



DINNER

2009-2010

Starters

Shrimp springrolls with a chili peanut dipping sauce	12
PEI Mussels and Littleneck Clams	17
Grilled Asian Lamb Chops with sweet chili dipping sauce	16
Parmesan garlic Bread	8
Artichoke and Spinach Dip	12
Lobster Louis salad	16
Edamame with coarse sea salt	8
Baby Iceberg salad with creamy blue cheese dressing, cherry tomatoes and bacon	11
Salade Nicoise with seared rare Ahi Tuna	14
Mixed green salad, chevre, candied pecans & sherry vinaigrette	10
House-made Caesar salad with spicy croutons	9

Mains

Pan Roasted lobster tail with roasted fingerling potatoes	A/Q
Pan roasted grouper with braised greens and oven roasted tomatoes	26
Grilled pork chop with mashed potatoes and roasted applesauce	27
Braised Beef Shortrib and butternut squash served with rigatoni pasta	22
Seasonal Vegetable and Parmesan Risotto	19
Vegetarian Lasagna	20
Seafood Linguini with mixed shellfish	25
Pan seared Ahi Tuna with Mediterranean ragout	26
Grilled 12-ounce Ribeye Steak and French fries	27
8-ounce Beef Filet with asparagus and mushroom reduction	29
Abaco Chicken (jerk or fried)	23

Sides

French Fries - Roasted Butternut Squash and chevre – Asian spicy green beans

Roasted Fingerling potatoes – green salad – asparagus