



SOUP

Cream of Potato Soup

Fresh Organic Herbed Potatoes, Aromatic Spices and Finished with Fresh Cream

APPETIZERS AND SALADS

Caesar Salad

Fresh Local Lettuce, Tossed in our Famous House Made Caesar Dressing, Fined with Oven Roasted Herbed Croutons

Salad Nicoise

Albacore Tuna, Organic Potatoes, Boiled Egg, Green Beans, Mixed with Fresh Organic Local Vegetables Marinated in Extra Virgin Olive Oil, Lemon Lime Juice, White Wine Vinegar, Which Makes This Mouth Watering Tangy Dish

Ragin Cajun Fish Cakes

Infused with Cajun Seasonings, Assorted Vegetables and Served with Creole Tomato Sauce

MAIN COURSE

Pepper Imported Steak / Steak Au Poivre

From France, a Grilled Imported Steak, Grilled to Perfection with Fresh Garden Spring Vegetables, Creamy Rosemary Garlic Potatoes and Finally a 5 Pepper Demi Glace

Pan Seared Grouper Fillet

Local Caught Fresh Grouper, Lightly Drizzled with Garlic Lime Butter Sauce, Served with Organic Vegetables and Rice

Parmesan Chicken Alfredo

From Italy a Breaded Parmesan Chicken Breast Sautéed with a Creamy House Made Alfredo Fettuccini

Seafood and Chicken Paella

An Authentic Seafood and Chicken Paella That Boasts Some of the Dominican Finest Ingredients, from Fresh Seafood and Farm Raised Chicken to Organic Local Vegetables and Fresh Herbs

Organic Grilled Veggie Lovers

For the Ones That Do Not Indulge in Meats or Others. We Offer a Garden of Mediterranean Vegetables Stack. Grilled to Flavourful Taste

Sweet and Sour Pork

A Little Chinese Twist. Medallions of Pork Tenderloin Sautéed in a Homemade Sweet and Sour Pineapple Chinese Vegetable Chutney Served with a White Steamed Rice Bowl.

DESSERTS

Chocolate Mousse

Pineapple Tart

Home Made Ice Cream