



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

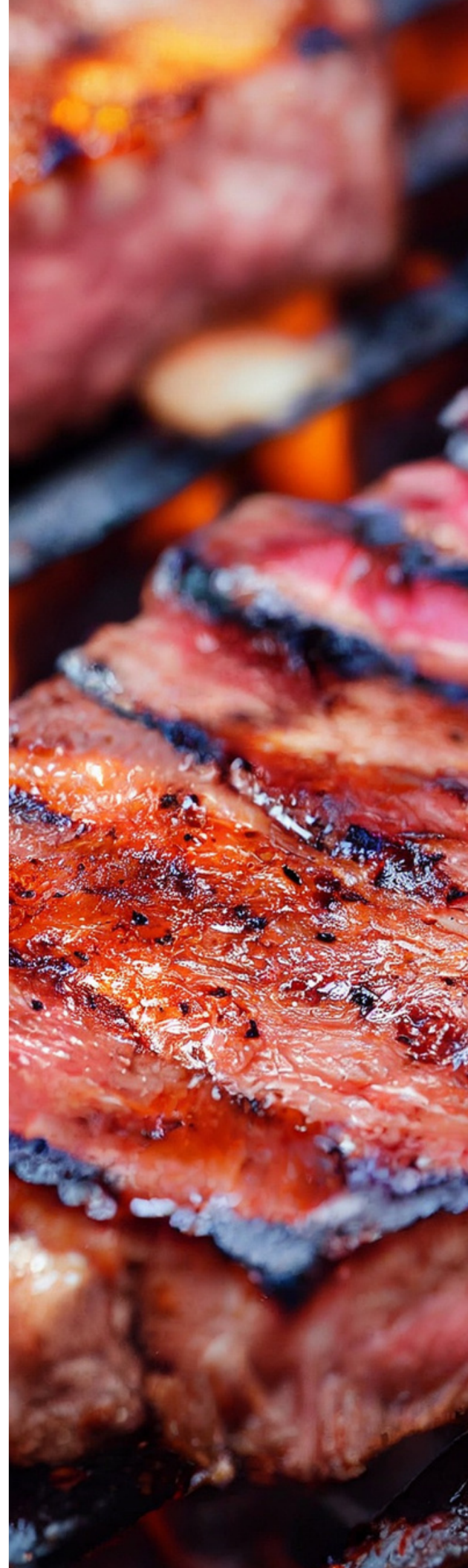
Grilled Chicken Breast \$28.00 USD
Served with Rice & Veg, French Fries, Wedges or Grilled Vegetables

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 Hosonuma Mixed \$32.00 USD

Avocado Hosonuma 6 pieces, Cucumber Hosonuma 6 pieces, Asparagus Hosonuma 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

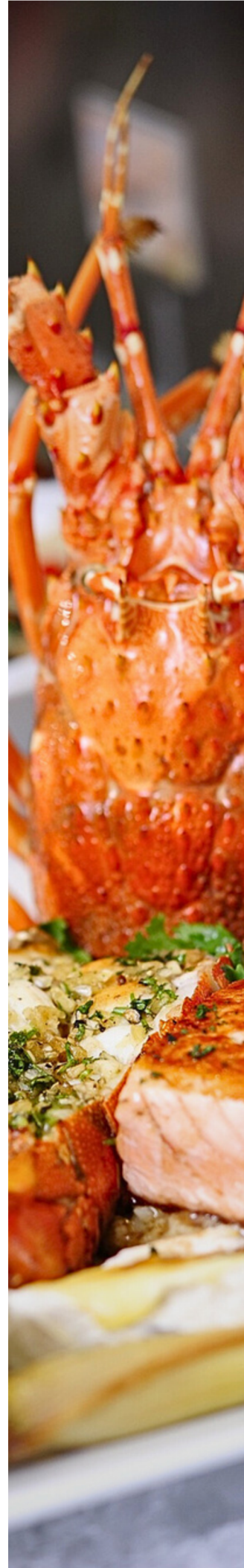
Local catch Tuna filet served with suggestion of our Chef

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

