



INTIMATES

• A PRIVATE DINING EXPERIENCE •

SOUP & STARTERS

Sancocho A Special Dominican Style Gumbo with Chicken, Beef and Vegetables.

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

Shrimp Cocktail Served with Cocktail Sauce.

Fried Calamari Served with Tartar Sauce.

New York Style Crab Cakes Served with Spicy Cajun Mayo.

Organic Mixed Filed Greens with Vine Ripe Tomatoes, English Cucumbers, Carrots and Black Truffle Vinaigrette

ENTRÉE

Caribbean Rock Lobster Served with Mashed Potatoes and Sautéed Organic Vegetables (\$25 Charges Will Apply For Non V.I.P, RCI and Tan Members)

Linguini Shrimp Pasta Plump Fresh Shrimp, Tossed in a Creamy Seafood Sauce and Drizzled with White Truffle Oil.

Maple Glazed Scallop & Shrimp Brochettes with Lobster Sauce, Assorted Vegetables and Brown Rice.

Jack Daniel's BBQ Glazed Salmon Topped with Grilled Pineapple Chutney. Served with Coconut Infused Rice and a Mélange of Vegetables.

Oven Roasted Mahi-Mahi Cured in Miso and Sake Served with Sesame Infused Bok Choy.

Pan Seared Nassau Grouper with Saffron Buerre Blanc and Topped with Tropical Fruit Salsa. Served with Baby Vegetables, Grilled Polenta.

Beer Battered Fish and Chips Tartar Sauce and Heinz Malt Vinegar

Oven Roasted Filet Mignon with a Marsala Infused Demi Glace. Served with Perfect Puree Potatoes and Asparagus.

Pan Seared Chicken Breast 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

Chocolat 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