



dinner

summer 2009

## Starters

Shrimp springrolls with chili peanut sauce	12
PEI mussels & littleneck clams in a spicy white wine broth	17
Spinach & artichoke dip	12
Parmesan garlic bread	8
Edamame with cracked sea salt	8

## Salads

Baby Iceberg with Creamy Blue Cheese & smoked bacon	11
Salad Niçoise with seared tuna	14
Mixed Greens with candied pecans, chèvre, & sherry Vinaigrette	10
Caesar Salad with Spicy Croutons	9



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## Mains

Pan roasted snapper with roasted fingerling potatoes & asparagus	24
Vegetarian Lasagna	18
Grouper gratin with Creole Rice	24
Asian Lamb Chops with spicy green beans	25
Seafood Linguini with mixed shellfish	23
Pappardelle pasta with mushrooms, asparagus in parmesan broth	19

## From the Grill with choice of side

Hand-cut Ribeye 12 ounces	27
Hand-cut Filet 8 ounces	29
Abaco Island Chicken (caribbean jerk or fried)	23

## Sides

8

Sautéed Asparagus	Roasted Fingerling Potatoes	Spicy Green Beans
Green Salad	Butternut Squash with Chèvre & Honey	French Fries