

## ... STARTERS ...

### **TUNA TATAKI \$15**

Sesame and tōgarashi-crust ed ahi tuna served with wakame salad, cucumbers, mango, sautéed cremini mushrooms, wasabi aioli and miso glaze

### **NORWEGIAN SMOKED SALMON TIRADITO \$14**

Served with baby mesclun, garlic dill mayo, cherry tomatoes, citrus vinaigrette and charcoal black bread crostini

### **SHRIMP & ESCARGOT \$14**

Sautéed in garlic anise herb butter and served with grain mustard cognac cream and classic Italian focaccia

### **BEEF CARPACCIO \$15**

Thinly sliced beef tenderloin topped with truffle aioli, roasted almonds, hearts of palm, fresh arugula and parmesan

### **CRAB CAKE \$16**

Chipotle corn polenta cake served with garlic shrimp, smoked salmon, mango tartar sauce, avocado mousse and roasted pepper coulis

### **SUPPLI \$12**

Roman beef risotto croquette served with homemade marinara sauce, truffle mayo, fresh arugula and parmesan

### **MUSHROOM TRUFFLE RAVIOLI \$15**

Served with mornay sauce, basil oil, fresh arugula and parmesan tuille

### **SAUTEED GARLIC SHRIMP \$15**

Served with garden vegetables over a crispy crostini

*Consuming raw or undercooked meats, poultry, eggs and seafood may increase your risk of foodborne illness.*

*Please let us know if you have any allergies, dietary restrictions or special considerations, and we will do our best to accommodate you.*

## ... SOUP & SALAD ...

### **CIOPPINO \$12**

Mediterranean tomato and seafood soup topped with basil oil

### **FRENCH ONION SOUP \$10**

Classic French onion soup served with croutons and cheese au gratin

### **ROASTED PUMPKIN SOUP (V) \$9**

Fresh and creamy pumpkin soup

### **ESCABÈCHE-STYLE SCALLOP & SHRIMP SALAD \$15**

Served with a spicy citrus cilantro vinaigrette

### **CLASSIC CAESAR \$15**

Crisp romaine lettuce topped with herb croutons, fresh parmesan and homemade Caesar dressing

### **CAPRESE SALAD \$16**

Juicy beefsteak tomatoes with buffalo mozzarella, fresh arugula, basil pesto, balsamic glaze and parmesan

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## ... MAIN COURSES: LAND ...

### **FILET MIGNON \$40**

Grilled to perfection and served with mashed potatoes, asparagus, and your choice of green pepper cognac sauce, mushroom truffle sauce or chimichurri sauce

### **16 OZ. NY STRIP LOIN \$44**

Grilled to perfection and served with mashed, asparagus, and your choice of green pepper cognac sauce, mushroom truffle sauce or chimichurri sauce

### **BEEF STROGANOFF \$32**

Served with jasmine rice and broccolini

### **RACK OF LAMB \$45**

Grilled to perfection and served with red wine-glazed pistachio gremolata, sautéed rainbow potatoes and asparagus

### **GRILLED CHICKEN CHURRASCO \$30**

Served with Cajun-spiced potato wedges, asparagus and Cuban mojo sauce

## ... MAIN COURSES: OCEAN ...

### **CRAB & SHRIMP \$34**

Crab-stuffed jumbo shrimp served with spinach risotto, anise saffron sauce and asparagus

### **GRILLED SALMON \$34**

Served with a potato croquette, carrot mousse, asparagus and Thai chili citrus sauce

### **MEUNIÈRE PAN-FRIED GROUPER \$32**

Served with mashed potatoes and broccolini

### **MISO SEA BASS \$36**

Served with Japanese black rice, asparagus, wakame salad and miso glaze

### **LOBSTER RAVIOLI \$30**

Served in a crab and lobster ragout with cherry tomato confit, basil coulis, fresh parmesan and arugula

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## ... DESSERT ...

### CRÈME BRÛLÉE \$10

Classic vanilla custard served with fresh fruit

### CHOCOLATE LAVA CAKE \$12

Heavenly molten chocolate cake and ganache served warm with vanilla ice cream

### RASPBERRY CHEESECAKE \$10

Served with chocolate sauce and berries

### PETITE FRAISIER CAKE \$10

Served with strawberry coulis

### KEY LIME TARTLET \$10

Served with an orange glaze sauce

## COFFEE & TEA

**CAFFÈ AMERICANO** .....\$4  
Individually brewed coffee

**DECAF CAFFÈ AMERICANO** .....\$4  
Individually brewed decaf coffee

**ESPRESSO** .....\$4  
Dense in body with a light brown cream

**RISTRETTO** .....\$6  
Double shot of coffee in a single shot of hot water

**DOPPIO** .....\$6  
Two servings of espresso in one single cup

**MACCHIATO** .....\$4  
Espresso with frothed milk

**PANNA MONTATA** .....\$4  
Espresso topped with whipped cream

**CAFÉ LATTE**.....\$4  
One-third espresso, two-thirds steamed foamed milk

**CAPPUCCINO ROMANO**....\$4  
Espresso with steamed milk, froth and cinnamon

**CAPPUCCINO AMERICANO**.....\$4  
Espresso with steamed milk and whipped cream

**TEA**.....\$4  
Choose from an assorted selection of tea

## SPECIALTY COFFEE

**KOFI ARUBIANO** .....\$11  
Espresso with ponche crema and double cream

**CAFÉ FRANÇAISE** .....\$11  
Espresso with cognac and double cream

**CAFFÈ ITALIANO** .....\$11  
Espresso with amaretto and double cream

**CALYPSO COFFEE**.....\$11  
Espresso with Kahlúa and double cream

**CAIFE IRISH** .....\$11  
Espresso with Irish whiskey and double cream

**CAFÉ ESPAÑOL** .....\$11  
Espresso with Tia Maria, Bacardí 151 and cream

**SULTAN ALQAHUWW**.....\$11  
Espresso with Baileys Irish Cream and double cream