

2 COURSE DINNER

\$36.00 PER PERSON

APPETIZER (choice of)

**CLASSIC FRENCH
ONION SOUP**

*caramelized onions, cooked slow in a broth,
parmesan croutons and melted cheese,
baked in a traditional onion soup crock.*

**CARIBBEAN PUMPKIN AND
COCONUT BISQUE**

*fresh pumpkin finished with cream and
toasted coconut.*

CAESAR SALAD

*fresh romaine lettuce tossed in our caesar
dressing, topped with garlic croutons and
fresh shaved parmesan cheese. anchovies
available upon request.*

ENTREES (choice of)

ISLAND CHICKEN

*two chicken breasts, grilled then basted with
fresh apricot sauce. served with mashed
potatoes, seasoned vegetables and pineapple
salsa.*

CARIBBEAN GROUPER

*filet of grouper, lightly seasoned, pan seared
and topped with fresh mango salsa, steamed
asparagus.*

**SPICY CARIBBEAN
SEAFOOD PASTA**

*shrimp and scallops sauteed in a spicy red sauce
and served over linguini.*

2 COURSE PREMIUM DINNER

\$43.00 PER PERSON

APPETIZER (choice of)

LOBSTER BISQUE

*a new england style bisque made from a true
lobster stock, rich and creamy with a hint of
sherry and spice.*

ARTISIAN SALAD

*artisan lettuce, blue cheese, candied walnuts,
cherry tomatoes, seasoned croutons with a
raspberry vinaigrette dressing,*

JUMBO SHRIMP COCKTAIL

*five fresh jumbo shrimp, "Aruban boiled" in
pickling spices and chilled, served with our spicy
cocktail sauce with horseradish for dipping.*

ENTREES (choice of)

SHRIMP SCAMPI

*garlic lemon, white wine, and parmesan
cheese over a bed of linguini pasta.*

FILET MIGNON

*seasoned and grilled, served with fresh
asparagus and garlic mashed potato and a port
wine reduction.*

PAN SEARED RED SNAPPER

*accompanied by island rice and seasoned
vegetables with saffron vanilla bean cream.*

All prices are in US dollars

All prices are subject to 18% service charge and
3.5% BBO/BAZV Government tax

3 COURSE DINNER
\$42.00 PER PERSON

APPETIZER (choice of)

**CLASSIC FRENCH
ONION SOUP**

*caramelized onions, cooked slow in a broth,
parmesan croutons and melted cheese, baked in
a traditional onion soup crock.*

**CARIBBEAN PUMPKIN AND
COCONUT BISQUE**

*fresh pumpkin finished with cream and toasted
coconut.*

CAESAR SALAD

*fresh romaine lettuce tossed in our caesar dressing,
topped with garlic croutons and fresh shaved
parmesan cheese. anchovies available upon request.*

ISLAND CHICKEN

*two chicken breasts, grilled then basted with fresh
apricot sauce. served with mashed potatoes,
seasoned vegetables and pineapple salsa.*

CARIBBEAN GROUPER

*filet of grouper, lightly seasoned, pan seared and
topped with fresh mango salsa, steamed asparagus.*

**SPICY CARIBBEAN
SEAFOOD PASTA**

*shrimp and scallops sauteed in a spicy red sauce
and served over linguini.*

DESSERT (choice of)

TIRAMISU *classic favorite*

ISLAND COCONUT FLAN *smooth
and creamy with coconut and caramel sauce.*

KEY LIME PIE *served on a graham cracker
crust with fresh whipped cream.*

3 COURSE PREMIUM DINNER
\$49.00 PER PERSON

APPETIZER (choice of)

LOBSTER BISQUE

*a new england style bisque made from a true
lobster stock, rich and creamy with a hint of
sherry and spice.*

ARTISIAN SALAD

*artisan lettuce, blue cheese, candied walnuts,
cherry tomatoes, seasoned croutons with a
raspberry vinaigrette dressing,*

JUMBO SHRIMP COCKTAIL

*five fresh jumbo shrimp, "Aruban boiled" in
pickling spices and chilled, served with our spicy
cocktail sauce with horseradish for dipping.*

SHRIMP SCAMPI

*garlic lemon, white wine, and parmesan cheese
over a bed of linguini pasta.*

FILET MIGNON

*seasoned and grilled, served with fresh
asparagus and garlic mashed potato and a port
wine reduction.*

PAN SEARED RED SNAPPER

*accompanied by island rice and seasoned
vegetables with saffron vanilla bean cream.*

DESSERT (choice of)

TIRAMISU *classic favorite*

ISLAND COCONUT FLAN *smooth
and creamy with coconut and caramel sauce.*

KEY LIME PIE *served on a graham cracker
crust with fresh whipped cream.*

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