

SALADS & APPETIZERS

CAESAR SALAD

Romaine lettuce, caper, egg, anchovies, bacon, Parmesan, and croutons.

\$16.00 USD / \$32.00 BZD

NICOISE SALAD

Seared tuna, lettuce, green beans, potatoes, radish, anchovies, tomatoes, and mustard olive oil vinaigrette. (DF, GF)

\$18.00 USD / \$36.00 BZD

ISLAND CONCH SALAD

Marinated with lime, orange juice, peppers, red onion and cilantro. With tortilla chips. Seasonal. (DF, GF)

\$18.00 USD / \$36.00 BZD

WATERMELON SALAD

Mix greens, Pickled red onions, feta cheese, mint, caramelized nuts, and white balsamic vinaigrette. (GF)

\$16.00 USD / \$32.00 BZD

TAPAS

OVEN ROASTED SALMON

Fresh salmon served with passion fruit beurre Blanc, wild rice and greens. (GF)

\$26.00 USD / \$52.00 BZD

CATCH OF THE DAY

Try our freshly caught fish of the day. Grilled, topped with fruit salsa over a bed of quinoa and cucumber tomato. (DF, GF) \$25.50 USD / \$51.00 BZD

BELIZEAN CHICKEN & MAC & CHEESE

Creamy mac and cheese with stew chicken served in bread bowl. Ask for chilis inside.

\$23.00 USD / \$46.00 BZD

SPAGHETTI GAMERRETI

Rich herb tomato sauce with sautéed shrimp, white wine and garlic parsley herb and a toasted baguette.

\$24.00 USD / \$48.00 BZD

BRAISED BEEF SHORT RIBS

Slowly cooked, smoked mash potato, greens and a rich red wine sauce.

\$25.00 USD / \$50.00 BZD

CHICKEN SATE

Chicken with coconut milk, chili flakes, peanut sauce marinade served with poppadom bread. (DF, GF)

\$20.25 USD / \$40.50 BZD

BBQ BABY BACK RIB

Slowly cooked. Served with grilled corn on the cobb. (GF)

\$18.00 USD / \$36.00 BZD

ENTREES

HERB CRUSTED LAMB RACK

Pan roasted herb crusted lamb rack with grilled asparagus and demi sauce. (DF)

\$50.00 USD / \$100.00 BZD

PEPPER CRUSTED AHI TUNA

Seared ahi tuna, sautéed Bok Choy, with a mashed sweet potato infused with a ginger soy reduction. (DF)

\$29.25 USD / \$58.50 BZD

SEAFOOD RASTA PASTA

Marinated jerk shrimp, mussels, clams, cream sauce, coconut milk, and assorted vegetables.

\$29.00 USD / \$58.00 BZD

QUEEN SNAPPER FILLET

Fresh snapper fillet, truffle mashed potato, roasted root vegetables, and fresh Pico de Gallo salsa. (GF)

\$28.00 USD / \$56.00 BZD

NEW YORK STRIP STEAK

Grilled 8oz New York Strip Steak, sautéed mushrooms, herb marinated wedge potatoes, grilled asparagus, and chimichurri. (GF)

\$48.00 USD / \$96.00 BZD

ROSEMARY CHICKEN SUPREME

Pan roasted chicken breast, sautéed spinach, jerk pineapple chutney, and sweet red wine reduction. (GF)

\$24.00 USD / \$48.00 BZD

DESSERTS

WARM CHOCOLATE BROWNIE

Butterscotch sauce and fruit compote.

\$18.00 USD / \$36.00 BZD

VANILLA PANA COTTA

Heavy cream, vanilla strawberry sauce. (GF)

\$15.75 USD / \$31.50 BZD

ICE CREAM & SHERBERT

Homemade. Ask for our weekly flavours.

\$9.00 USD / \$18.00 BZD

RUM BABA

Cake soaked in sweet Bambara rum syrup.

\$14.75 USD / \$29.50 BZD