

The Terrace

DINNER MENU

Starters

SEAFOOD BISQUE \$23

Tender Lobster, Cognac XO, Tarragon Extra Virgin Olive Oil

TOMATO BASIL BISQUE (GF) \$16

Fresh Tomatoes, Basil, Parmesan Cheese, Cream, Herb Croutons

TROPICAL SALAD (GF / DF/ V/ VEG) \$19

Local Hydro-Mixed Greens, Carrots, Peppers, Cucumbers, Red Cabbage, Almonds, Mandarin Oranges, Toasted Coconut, Mango Vinaigrette

CAESAR SALAD \$21

Crisp Romaine, Shaved Parmesan, Herb Croutons, Creamy Caesar Dressing

STEAMED MUSSELS \$24

White Wine, Herb Butter, Grilled Baguette

JUMBO LUMP CRAB CAKE \$26

Grey Poupon, Fresh Herbs, Mango Tartar Sauce

PORK BELLY TACOS \$22

House Seasoned Slow Roasted Pork belly, Pineapple Cilantro Slaw, Chipotle Aioli, Fiesta Rice

Entrees

LOBSTER PICCATA \$52

Grilled Artichokes, Sundried Tomatoes, Capers, Lemon Butter, Spaghetti

PASTA ALL'ARRABBIATA \$44

Wild-Caught Shrimp, Fresh Basil, Shaved Garlic, Spicy San Marzano Tomato Sauce, Angel Hair Pasta

GRILLED LOCAL MAHI MAHI \$39

Sweet Plantain Cake, Chayote Salad, Sweet Pepper Curry Sauce

ROASTED SNAPPER FILET \$41

Chorizo Broth, Gnocchi, Fried Okra, Lemongrass Oil, Oven Roasted Cherry Tomatoes

18% gratuity will be added for parties of six or more.

GF = Gluten free option / V = Vegan option VEG = Vegetarian option / DF = Dairy free option

Please advise your server if you prefer this option. Please inform your server if you have a food allergy.

We invite you to join us in creating a harmonious environment for all our guests by refraining from having cell phone conversations in the dining room. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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DINNER MENU

Entrees

WILD CAUGHT GRILLED SALMON \$41

Ginger Jasmine Rice, Sauteed Julienned Asian Vegetables, Pineapple Ginger-Soy Reduction

PRIME ANGUS FILET \$48

Herb Roasted Fingerling Potatoes, Red Wine Reduction, Asparagus

GRILLED LAMB CHOPS (GF) \$53

Herbed Marinated Lamb Lollipops, Red Bliss Mashed Potatoes, Haricot Verts, Roasted Garlic-Rosemary Demi

OVEN ROASTED FREE RANGE CHICKEN \$36

Semi Boneless, Herb Rubbed, Potato Hash, Lemon Caper Au Jus, Broccolini

CRISPY THAI CHICKEN \$35

Linguini, Julienned Vegetables, Sweet & Spicy Red Chili Sauce

VEGAN CARIBBEAN CURRY (GF/V/VEG/DF) \$32

Marinated Tofu, Shitake Mushrooms, Broccolini, Steamed Cabbage, Coconut Milk, Ginger, Lemongrass

TOFU AND BROCCOLI \$27

Deep Fried Tofu, Steamed Jasmine Rice, Sweet Chili, Sesame Seeds, Broccoli

Desserts

PASSIONFRUIT TORTE \$16

White Chocolate Glazed Vanilla Cake, With A Hint Of Orange And A Local Passion Fruit Mousse Center

KEYLIME TOWER \$16

Graham Crust, Frozen Key Lime Tower. Topped With Meringue

CHOCOLATE TORTE \$16

Walnut-Graham Crust, Rich Dark Chocolate. Topped With Chocolate Ganache.

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