

THE blue lagoon

SOUP & STARTERS

Sancocho

A Special Dominican Style Gumbo with Chicken, Beef and Vegetables

Lobster Bisque

Caribbean Lobster, Seafood Broth, Cream and Fresh Herbs, and Finished with White Truffle Oil

Shrimp Cocktail

Served with A Traditional American Sauce

Fried Calamari

Served with Tartar Sauce

New York Style Crab Cakes

Served with Spicy Cajun Mayo

Organic Mixed Filed Greens

with Ripe Vine Tomatoes, English Cucumbers, Carrots and Black Truffle Vinaigrette

ENTRÉE

Caribbean Rock Lobster

Mashed Potatoes and Sautéed Organic Vegetables
(\$25 Charge Will Apply for Non V.I.P, RCI and TAN Members)

Linguini Shrimp Pasta

Plumb Fresh Shrimp, Tossed In A Creamy Seafood Sauce, and Drizzled with White Truffle Oil

Maple Glazed Scallop & Shrimp Brochettes

with Assorted Vegetables, Brown Rice and Lobster Sauce

Jack Daniel's BBQ Glazed Salmon

with Coconut Infused Rice, A Mélange of Vegetables and A Grilled Pineapple Chutney

Oven Roasted Mahi-Mahi Cured In Miso and Sake

Served with Sesame Infused Bok Choy

Pan Seared Nassau Grouper

Served with Baby Vegetables, Grilled Polenta, Tropical Fruit Salsa and Saffron Buerre Blanc

Beer Battered Fish and Chips

Tartar Sauce and Heinz Malt Vinegar

Oven Roasted Filet Mignon with Perfect Puree Potatoes

Mashed Potatoes, Asparagus and Marsala Infused Demi Glace

Pan Seared Chicken Breast and Drum

Served with White Rice and Ratatouille

Daily Vegetarian & Kids Menu Selection

Please Ask Your Waiter for Chefs Selection

DESSERT

Assorted Mini Petite Fours

Artisan Made By Our Own Pastry Chef

Deep Fried Ice Cream

with Crème Anglaise

Chocolate Mousse Cake

Death by Chocolate (That's All We Can Say About It)

Daily Selection of Assorted Ice Cream

Please Ask Your Waiter for Today's Selection