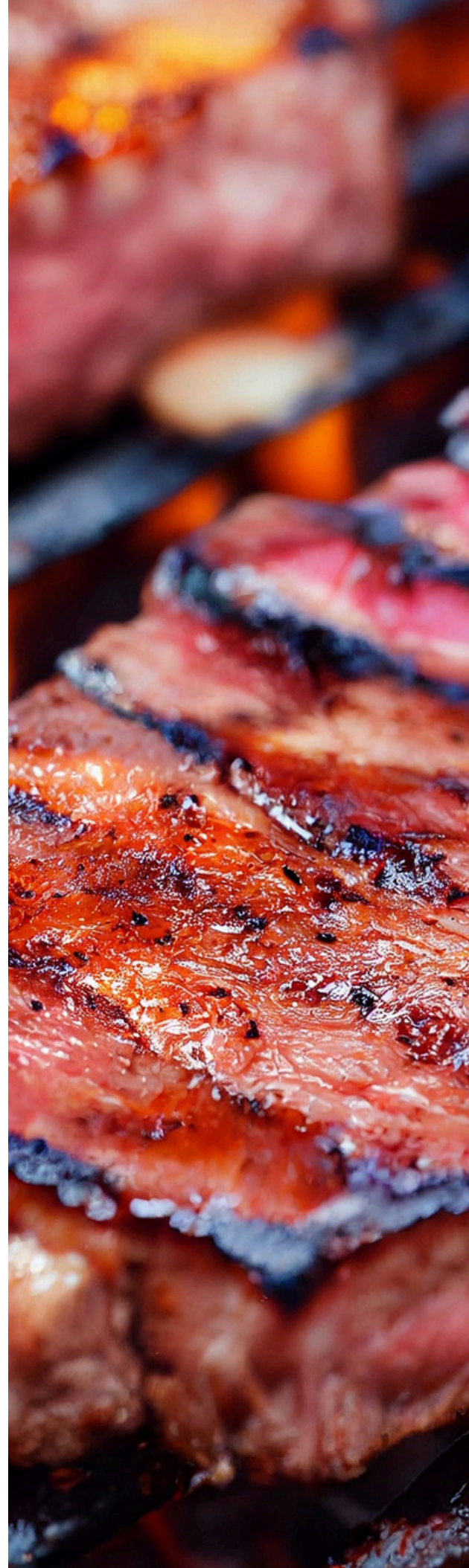
Grilled Chicken Breast \$28.00 USD
Served with Rice & Veg, French Fries, Wedges or Grilled Vegetables

Chicken Burger \$26.00 USD
Marinated Chicken, Mozzarella cheese, Lettuce, Tomato and light Mayonnaise, Coleslaw and Fries on a home baked bun

Beef Burger \$30.00 USD
8 oz. High-Quality homemade Beef Patty with melted Cheddar cheese, crispy Lettuce, Tomato, Onion, Coleslaw and Fries on a home baked Bun

Fresh Vegetable Burger  \$26.00 USD
A delightful combination of Black beans and Vegetables, garnished with Lettuce, Tomato, Red onion and Coleslaw on a homemade baked Bun

Grilled Vegetable Platter  \$22.00 USD
*Zucchini, Carrot, Onion, Bell peppers, Eggplant.
Option: with Marinated Tofu (+ \$6 USD)*



Maki & Sushi

*Our Menu is designed with a focus on fresh, seasonal ingredients. Consequently, the **availability of our dishes may vary depending on the daily supply of these local high-quality raw ingredients.***

California Roll \$25.00 USD

inside: Avocado, Cucumber, Crabstick, Mayonnaise - 8 pieces

Chic Roll \$25.00 USD

inside: grilled Chicken, Lettuce and Teriyaki sauce - 8 pieces

Crispy Salmon Filly Roll \$28.00 USD

inside: Salmon, Cream cheese, Avocado - 8 pieces

Rock's Roll \$28.00 USD

inside: Raw Salmon, spicy sauce and Pistachio 8 pieces

Ebi Tempura Roll \$28.00 USD

inside: Shrimp tempura and Avocado topping with spicy Mayonnaise - 8 pieces

Sushi & Maki Moriawase \$32.00 USD

Salmon Sushi 2 pieces, Tuna Sushi 2 pieces, Fried California Maki 4 pieces, Vegetable Maki 4 pieces

Vegetable Hosō Mixed \$32.00 USD

Avocado Hosō 6 pieces, Cucumber Hosō 6 pieces, Asparagus Hosō 6 pieces



SIGNATURE SELECTION



Garden, Green and more...

Garden Salad with Shrimps \$28.00 USD

Fresh Local Mix Salad made with local Lettuce, Carrot, Tomatoes, Cabbage, bell pepper and Shrimps. Dressing Choice: Vinaigrette, Honey Mustard Dressing & Caesar Dressing

Garden Salad with Chicken \$23.00 USD

Fresh Local Mix Salad made with local Lettuce, Carrot, Tomatoes and Cabbage, bell peppers and Chicken. Dressing Choice: Vinaigrette, Honey Mustard Dressing & Caesar Dressing

Sweet Potato Fries \$14.00 USD

Sweet Potato Fries served with Ketchup or Mayonnaise

Italian Pasta Delights


*For Gluten-Free options, please ask our waiter.
Extra charge + \$12.00 USD per person / per meal*

