SOUPS & APPETIZERS

Island coconut fish soup \$ 9.50 Served with grilled shrimps.

Potato and bacon soup \$ 7.00 Topped with bacon bits and served with crispy bacon strip



SALADS

Shrimp and Salmon Salad \$ 19.00 Pan fried shrimps and frilled Salmon fillet drizzled with a sweet and tangy passion fruit dressing.

Chicken Caesar Salad \$ 17.00 With parmasan cheese and garlic croutons With Shrimps \$18.50

Spinach and Bacon Salad \$ 12.00

Fresh spinash tossed with crispy bacon bits, pine puts and served to

Fresh spinash tossed with crispy bacon bits, pine nuts and served with a home made raspberry vinagrette.

MAIN COURSES

Land and Sea \$ 36.00 Filet mignon 6oz. Jumbo Shrimps

Shrimp & Pineapple Skewer \$ 36.00 Red bell peppers and scallions Basted with a Tereyaki, sweet and sour chilly sauce.

Grilled Mahi Mahi \$ 26.00 Served with a lemon caper buerre blanc or that lemon caper sauce.

MAIN COURSES

Grilled Beef Tenderlion Skewer \$ 32.00

With green bell peppers, red onions, and tomatoes

Grilled Free Range Chicken \$ 27.00

With a rosemary onion glaze

Fillet Mignon 8oz. \$ 32.00

Top Sirlion 12oz. \$ 28.00

Please select a sauce:

Merlot sauce, creamy Pepper sauce, or creamy Mushroom sauce.

Gourmet Cheese Burger \$ 17.00

Garinshed with crisp lettuce, fresh tomatoe, pickles, onions, and cheese.

Pepperoni Pizza \$17.00

SIDE DISHES

Home style French fries	\$ 5.00
Baked potato	\$ 5.00
Garlic mashed potatoes	\$ 5.00
Fried rice	\$ 5.00
Steamed mixed garlic vegetables	\$ 5.00

DESSERTS

Coconut Creme Brulee \$ 6.50

Home made with coconut shavings and caramelized sugar

Haagen Dasz Ice cream \$ 7.50

with caramel, chocolate syrup, whipped cream, and caramelized shredded coconut.

