



Happy Valentine's Day

Wednesday, February 14th, 2018 from 5 pm til 9 pm

Starter

Lobster Bisque 12

Fried Jumbo Prawns in Spicy Cocktail Sauce 15

Warm Roasted Beets with Goat Cheese & Chopped Pistachios 12

Battered Calamari with Harissa Cocktail Sauce 15

Salad

Greek Salad Chopped Romaine, Cucumber, Tomato, Red Onion, Imported Olives & Feta Cheese with Extra Virgin Olive Oil & Fresh Lemon Juice 11

Classic Caesar Salad Hearts of Romaine, Creamy Caesar Dressing, Shaved Parmesan & House Made Crouton 10

Roasted Beet & Winter Citrus Salad with Butter Leaf Lettuce, Toasted Almonds, Goat Cheese & Aged Sherry Vinaigrette 12

Entree

Grilled Mahi Mahi with Orange Ginger Buerre Blanc, Roasted Potatoes & Seasonal Vegetables 25

Chermoula Roasted Salmon Saffron Pearl Couscous, Eggplant, Blistered Tomatoes, Spinach & Dill - Lebni Sauce 24

Ravioli filled with Ricotta Cheese, Swiss Chard & Fresh Herbs, topped with Gorgonzola Cream Sauce 19

Fettuccini Marco Polo Gulf Prawns with Tomatoes, Spinach & Light Curry Cream Sauce 24

Mesquite Roasted Chicken Kabob Saffron Basmati Rice, Roasted Roma Tomato & Fresh Vegetable 18

Double Cut Pork Chop with Quince Preserves, Mashed Garnet Yams & Seasonal Vegetable 28

8 oz. Angus Filet Mignon with Cabernet Demi - Glace, Buttermilk Mashed Potatoes & Seasonal Vegetable 36

Grilled Rack of Lamb Oregano, Lemon & Garlic, Roasted Potatoes, Fresh Vegetables & Au Jus 36

Dessert - The Best Course

Cranberry Quince Tart with Almond Cream 8

Italian Style Tiramisu 8

Chocolate Ganache Cake 8

Seasonal Cheesecake with Sour Cherry Preserves 8

Assorted Gelato & Sorbet 7

Wine / Champagne Corkage \$20