Cheese Ravioli  \$24.00 USD
*Homemade Ravioli filled with italian cheese in Fresh
Tomato Sauce and EVO Olive Oil*

Bolognese Chef Ravioli \$24.00 USD
*Homemade Ravioli in Bolognese Sauce with Parmesan
Cheese and EVO Olive Oil*

Lobster and Crab Ravioli \$33.00 USD
*Homemade Ravioli stuffed with local Lobster and
Crab, served with Tomato Sauce and EVO Olive Oil*

Spaghetti with Lobster \$36.00 USD
*Our luxurious Lobster Spaghetti recipe combines
garlic, chilies, parsley and a splash of EVO Olive Oil
in a delicate fresh tomato sauce.*

Parmesan Risotto  \$24.00 USD
*Iconic Italian dish made with rice, garlic, white wine,
and freshly grated Parmesan*
*Please note that this dish requires a minimum
order of two people and has a 20-minute
preparation time, as it is prepared to order.*



SIGNATURE SELECTION

Flavor from the Farm

Choice of Sauces: BBQ Sauce, Honey Mustard, Hot Sauce or Gravy Sauce

Chicken Milanese \$30.00 USD

Breaded Boneless Chicken Leg Quarters stuffed with Ham and Cheese. Served with French Fries and Salad

Lamb Cutlets \$34.00 USD

Grill Lamb Cutlets served with Gravy Sauce, Vegetable and Rice or Roasted Cherry Potatoes topped with Bacon and Cheese

Big Daddy Hamburger \$38.00 USD

Homemade Gourmet Burger with Onion, Mushroom and Bacon, served with your choice of Sweet Potato Fries or Cheese Fries

Lord Nelson Ribeye Steak \$34.00 USD

8 oz. Ribeye Steak served with your choice of French or Cheesy Fries or White Rice or Tossed Vegetable with EVO Olive Oil

St. John's Angus Steak \$38.00 USD

8 oz. Angus Steak served with your choice of French or Cheesy Fries or White Rice or Tossed Vegetable with EVO Olive Oil

Beef Tagliata \$39.00 USD

8 oz. Ribeye Steak curved into thin slices on a bed of Lettuce and served with Homemade Anchovies or French or Cheesy Fries or White Rice or Tossed Vegetable with EVO Olive Oil

Chef Striploin \$39.00 USD

10 oz. Striploin served with your choice of French or Cheesy Fries or White Rice or Tossed Vegetable with EVO Olive Oil

Tenderloin \$45.00 USD

8 oz. Tenderloin served with your choice of French or Cheesy Fries or White Rice or Tossed Vegetable with EVO Olive Oil

Gun House Ribeye Steak \$62.00 USD

Oz. 16 Ribeye Steak served with your choice of French or Cheesy Fries or White Rice or Tossed Vegetable with EVO Olive Oil

New York Angus Steak \$67.00 USD

Oz. 16 Angus Steak served with your choice of French or Cheesy Fries or White Rice or Tossed Vegetable with EVO Olive Oil

Treasures from the Sea

Our Menu is crafted with a focus on fresh, seasonal ingredients. Consequently, some of the following dishes may not be available if we do not receive our daily supply of these high-quality local ingredients.

Caribbean “Mahi-Mahi” \$33.00 USD

Caribbean Grilled Fish served with Fresh Tossed Vegetable and Rice or French Fries

Fresh Grilled Tuna \$36.00 USD

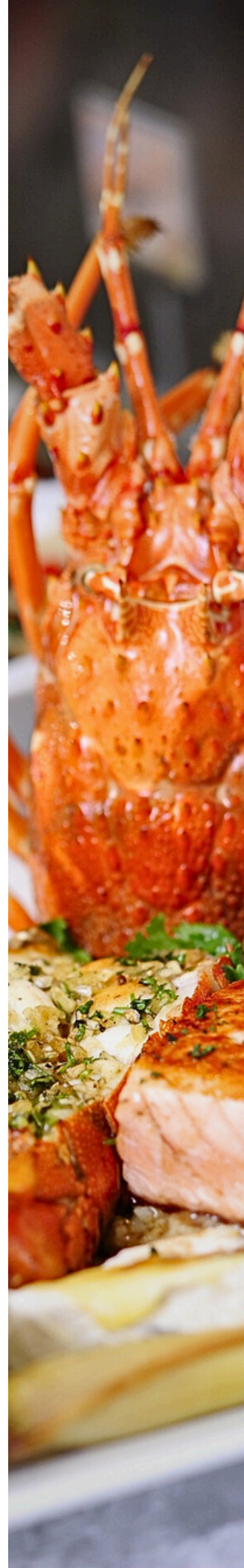
Local catch Tuna filet served with suggestion of our Chef

Fresh Grilled Lobster \$43.00 USD

Whole grilled Lobster with garlic herb butter served with Pilaf rice and sautéed vegetables

Fresh Lobster Thermidor \$45.00 USD

Whole Thermidor Lobster with garlic herb butter served with Pilaf rice and sautéed vegetables



SIGNATURE SELECTION

...and finally, a Sweet Note

Dessert of the Day 🌱 \$12.00 USD

Daily Pastry Chef Selection

Homemade Ice Cream 🌱 \$12.00 USD

Local Artisanal Ice Cream

Cheese Tasting 🌱 \$15.00 USD

*Selection of Cheese with Grapes, Honey, Fruit
Chutney and Homemade Breadstick*

Fresh Fruit Salad 🌱 \$12.00 USD

