

# DINNER

6PM-10PM

## SALADS

### **GARDEN SALAD - SM: \$8.50, LG: \$10.50**

TOMATOES, BERMUDA ONIONS, MIXED FIELD GREENS WITH CLASSIC VINAIGRETTE DRESSING

### **CAESAR SALAD - \$13.50**

SHAVED PARMESAN, CRISPY CROUTONS, CRISP ROMAINE LETTUCE WITH CLASSIC CAESAR DRESSING

### **HOUSE SALAD - \$16.50**

CARAMELIZED PINE NUTS, CRISPY BACON, CRUMBLLED GOAT CHEESE, MIXED FIELD GREENS WITH A RASPBERRY VINAIGRETTE DRESSING

### **CAPRESE SALAD - \$18.50**

TOMATO, FRESH MOZZARELLA AND FRESH BASIL

### **GRILLED LOBSTER SALAD - \$21.50**

GRILLED ½ LOBSTER TAIL ON MIXED GREEN SALAD DRESSED WITH A BEURRE MARNIER  
WHOLE TAIL - \$36.50

*ADD 4OZ. GRILLED CHICKEN BREAST - \$5.00, GRILLED MAHI-MAHI - \$6.00, OR GRILLED SALMON - \$7.00*

## STARTERS

### **TUNA TARTAR ON SEAWEEED SALAD - \$19.50**

FRESH, SUSHI-GRADE TUNA DICED AND MARINATED IN A SESAME, SOY GLAZE

### **SMOKED SALMON PLATE - \$18.50**

SMOKED SALMON WITH BERMUDA ONIONS, DILL, CAPERS, SERVED WITH TOAST POINTS

### **SHRIMP INDIENNE - \$17.50**

PAN SAUTÉED SHRIMP IN A CREAMY CURRY SAUCE

## **SOUPS**

SERVED WITH A BAGUETTE SLICE

### **SPICY TOMATO SOUP**

SMALL – \$7.50 LARGE - \$9.50

### **COCONUT CURRIED CONCH CHOWDER**

SMALL \$9.50 LARGE - \$12.50

## **PASTA**

### **PENNE GORGONZOLA - \$14.50**

### **FETTUCCHINI POMODORO - \$14.50**

FRESH TOMATO, BASIL & GARLIC SAUCE TOPPED WITH SHAVED PARMESAN

### **SHRIMP FETTUCCHINI - \$22.50**

PAN-SEARED SHRIMP IN A WHITE WINE, CREAM SAUCE

## **FROM THE GRILL**

SERVED WITH A TRIO OF SAUCES AND ONE SIDE DISH

### **VEGETABLE GRILL MIX - \$14.50**

### **MAHI-MAHI FILET - \$22.50**

### **AHI TUNA FILET - \$25.50**

### **SALMON FILET - \$24.00**

### **JUMBO SHRIMP SKEWER - \$26.50**

### **LOBSTER TAIL - MARKET PRICE**

### **BRATWURST - \$15.50**

**CHICKEN BREAST - \$19.50**

**PORK CHOP - \$19.50**

**PORK TENDERLOIN - \$22.50**

**RACK OF LAMB - \$36.50**

**ENTRECÔTE - \$29.50**

NEW YORK STRIP STEAK

**FILET MIGNON - \$39.50**

SERVED WITH FREDDY'S PEPPER SAUCE

## **SIDES**

JASMINE RICE

PENNE GORGONZOLA

MASHED POTATOES

FRENCH FRIES

CREAMY SPINACH

GRILLED VEGETABLES

SIDE SALAD

EACH ADDITIONAL SIDE \$5.50

ADD FREDDY'S PEPPER SAUCE \$3.50

## **CHEF'S SPECIALS**

**BEEF STROGANOFF - \$24.50**

SERVED WITH CHOICE OF ONE SIDE

**SEAFOOD TRIO - \$34.50**

SALMON, MAHI-MAHI AND SHRIMP IN A WHITE WINE SAUCE WITH FINELY DICED FRESH  
TOMATO

**BOUILLABAISSSE - \$39.00 PER PERSON**

LOBSTER, MAHI-MAHI, SHRIMP AND MUSSELS BRAISED IN A VINE-RIPENED TOMATO,  
FENNEL AND BASIL SAUCE  
MINIMUM FOR TWO PERSONS

**SHRIMP INDIENNE - \$24.50**

SHRIMP IN A CREAMY, CURRY SAUCE SERVED WITH JASMINE RICE

**DESSERTS**

**MIXED BERRY SOUP - \$13.50**

TOPPED WITH VANILLA ICE CREAM

**DESSERT OF THE DAY - \$10.50**

**ICE CREAM - \$7.50**

CHOCOLATE AND VANILLA

## BEVERAGES

### HOT

#### ESPRESSO

\$3.50

#### AMERICANO

\$3.50

#### CAPPUCCINO

\$5.50

#### LATTE

\$5.50

#### MOCHA

\$6.00

#### DECAFFEINATED COFFEE

\$4.00

#### HOT CHOCOLATE

\$5.50

#### GOURMET TEA SELECTION

\$5.50

### COLD

#### ICED TEA

\$3.50

#### LEMONADE

\$3.75

#### FRUIT PUNCH

\$3.75

#### FRESH PRESSED ORANGE JUICE

\$7.50

#### BOTTLED JUICE

\$3.50

#### SODA

\$3.25

#### ECHO WATER

SM: \$2.00 LG: \$5.50

#### FIJI WATER

SM: \$4.00 LG: \$8.00

#### PERRIER WATER

SM: \$5.25 LG: \$9.50

*Dank je wel*

*A 15% GRATUITY WILL BE ADDED TO YOUR FINAL BILL*