

Dinner Menu

7:00 pm



Appetizer

Calypso Calamari with Sweet Chili Sauce

Or

Vegetable Tempuras with Sweet Tamarind Sauce



Entrée

Roast Leg of Lamb with Burgundy Mint Jus

Or

Seafood Fettuccini Alfredo

(Entrees tonight are served with Herb Roasted Potatoes & Stir Fried Vegetables)



Dessert

Mojito Cheesecake

Or

Chocolate Banana Cake

Or

Fresh Fruit Salad

Dinner Menu

7:00 pm



Appetizer

Roasted Beets & Grapefruit Carpaccio with Balsamic Reduction

Or

Bacon wrapped Scallop with Fried Basil and Creamy Brie Dip



Entrée

Roast Beef with Burgundy Jus & Yorkshire Pudding

Or

Pan-fried Swai Fillet with Artichoke Caponata
(Entrees tonight are served with Yam Mash & Stir fried Pesto Garden Vegetables)



Dessert

Mango Cheesecake

Or

Warm Apple Pie with Vanilla Ice Cream

Or

Fresh Fruit Kebabs

Dinner Menu

7:00 pm



Appetizer

Alaskan Crab Cakes with Papaya Remoulade

Or

Mesclun Greens Salad with Guava Vinaigrette



Entrée

Olive crusted New Zealand lamb Rack with Mint Jus

Or

Pan seared Red Snapper fillet with a Bean Ragout

(Entrees tonight are served with Roasted Garlic Mash potato & Glazed Carrots)



Dessert

Carrot Cake

Or

Pecan Pie

Or

Fresh sliced Fruits topped with Honey

Dinner Menu

7:00 pm



Appetizer

Zucchini & Beet Carpaccio

Or

Seafood Cocktail



Entrée

Ginger & Lemon Steamed Snapper with a Chardonnay

Beurre Blanc

Or

Sweet Italian Sausage stuffed Pork Tenderloin with Apple

Mole

(Entrees tonight are served with Green Peas Pulao & Herb Roasted Bell Peppers)



Dessert

Pecan Pie

Or

Date Square with Chocolate Sauce

Or

Fresh Fruit Chantilly

Dinner Menu

7:00 pm



Appetizer

Zucchini & Beet Carpaccio

Or

Seafood Cocktail



Entrée

*Ginger & Lemon Steamed Mahi Mahi with a Chardonnay
Beurre Blanc*

Or

Green Asparagus stuffed Pork Tenderloin with Apple Mole

*(Entrees tonight are served with Green Peas Pulao & Herb
Roasted Bell Peppers)*



Dessert

Date Squares

Or

Chocolate Pecan Cakes

Or

Fresh Fruit Chantilly

Dinner Menu

7:00 pm



Appetizer

Marinated Conch on a Crispy Tortilla

Or

Seed less Cucumber & Plum Roma Tomato Salad



Entrée

*Pan-seared Bluefin Tuna topped with a warm Orange &
Celery Salad*

Or

Mushroom Stuffed Chicken Supreme with Tarragon Cream

*(Entrees tonight are served with Seaweed Risotto & Cumin
Roasted Cauliflower)*



Dessert

Frozen Strawberry Parfait

Or

Baked Mango Cheesecake

Or

Fresh Fruit Skewers

Dinner Menu

7:00 pm



Appetizer

Lamb Kofta with a Shaved Cucumber Salad

Or

Garden Greens Bouquet with Passion Fruit Vinaigrette



Entrée

Crispy Prosciutto wrapped Veal Roulades with Brandied Truffle Sauce

Or

Goan Fish Curry with Garlic Naan

(Entrees tonight are served with Cashew & Raisin Pulao & Roma Plum Tomato Gratin)



Dessert

Pina Colada Cheesecake

Or

Walnut Pie

Or

Fresh Fruits topped with Wildflower Honey

Dinner Menu

7:00 pm



Appetizer

Vegetable Samosa with Kachumber Salad and Coconut Chutney

Or

Chicken Tikka on Garlic Toast



Entrée

Teriyaki glazed Atlantic Salmon with a Citrus Herb Cream

Or

Roast Leg of Lamb with a Mint jus

(Entrees tonight are served with Gratin Potatoes & Steamed Garden Vegetables)



Dessert

Chocolate Pecan Brownies

Or

Pineapple Pie

Or

Fresh Fruit Salad

Dinner Menu

7:00 pm



Appetizer

Pan Seared Scallop on Beet Risotto & Reduction

Or

Nicoise Salad



Entrée

Pan Roasted Crispy Duck Breast with a Port wine reduction

Or

Grilled Red Snapper topped with a Tropical Fruit Salsa

(Entrees tonight are served with Mousseline Potato & Pesto glazed Garden Vegetable Medley)



Dessert

Chocolate Walnut Pie

Or

Date Squares

Or

Fresh Fruit Chantilly

Dinner Menu

7:00 pm



Appetizer

Tuna Ceviche

Or

Baby Mesclun Greens & Plum Roma tomato with Raspberry Vinaigrette



Entrée

Tender Beef Brochettes with a Cabernet gravy

Or

Broiled Caribbean Spiny Lobster tail

(Entrees tonight are served with Steamed Brown rice with Lentils & French Beans and Tomato Gratin)



Dessert

Apple Pie

Or

Mango Cheesecake

Or

Fresh Fruit brochettes

Dinner Menu

7:00 pm



Appetizer

*Island Conch Fritters with Mango Catsup & Papaya
Remoulade*

Or

Blackforest Potato Salad



Entrée

Thyme Roasted Tilapia with a Clam Beurre Blanc

Or

Beef Wellington on a Wild mushroom Ragout

*(Entrees tonight are served with Double Baked Potato &
Ratatouille)*



Dessert

Banana Rum Cake

Or

Walnut Pie

Or

Fruit Cocktail with Vanilla Ice cream

Dinner Menu

7:00 pm



Appetizer

Smoked Salmon on Multigrain toast with Dill Cream

Or

Vegetable Samosa with Ginger Coconut Chutney



Entrée

Chicken Parmigiana

Or

Broiled Basa with Mango Cilantro sauce

*(Entrees tonight are served with Braised Fennel &
Tomatoes & Steamed Broccoli)*



Dessert

Banana Chocolate Cake

Or

Mojito Cheese Cake

Or

Fresh Fruit Skewers on Raspberry Coulis

Dinner Menu

7:00 pm



Appetizer

*Pepper Jack Cheese stuffed Eggplant with a Tomato Olive
Confit & Balsamic Reduction*

Or

*Baby Mesclun Greens bouquet with Creamy Yoghurt
Dressing*



Entrée

*Olive Crusted New Zealand Lamb Rack with a Cabernet-
Mint Jus*

Or

Grilled Mahi Mahi with Caper Dill Butter

*(Entrees tonight are served with Roasted Garlic Mash
Potato & Grilled Stuffed Plum Tomato)*



Dessert

Carrot Cake

Or

Pistachio Pie

Or

Fruit Plate with Yoghurt & Honey

Dinner Menu

7:00 pm



Appetizer

Tea Crusted Blackfin Tuna on a Seaweed Wakame salad

Or

*Applewood Smoked Bacon & Lentil Salad in a Phyllo
basket*



Entrée

Braised Certified Angus Beef Short Ribs with a Fennel Jus

Or

Seafood Mix Grill with Beurre Noir

*(Entrees tonight are served with Roasted Plantain Mash &
Stir Fried Garden Vegetables)*



Dessert

Banana Rum Cake

Or

Date Square on Raspberry Coulis

Or

Fresh Fruit Cup with Low fat Yoghurt