

Dining Under The Stars

Starters & Soup

Bread \$ 6

Homemade herb focaccia, parmesan and mozzarella melted crust, truffle salt whipped butter

Grilled Octopus \$13

Parsley, sweet white onion, papaya, whole grain mustard vinaigrette, crispy chick pea

House Salad \$11

Frisee lettuce, radicchio, Dijon vinaigrette, sliced apple, orange supreme, pistachios, crispy bacon

Whipped Burrata \$17

Compressed watermelon, avocado, white balsamic glaze, toasted hazelnut

Entrées

Frutti di Mare \$35

Mussels, clams, prawns, crispy octopus, linguini pasta, spicy pomodoro

Miso Glaze Chilean Sea Bass \$42

Coconut basmati rice, red bell pepper, asparagus, fennel, cilantro, ginger, lime vinaigrette

8oz Center Cut Tenderloin \$40

Mornay asparagus and parmesan crust, sweet potato gratin

16oz Cowgirl Ribeye \$60

Seasonal vegetables, crispy Caribbean potato with garlic, parmesan, red wine demi

Sides \$7

Sweet Potato Gratin

Coconut Basmati Rice

Mornay Asparagus with Parmesan Crust

Sweet At Heart \$9

Pear and Pistachio

Buttery crusted puff pastry, roasted pears, rustic caramel drizzle, pistachio gelato quenelle

Decadent Flourless Chocolate Cake

Fresh seasonal fruit, chocolate syrup, local vanilla gelato

Regular coffee / decaf or assorted teas available

Please advise our associates if you have any food allergies or special dietary requirements. Many of the menu items can be prepared vegan or vegetarian. Local sales/health tax is already included. A 15% service charge will be added to the check.