

appetizers

fresh mozzarella, tomato, arugula, basil pesto, balsamic reduction	17
“vitello tonnato” thin sliced veal carpaccio, creamy tuna sauce, crispy capers	18
beef carpaccio: arugula, truffle honey mustard, shaved parmesan, roasted artichokes	18
tuna taco, truffled local yellow fin tuna tartare, avocado, wakame, togarashi aioli	18
local fish ceviche, mango, bell pepper, scotch bonnet, red onion	17
coconut ceviche, mango, bell pepper, scotch bonnet, red onion	14
torched salmon crudo, soy tahini dressing, jumbo lump crab citrus salad	19
crispy lobster bites, sautéed spinach, roasted cherry tomatoes, thermidor sauce	19
hoisin duck spring rolls, togarashi aioli, sweet chili sauce	17
fresh baked scallops, coconut ~ saffron sauce, pickled ginger	20

salads

spinach salad: tomatoes, grapefruit, avocado, crispy prosciutto, parmesan, flax seeds, raisins, citrus vinaigrette	14
arugula-beet salad: hazelnut crusted goat cheese, orange segments, raspberry vinaigrette	14
local spring mix salad: avocado, cucumber, mango, crispy quinoa, guava dressing	14
classic caesar salad: house made croutons, shaved parmesan	14
grain salad: barley, spinach, arugula, mint, basil, tomato, parmesan, orange segments, sherry vinaigrette	14
cobb salad: chopped romaine lettuce, eggs, avocado, tomatoes, carrots, scallions, chicken breast, bacon, blue cheese, citrus vinaigrette	17

add

local snapper 13, yellow fin tuna 15, lobster tail 15, jumbo shrimp (4 each), chicken 8, flat iron steak 18

<u>pasta</u>	half	whole
fettuccine with lobster, shrimp, basil oil and spicy tomato sauce	15	29
lobster ravioli, creamy lobster bisque, arugula, cherry tomatoes	15	29
pappardelle with braised beef short ribs and porcini ragout	14	28
spaghetti with white veal bolognese, asparagus, truffle oil	14	26
pumpkin ravioli, drawn thyme butter, sundried tomatoes, shaved parmesan	13	25
gnocchi, chicken thigh ragout, pancetta, porcini mushroom, marsala, parmesan, truffle oil	14	26
*gluten free pasta available		

sandwiches

served with fries or house salad, sweet potato fries \$2		
8 oz brisket chuck burger, rum braised red onion marmalade, garlic mayo, brie		18
caprese wrap, prosciutto, mozzarella, sundried tomato, basil pesto		16
tuscan chicken breast, multigrain bread, asiago, herb aioli, arugula, tomato, pickled red onion, avocado		16
caribbean lobster roll, jerk mayo, butter toasted brioche bun		22
CAB flat iron steak sandwich, ciabatta, provolone, sautéed onions, horseradish mayo		20

seafood & meats

pan seared local yellow fin tuna, celeriac purée, arugula ~ parsley gremolata, grilled asparagus		39
baked local red snapper filet, fennel slaw, salmoriglio		37
chicken piccata, lemon & caper sauce, pappardelle, mixed vegetables		29
bone-in pork chop milanese, arugula salad, cherry tomato, shaved parmesan		22
grilled 6 oz flat iron steak, polenta fries, arugula salad, salsa verde		27

prices are in c.i. dollars, conversion rate is us\$ 1.00 = ci\$.80c or ci\$ 1.00 = us\$ 1.25