



Starters

SCALLOPS 🌱 19

Seared scallops, corn purée, corn relish, bacon vinaigrette, garlic parsley sauce.

BURRATA SALAD 🌱🌿 18

Burrata cheese, arugula, balsamic reduction, tomatoes, basil pesto, toasted almonds.

SHRIMPS 🌱 19.50

Grilled shrimps, roasted yellow pepper sauce, lime, ginger, green apple, mango, cilantro oil.

GARDEN SALAD 🌿 17

Mixed greens, apple, corn, dried cherries, feta cheese, crispy wild rice, cucumber, mint and balsamic herbs vinaigrette.

OCTOPUS 20

Slow cooked and seared a la plancha octopus, aji panka, potato foam, crispy potato, Olivo sauce.

Main

SEA BASS 🌱 45

Seabass, cauliflower purée, baby spinach, button mushroom, Champagne sauce.

MACADAMIA GROUPEL 45

Macadamia-crusted grouper, bok choy, black quinoa, sesame oil, creamy red curry sauce.

BLACKENED MAHI MAHI 41.50

Mahi Mahi, ajo blanco purée, tomatoes, olive-basil-salt, roasted pepper sauce.

BEEF TENDERLOIN 🌱 48

8oz beef tenderloin, potato au gratin, green beans, cremini mushroom sauce.

LOBSTER TAIL 🌱 51

Grilled Caribbean lobster tail, potato fondant, green asparagus, fennel, tarragon Pernod sauce.

FILET AND LOBSTER 🌱 64

8oz filet mignon, 6oz lobster, potato au gratin, green beans, red wine sauce.

SHORT RIBS 44

22-hour slow-cooked short rib, roasted pumpkin purée, almond purée, caramelized baby onions, herbs crust, short rib jus.

Dessert

TROPICAL COCONUT CAKE 11

Layered vanilla cake, rich coconut, white chocolate mousse filling, pineapple sauce.

CHOCOHOLIC 11

Chocolate warm cake, Amaretto drops, black forest compote, peanut butter ice cream.

APPLE CRUMBLE 11

Cinnamon apples, almond crumble, vanilla ice cream, butterscotch sauce.

White Wines

Sauvignon Blanc

PASCAL JOLIVET SANCERRE BLANC

Loire Valley | France

QUEULAT

Chile

DUCKHORN SAUVIGNON BLANC

Napa Valley

KIM CRAWFORD

Marlborough | New Zealand

Chardonnay

BOUCHARD PERE & FILS 'LA VIGNEE'

Burgundy | France

LA CREMA

Sonoma Coast | California

JORDAN

Russian River Valley | California

KENDALL JACKSON

California | USA

Pinot Grigio Pinot Gris

SANTA MARGHERITA

Valdadige | Italy

KING ESTATE

Willamette Valley | Oregon

Rosé

THE PALM BY WHISPERING ANGEL

Provence | France

AIX ROSÉ

Aix-Provence | France

Additional White Wines

DR. KONSTANTIN FRANK SEMI-DRY RIESLING

Finger Lakes | New York State

QUADY 'ELECTRA' MOSCATO

California

SPIER CHENIN BLANC

South Africa

Red Wines

Pinot Noir

HOBNOB BY GEORGES DUBOEUF

Pays d'Oc | France

A TO Z WINEWORKS

Willamette Valley | Oregon

KING ESTATE

Willamette Valley | Oregon

MEIOMI

California

LA CREMA

Sonoma Coast | California

Cabernet Sauvignon

JOSH CELLARS

Paso Robles | California

OBERON BY MICHAEL MONDAVI

JORDAN

Alexander Valley | California

Additional Red Wines

CATENA MALBEC

Mendoza | Argentina

ANTINORI PEPOLI CHAINTI CLASSICO

Tuscany | Italy

KENDALL-JACKSON 'VINTNERS RESERVE' MERLOT

California

EMILIO MORO BODEGAS TEMPRANILLO

Ribera del Duero | Spain

SIX EIGHT NINE RED BLEND BY 689 CELLARS

Napa Valley | California

Sparkling Wines

COL DE'SALICI PROSECCO SUPERIORE

DOMAINE CARNEROS

Carneros | California

Champagne

BOLLINGER BRUT ROSÉ

VEUVE CLICQUOT BRUT

DOM PERIGNON BRUT

Epernay | France

Dessert Wine

QUADY "ELYSIUM" BLACK MUSCAT

California

Cocktails

Classics

DARK & STORMY

Goslings dark rum, ginger beer

MAI TAI

Bacardi Superior, Orange Curaçao, Orgeat syrup, pineapple juice, orange juice, lime juice, simple syrup, topped with dark rum

ISLAND ICED TEA

Maker's Mark, peach purée, lemon juice, iced tea, mint leaves

More Cocktails

HURRICANE

Bacardi Superior, lime juice, simple syrup, passion fruit purée, grenadine

SUNSHINE SWIZZLE

Grey Goose vodka, Grand Marnier, simple syrup, lemon juice, Pernod

LA PALOMA

Patron Silver, lime juice, grapefruit juice, simple syrup, soda water

Martinis

DUSHI MARTINI

Grey Goose vodka, melon liqueur, pineapple juice

CUCUMBER & BASIL GIMLET

Botanist Gin, elderflower liqueur, lime juice, simple syrup, cucumber slices, basil leaves

ESPRESSO MARTINI

Grey Goose vodka, Kahlúa, Baileys, brown sugar